



T A P E N A D E

7612 Fay Avenue
La Jolla, CA 92037

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEEvents.com
www.EMEEvents.com

- ◆ Open 7 days
- ◆ Lunch
 - ◆ Every Day 11:30am-2:30pm
- ◆ Dinner
 - ◆ Sun-Thurs 4:30pm-9:30pm
 - ◆ Fri-Sat 5:30pm-10:00pm
- ◆ Private Dining Options for parties up to 18 guests
- ◆ Semi-Private Dining Options for parties from 20 to 85
- ◆ Onsite Parking Lot, On-street Parking, or Valet Parking Available.
- ◆ Dress Code: Business Casual



Chef Jean-Michel Diot at Tapenade offers creative and sunny cuisine in the heart of La Jolla. Diot researches the finest organic and natural ingredients, then extracts the sublime essences to serve his own unique recipes worthy of true merit.

His signature dishes include Napoleon of foie gras and Granny Smith apple or wild mushroom ravioli with white truffle oil sauce. As Bryan Miller says in the *New York Times*, "This is happy food."

The eclectic, affordable wine list, that has yearly received the *Wine Spectator* Award of Excellence, features French and American varietals, wisely priced and thoughtfully chosen to accompany Tapenade's menu.

The elegant art-deco inspired dining room is adorned by paintings from acclaimed artist Thomas Arvid whose photo realistic arts have been featured in *Wine Spectator*. "La Rotonde," "Le Bistro," and the Main Dining Room are areas offered for special functions.

Group Accommodations



Rotonde

The Rotonde is a large round room that has a convivial, yet elegant atmosphere. This room is made private by thick ruby velvet curtains. The Rotonde seats a maximum of 18 guests without AV or 12 guests with AV.

10 Person Minimum



Bistro

The semi-private Bistro and Main Bar can be booked for private events and presentations. It can be separated from the foyer using free-standing screens. This area has a seating capacity of 30 guests maximum without AV or up to 22 guests at one long table with AV or 20 guests at two round tables with AV.

20 Person Minimum



Main Dining Room

The elegant art deco inspired Main Dining Room is a semi-private dining option, featuring paintings from acclaimed artist Thomas Arvid. This space can accommodate up to 85 guests without AV at a combination of rounds and banquet tables or up to 70 guests with AV.

60 Person Minimum

NOTE: MINIMUMS SUBJECT TO CHANGE.



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Group Menus

CUSTOM MENU ONE

HORS D'OEUVRES (OPTIONAL)

"Gougeres" Comté Cheese Puff Pastry

Tiger Shrimp with Mango Salad

Warm Tomato Tart

Robiola Cheese, Prosciutto & White Truffle Oil



FIRST COURSE

Choice of

Carrot, Butternut Squash, Ginger Soup

Mesclun Field Greens

*Shaved Parmesan, Extra Virgin Olive Oil
and Homemade Red Wine Vinegar*



ENTRÉES

Choice of

Aged Beef Sirloin

Mashed Potatoes and Green Asparagus

"Coq Au Vin"

*Traditional Chicken Stewed In Burgundy Red Wine Sauce,
Prosciutto Chunky Mashed Potato*

Wild Mushrooms Raviolis

with Truffle Oil Sauce



DESSERT

Tahitian Vanilla Crème Brûlée



AFTER DINNER

Mignardises



Served with Choice of

Iced Tea

Fresh Brewed Arabica Coffee

Menu 1A: With Hors d'Oeuvres \$56.00

Menu 1B: WithOUT Hors d'Oeuvres \$50.00

Beverages, 20% Gratuity and 8.75% CA Sales Tax Additional.

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

CUSTOM MENU TWO

HORS D'OEUVRES (OPTIONAL)

Porcini "Vol Au Vent"

Smoked Salmon on Toasted Point, Crème Fraîche

Warm Tomato Tart

Robiola Cheese, Prosciutto & White Truffle Oil



FIRST COURSE

Choice of

Carrot, Butternut Squash, Ginger Soup

Organic Field Greens

Candied Walnuts, Gorgonzola Crumble, Sliced Pear, Dijon Vinaigrette



ENTRÉES

Choice of

Beef Sirloin "Au Poivre"

Served with Pommes Frites and Seasonal Organic Vegetables

Alaskan King Salmon

*Organic Spinach with Grey Shallot Cream,
Potato Dauphine, Dry Vermouth Sauce*

Wild Mushroom Risotto

Port Wine Sauce, Green Asparagus



DESSERT

Choice of

Tahitian Vanilla Crème Brûlée

Warm Dark Chocolate "Fondant"

Seasonal Conlis and Ice Cream



AFTER DINNER

Mignardises



Served with Choice of

Iced Tea

Fresh Brewed Arabica Coffee

Menu 2A: With Hors d'Oeuvres \$60.00

Menu 2B: WithOUT Hors d'Oeuvres \$55.00

Beverages, 20% Gratuity and 8.75% CA Sales Tax Additional.

