



**ROB WILSON**  
**EXECUTIVE CHEF**  
***The Ritz-Carlton, Laguna Niguel***

*One Ritz-Carlton Drive, Dana Point, California 92629*

Chef Rob Wilson joined The Ritz-Carlton, Laguna Niguel in 1997. In 2004, he left the beachfront resort's number two culinary position for the number one culinary position at The Ritz-Carlton, Dearborn. With a brief stopover at The Ritz-Carlton, Marina del Rey, Chef Wilson returned to The Ritz-Carlton, Laguna Niguel in 2007 as Executive Chef, the position he has worked toward since joining the company.

"I joined The Ritz-Carlton in 1997 as the saucier chef. I moved up through the kitchen ranks and spent time as garde manger chef, chef de cuisine of the former Terrace Restaurant, and then was promoted to executive sous chef," said Wilson. "It was during this time that I realized that being executive chef at The Ritz-Carlton, Laguna Niguel was what I wanted to be."

Working in the kitchen was something that Chef Wilson learned at an early age. "My mom taught me how to flip an egg when I was five years old, and I've never looked back," says Wilson. "I have always loved cooking because it is an unending source of learning. There are always new products and possibilities. And as Executive Chef, you have the opportunity to constantly be sharing your knowledge with other chefs and creating new dishes for the hotel," he added.

As executive chef, Chef Wilson is responsible for overseeing the entire culinary operation including the resort's ocean front Restaurant 162'; Eno, the new wine tasting room; The Pool Cafe; in-room dining; and all of the banquet facilities. He is also charged with menu and recipe development, as well as management of the resort's kitchen staff.

Throughout his ten-year tenure with Ritz-Carlton, Chef Wilson has assisted with the openings of numerous Ritz-Carlton properties, including Philadelphia, Half Moon Bay, Bachelor Gulch and Lake Las Vegas. He has also provided guidance to culinary students from his alma mater, Dana Hills High School, and to local community colleges, and he directs interns from the most prestigious culinary schools in the world.

Prior to joining The Ritz-Carlton, he was co-owner and executive chef of Cervino's and sous chef of The Restaurant at Convict Lake, both in Mammoth Lakes, California. Chef Wilson graduated with honors from the Culinary Institute of America in Hyde Park, New York in 1991 and completed his externship at The Ritz-Carlton, Rancho Mirage. After culinary school, Chef Wilson returned to southern California where he served as sous chef at The Surf and Sand Hotel in Laguna Beach.



## **APPETIZERS**

### **ENO**

a flight of cheese served with quince past, Marcona almonds and fresh-baked breads

### **CHARCUTERIE**

selection of cured meats with ENO condiments

### **CHEF'S SOUP INSPIRATION**

The Ritz-Carlton clam chowder

### **ENDIVE SALAD**

queso de valdeon, caramelized pecans, pear, Sherry vinaigrette

### **HAWAIIAN TUNA TARTAR**

haas avocado, spicy asian vinaigrette

### **HAMACHI SASHIMI**

citrus segments, micro cilantro, soy- yuzu vinaigrette

### **ORGANIC BABY GREENS**

shallot, fin herbs, cabernet vinaigrette

### **MANCHEGO SALAD**

arugula, dates, glazed walnuts, apple, white balsamic vinaigrette

### **CAESAR SALAD**

white anchovy, garlic crostini

### **BRAISED PORK BELLY**

foie gras, vanilla pear compote, braising jus

### **TOMATO TARTAR**

lump crab, yellow wax bean, toasted pistachio vinaigrette

### **WEST COAST OYSTERS ON THE HALF-SHELL**

### **SHRIMP COCKTAIL**

avocado, horseradish-tomato jam, lemon pepper aioli



## ENTREES

### ROASTED GEORGES BANK SCALLOPS

white bean cassoulet, crisp prosciutto, braised cranberry reduction

### BUTTER POACHED LOBSTER

cipollini onion, lobster ragout, bouillabaisse broth

### ROASTED KUROBUTO PORK LOIN

braised brussel sprout, potato puree, sweet shallot foie gras sauce

### CRISP TROLL KING SALMON

truffle mascarpone risotto, port sauce

### STRIPED BASS

arugula, purple potato, sweet tomato orange butter

### CRISPY SKIN FREE RANGE CHICKEN BREAST

fingerlings, chicken confit, dried cranberries, chicken thyme jus

### KONA KOMPACHI

cauliflower puree, chorizo, sesame spinach, carrot reduction

### PRIME DRY- AGED NEW YORK

parsnip fondue, hoshemiji mushroom, maple bourbon glaze

### COLORADO LAMB CHOPS

chestnut puree, spice braised red cabbage, minus 8 lamb jus

### GRILLED FILET MIGNON

pommes fondant, crispy bacon, haricot verts, cabernet cauvignon reduction

### ORECHIETTE PASTA

spinach, sun dried tomato, grilled radicchio, garlic cream, shaved pecorino

### PAPPARDELLE PASTA

braised short rib, crimini mushroom, pearl onion, rosemary veal sauce

\*add lobster to any entrée



## **SIDES**

yukon gold mashed potatoes, fiscalini white cheddar mac-n-cheese, truffle fries, spicy broccolini, roasted heirloom baby carrots, jumbo asparagus

## **DESSERTS**

162' WARM CHOCOLATE CAKE  
sour cream sorbet, cherry cranberry sauce

SORBET CUP  
raspberry, passion fruit and lemon sorbet, mango coulis and meringue

PINEAPPLE WRAPPED COCONUT CHEESECAKE  
passion fruit lime sauce

VANILLA CRÈME BRULÉE  
seasonal berries, lemon bites

FROZEN STRAWBERRY SHORTCAKE  
marinated strawberries, whipped cream, vanilla ice cream, strawberry sorbet

MIMOSA ORANGE CURD CHOCOLATE CAKE  
ceuve clicquot champagne celee, orange supremes

FROZEN CHOCOLATE SOUFFLE  
pear sorbet, caramel pear sauce and warm buttermilk doughnuts

DESIGNED FOR TWO  
CHOCOLATE FONDUE  
served with strawberries and almond pound cake

PASTRY SAMPLER OF MIMOSA  
coconut cheesecake, raspberry sorbet, vanilla creme brulée and frozen chocolate souffle desserts