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**LIDO RESTAURANT AT DOLPHIN BAY HOTEL & RESIDENCES
INTRODUCES WINTER MENU FEATURING
COASTAL WINE COUNTRY CUISINE**

(PISMO BEACH, Calif.)—Lido Restaurant at Dolphin Bay Hotel and Residences has unveiled a winter menu of culinary delights. The season’s dinner menu by Chef Evan Treadwell blends classical technique with an artful combination of textures and flavors—featuring local and regional ingredients. Lido Restaurant is fast becoming *the* dining destination on the Central Coast.

“At Lido Restaurant, we change the menu on the solstice and equinox in order to capture the feeling of the season in each dish and to ensure freshness and quality,” says Treadwell. “Each menu is created to reflect the casual elegance of dining at Lido Restaurant that combines serious food with a sense of fun. There truly is nothing else like Lido on the Central Coast.”

Highlights on this season’s menu include a Trio of Foie Gras Crème Brûlée with pear, apple, persimmon, and star anise (\$18); Santa Maria BBQ Pulled Pork Empanadas with carrot, jicama, apple slaw, lime, and cilantro (\$8/\$12); Local, Ocean Rose Baby Red Abalone Salad with brioche croutons, Asian pear sake dressing, and ginger lemongrass sauce (\$8/\$14); and Housemade Duck Prosciutto with Warm Arugula and Persimmon Salad served with hazelnuts, goat cheese, and citrus vinaigrette (\$8/\$14). Entrées include Local Sand Dabs and Shellfish “Chowda Style” with prawns, clams, mussels, leeks, bacon, and Yukon Gold potatoes (\$18/\$29); Braised Rabbit with Housemade Parpadelle Pasta served with wild mushrooms, Cipolini onions, See Canyon apple cider, and sage (\$17/\$25); and Foraged Chanterelle Mushroom Risotto with baby turnips, salsify, celery-root, and white truffle oil (\$16/\$24).

The dessert menu also changed seasonally and always includes an indulgent bread pudding. This winter it’s Huckleberry Bread Pudding served with lemon, mascarpone gelato, and huckleberry sauce. Also highlighting the sweets selection is a Chocolate Almond Torte with caramelized sekel Pear, vanilla bean syrup, and a Trio of Dessert Custards including Crème Brulee, Pot de Crème, Panna Cotta, as well as a White Chocolate Ricotta Cheesecake with tangerine glaze, and palmier crust (all \$8.95).

More...

WINTER DINING AT LIDO RESTAURANT/Add one

Lido Restaurant's menu offers both a small and large size of each appetizer and entrée, affording guests the opportunity to create their own tasting menus or stick with traditional courses. All dishes were created for pairing with local wines as well as those from other regions worldwide. Currently, Lido Restaurant's wine list features approximately 150 selections, with many national and international bottles. But the real stars, however, are the local wines from Paso Robles, Santa Ynez, and Monterrey.

Chef Evan Treadwell recently hosted a Friends of James Beard dinner at Lido benefiting both the James Beard Foundation and the California Polytechnic State University College of Agriculture's Sustainable Agriculture Resource Consortium. Supporting the local community's rich agricultural and sustainable farming is a driving force for Chef Treadwell, who sources much of his produce and other ingredients from local purveyors.

The dining experience at Lido Restaurant is enhanced by the understated yet elegant interior with panoramic ocean views and custom furniture, artworks and the specially commissioned one-of-a-kind grand chandelier of Murano glass, inspired by the sea and custom made in Italy by Barovier & Toso.

Dolphin Bay is just minutes away from historic landmarks, white-sand beaches, vineyard tours and wine tastings, and championship golf courses. There is also easy access to Shell Beach and its famous tide pools. San Luis Obispo County's climate is ideal year-round, averaging 315 days of sunshine annually.

Dolphin Bay Hotel & Residences is located in Pismo Beach, CA, and offers the ultimate in luxurious coastal wine country accommodations, dining and spa. The oceanfront property is approximately three hours by car from greater Los Angeles, and three and a half hours from the San Francisco Bay Area. The San Luis Obispo County Regional Airport and Amtrak offer convenient access to and from Dolphin Bay Hotel with scheduled trains, flights, and private aviation services. For more information, please call 805.773.4300 or visit at www.thedolphinbay.com.

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