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Group Menus

CUSTOM MENU THREE

HORS D'OEUVRES (OPTIONAL)

Porcini "Vol Au Vent"

Tiger Shrimp with Mango Salad

Organic Baby Vegetables Tart

Roasted Tomato, Baby Zucchini, Eggplant Compote, Basil Pesto



FIRST COURSE

Choice of

Traditional Lobster Bisque

Warm Artisanal Goat Cheese & Ripe Vine Tomato,
Chorizo Bread Tart, Arugula Salad



ENTRÉES

Choice of

Beef Sirloin "Au Poivre" Pommes Frites

Alaskan King Salmon

*Organic Spinach with Grey Shallot Cream,
Potato Dauphine, Dry Vermont Sauce*

Roasted Duck Breast,

Duck Leg & Swiss Chard Cannelloni

Shitake Mushrooms, Valencia Orange Sauce

Wild Mushroom Risotto

Port Wine Sauce, Green Asparagus



DESSERT

Choice of

Key Lime Cheesecake

"Bavarois" Fruit Coulis, Fresh Berries

Warm Dark Chocolate "Fondant"

Seasonal Coulis and Ice Cream



AFTER DINNER

Mignardises



Served with Choice of

Iced Tea

Fresh Brewed Arabica Coffee

Menu 3A: With Hors d'Oeuvres \$66.00

Menu 3B: WithOUT Hors d'Oeuvres \$60.00

Beverages, 20% Gratuity and 8.75% CA Sales Tax Additional.

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

CUSTOM MENU FOUR

HORS D'OEUVRES (OPTIONAL)

Organic Baby Vegetables Tart

Roasted Tomato, Baby Zucchini, Eggplant Compote, Basil Pesto

Tuna Tartar *Wasabi Cream, Ponzu Lemon Dressing, Spiced Tuile*

Endive Tip *with Stilton Cheese & Walnut Sprinkle*

"Gougeres" Comté Cheese Puff Pastry



FIRST COURSE

Choice of

Seasonal Organic Vegetable Soup Du Jour

Warm Artisanal Goat Cheese & Ripe Vine Tomato, *Chorizo*
Bread Tart, Arugula Salad

Organic Field Greens

Candied Walnuts, Gorgonzola Crumble, Sliced Pear, Dijon Vinaigrette



ENTRÉES

Choice of

Beef Strip Loin

Black Peppercorn Sauce with Cognac, Pommes Frites, Mesclun Greens

Fish du Jour

*Provençal Vegetables Ratatouille, Potato Gnocchi,
Mussels, Fennel & Olive Oil Broth*

Roasted Duck Breast,

Duck Leg & Swiss Chard Cannelloni

Shitake Mushrooms, Valencia Orange Sauce

Lobster

*White Corn, Porcini Mushrooms and English Peas,
Corn and Lobster Sauce with Tahitian Vanilla*

Wild Mushroom Raviolis

Port Wine Sauce, Aged Parmesan Reggiano



DESSERT

Choice of

Key Lime Cheesecake

"Bavarois" Fruit Coulis, Fresh Berries

Warm Dark Chocolate "Fondant"

Seasonal Coulis and Ice Cream



AFTER DINNER

Mignardises



Served with Choice of

Iced Tea

Fresh Brewed Arabica Coffee

Menu 4A: With Hors d'Oeuvres \$72.00

Menu 4B: WithOUT Hors d'Oeuvres \$66.00

Beverages, 20% Gratuity and 8.75% CA Sales Tax Additional.

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Group Menus

\$90.00 ALL INCLUSIVE MENU

*Includes Food, Beverage,
2 Glasses Tapenade House Wine per Guest,
8.75% CA Sales Tax and 20% Gratuity*

FIRST COURSE

Warm Artisanal Goat Cheese & Ripe Vine Tomato,
Chorizo Bread Tart, Arugula Salad



ENTRÉE

Choice of

Beef Strip Loin

*Black Peppercorn Sauce with Cognac,
Pommes Frites, Mesclun Greens*

“Coq Au Vin”

*Traditional Chicken Stewed In Burgundy Red Wine Sauce,
Prosciutto Chunky Mashed Potato*

Alaskan King Salmon

*Organic Spinach with Grey Shallot Cream,
Herb Raviolis, Dry Vermouth Sauce*



DESSERT

Warm Dark Chocolate “Fondant”

