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Dining adventures

Try something new, fresh and exotic

You can expect California cuisine at its finest when you dine at Nirvana Grille, where you'll find organic produce, wild-caught seafood and free range chicken whenever possible. Nirvana Grille's unique approach to freshness— what owners Luis Rosales and Lindsay Smith- Rosales call “clean California cuisine”—is apparent from the first bite. Specialties include Endive and Spinach Salad with Fuji apples, blue cheese, candied pecans, and house balsamic Dijon vinaigrette; Blue Cheese Thyme French Fries; Pistachio Crusted Chilean Seabass; and Sun-dried Tomato Crusted New Zealand Rack of Lamb. “When Luis and I decided it was time to open a restaurant, we knew we wanted to take the ingredients that we loved most and create not only a dining experience that people would appreciate, but also build relationships with our clientele,” says Smith-Rosales. 24031 Marguerite Parkway, #C, Mission Viejo. (949) 380-0027.