Seasonal Sauce and Ice Cream



AFTER DINNER

Mignardises



Served with Choice of

Iced Tea

Fresh Brewed Arabica Coffee

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

\$125.00 ALL INCLUSIVE MENU

*Includes Food, Beverage,
2 Glasses Tapenade House Wine per Guest,
8.75% CA Sales Tax and 20% Gratuity*

HORS D'OEUVRES

Organic Baby Vegetables Tart

*Roasted Tomato, Baby Zucchini, Eggplant Compote, Basil Pesto
Tuna Tartar Wasabi Cream, Ponzu Lemon Dressing, Spiced Tuile*

“Gougeres” Comté Cheese Puff Pastry



FIRST COURSE

Choice of

Maine Lobster Medallions

Mango Salad, Coconut Milk, Lime and Olive Oil Emulsion

Warm Artisanal Goat Cheese & Ripe Vine Tomato,
Chorizo Bread Tart, Arugula Salad



ENTRÉES

Choice of

Beef Tenderloin

Black Truffle Sauce, Yukon Gold Mashed Potato, Organic Baby Vegetables

Fish du Jour

*Provençal Vegetables Rataouille, Potato Gnocchi,
Mussels, Fennel & Olive Oil Broth*

English Pea Risotto *Green Asparagus and Black Truffles*



CHEESE COURSE

Warm Artisan Brie *in Phyllo Crust, Peppery Caramel Sauce*



DESSERT

Choice of

Key Lime Cheesecake

“Bavarois” Fruit Coulis, Fresh Berries

Warm Dark Chocolate “Fondant”

Seasonal Coulis and Ice Cream



AFTER DINNER

Mignardises



Served with Choice of

Iced Tea

Fresh Brewed Arabica Coffee

MENU ITEMS AND PRICES SUBJECT TO CHANGE.

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Event Information

Booking Information

Tapenade is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Tapenade will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold and a 50% non-refundable deposit will be charged to a credit card.

Cancellations

In the event of a cancellation, Tapenade requires a minimum of 72 hours. If cancellation occurs less than 72 hours prior to event, customer will be charged the full amount of the estimated dinner.

EME Rewards

EME Appreciation Program – Tapenade offers you a \$25 Gift Certificate for every \$1,000 in Food & Beverage expenditure back for all private events EME books for you at their venue. These certificates may be used for future regular reservations or private party bookings at Tapenade.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

See the Rewards page on the EME website for more details.

** EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.*

Parking

Tapenade has parking directing behind the restaurant as well as public parking along the street. Valet parking services can be provided for \$3.50 to \$10.00 per car, depending on the date and time. Please contact for more information.

Map & Directions



From the 5 Freeway Southbound:

- ◆ Merge the 805 Freeway South.
- ◆ Exit La Jolla Village Drive West.
- ◆ Turn Left onto Torrey Pines Road.
- ◆ Turn Left onto Girard Avenue.
- ◆ Turn Right onto Pearl Street.
- ◆ Turn Right onto Fay Avenue.
- ◆ Tapenade will be on the left hand side across from Jonathan's Market.

From the 5 Freeway Northbound:

- ◆ Take the 5 Freeway North.
- ◆ Exit La Jolla Parkway (Exit 26A), which becomes Torrey Pines Road.
- ◆ Turn Left onto Girard Avenue.
- ◆ Turn Right onto Pearl Street.
- ◆ Turn Right onto Fay Avenue.
- ◆ Tapenade will be on the left hand side across from Jonathan's Market.

From Interstate 8 Westbound:

- ◆ Take the 8 Freeway West.
- ◆ Merge onto the 805 North.
- ◆ Merge onto CA-52 West.
- ◆ Merge onto La Jolla Parkway (Exit 26A), which becomes Torrey Pines Road.
- ◆ Turn Left onto Girard Avenue.
- ◆ Turn Right onto Pearl Street.
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Regular Dinner Menu*

APPETIZERS "LES CLASSIQUES"

**Mesclun à l'huile d'olive,
fromage de chevre et tomates \$10.00**

Organic Baby Lettuce, Artisanal Goat Cheese, Cherry Tomatoes

Escargots de Bourgogne au beurre d'ail \$12.00
Traditional Burgundy Escargots with Fresh Herbs & Garlic Butter

Caviar Ossetra \$68.00

1 Oz Ossetra Caviar, Potato Blini & Traditional Garnish

Raviolis aux champignons \$13.00

*House made Wild Mushroom Raviolis,
Port Wine Sauce, Parmesan Reggiano*

Bisque de homard \$12.00

Maine Lobster Bisque



"LA SAISON" SPRING FLAVORS APPETIZERS

**Gnocchis de pomme de terre,
crosse de violon \$14.00**

*Yukon Gold Potato Gnocchi, Fiddlehead, Spring Leeks, Fennel,
Tomato confite, Fresh Herbs Sauce, Parmesan Reggiano*

Salade d'asperges blanches et vertes \$14.00

Spring White and Green Asparagus salad, Citrus Dressing

Assiette de charcuterie Maison \$12.00

Artisanal Charcuterie Plate, House Made Paté, Salami, Prosciutto

Salade de crabe à la mangue \$18.00

*Maine Jonah Crab Salad, and Mango Salad,
Lime and Coconut Emulsion*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

ENTRÉES "LES CLASSIQUES"

**Homard au maïs blanc,
cèpes et vanille Tahitienne \$36.00**

*Maine Lobster, White Corn, Porcini Mushrooms and English Peas,
Corn and Tahitian Vanilla Sauce*

**Saumon d'Alaska, épinard,
pommes "coin de rue", sauce vermouth \$30.00**

*Alaskan King Salmon, Organic Spinach with Grey Shallots,
Diced Yukon Gold Potato, Dry Vermouth Sauce*

Faux filet au poivre \$34.00

*Aged Sirloin Steak, Black Peppercorn Cognac Sauce,
Pommes Frites, Mesclun Salad*

Coq au vin de Bourgogne \$26.00

Traditional Coq au vin, Chunky Mashed Potato



"LA SAISON" SPRING FLAVORS ENTRÉES

**Saint Jacques, raviolis de petits pois,
asperges \$28.00**

*Diver Maine Scallops, Spring Peas in Basil Raviolis, Green and
White Asparagus, Sauce Simple*

**Poisson du jour, ratatouille Niçoise, potato
gnocchi \$28.00**

*Fish du Jour, Provençal Vegetables Ratatouille, Potato
Gnocchis, Fennel and Olive Oil Broth*

Magret de canard,

Cannelloni de cuisse et blettes \$30.00

*Roasted Duck Breast, Duck Leg and Swiss Chard Cannelloni,
Shitake Mushrooms, Mandarin Sauce*

Jarret de veau, polenta, carottes \$32.00

Veal Osso Bucco, Soft Polenta, Carrot and Pearl Onions

Lapin farci de piperade,

risotto aux artichauts \$26.00

Braised Rabbit "Farce Piperade", Purple Artichokes Risotto

Duo d'Agneaux \$32.00

*Roasted Rack of Lamb, Braised Shoulder,
Yukon Gold Potato and Fennel Boulangère, Moroccan Spices "Jus"*

*MENU ITEMS & PRICES SUBJECT TO CHANGE



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Regular Dinner Menu*

SIDE ORDERS

Pommes frites *French Fries* \$6.00

Haricots verts *Green Beans* \$8.00

Purée de pomme de terre *Yukon Gold mashed Potato* \$6.00



LES FROMAGES ET DESSERTS

Assiette de fromage, pains aux noix \$12.50
Artisanal cheese, home made walnut bread, dried fruits and nuts

**Profiteroles, glace à la vanille Tahitienne,
sauce chocolat** \$10.00
Classic profiteroles, vanilla ice cream, chocolate sauce

Clafoutis aux abricots, glace a l'amaretto \$10.00
Apricots "clafoutis," Amaretto ice cream

**Cerises Jubilee, Glace Pistache,
Mousse au Chocolat** \$10.00
California Cherries, Chocolate Mousse, Pistachio Ice Cream

Tartelette aux myrtilles "Brulee" \$10.00
Blueberry "Crème Brulée Tartelette", Red Berries Coulis

Cheese cake au Citron vert key lime \$10.00
Key Lime Cheese cake "Bavarois"

Fondant au chocolat, ananas rotie, sorbet coco \$10.00
Warm chocolate "fondant", Roasted Pineapple, Coconut Sorbet

Glaces et sorbets 9.50
House made ice cream & sorbets of the day

*MENU ITEMS & PRICES SUBJECT TO CHANGE

TASTING MENU

Special du Chef
Chef's Special of the Night



Salade de Crabe à l'Orientale
*Maine Jonah Crab Salad,
Spring Vegetables "Nem" Sweet Ginger Dressing*



Poisson du jour, Garniture de Printemps
Fish "du Jour", Spring Vegetables, Sauce Vierge



Noisettes de Veau aux Morilles
*Veal Tender Loin "Noisette", Morels Sauce,
Sweet Potato, English Peas*



Le dessert de votre choix
Dessert of your choice



Mignardises

\$65.00 Per Person
\$95.00 with Premium Wines

*MENU ITEMS & PRICES SUBJECT TO CHANGE