

FOR: **DOLPHIN BAY HOTEL &
RESIDENCES**
2727 Shell Beach Road
Pismo Beach, CA 93449
805.773.4300/800.516.0112
www.thedolphinbay.com

CONTACT: **WAGSTAFF WORLDWIDE**
Jessica Rodriguez/Trisha Cole
323.871.1151
jessica@wagstaffworldwide.com
trisha@wagstaffworldwide.com

DOLPHIN BAY HOTEL'S LIDO RESTAURANT DEFINES COASTAL WINE COUNTRY CUISINE

With a stunning ocean-view setting, an award-winning chef, and fresh regional ingredients to pair with local wines, Lido is leading the way to make California's Central Coast Wine Country a world-renowned dining destination

(PISMO BEACH, Calif.)— Lido is the Dolphin Bay Hotel & Residence's fashionable and comfortable signature restaurant, headed by Executive Chef Evan Treadwell. Capturing the essence and excitement of the Central Coast, Lido's menus include just-caught seafood, farm-fresh vegetables, and locally raised meats and poultry, all prepared with classic techniques and served in artful presentations. When paired with wines from some of California's most exciting vineyards, Lido's cuisine proves to be a culinary mirror of its spectacular surroundings.

The open, elegant dining room takes full advantage of Dolphin Bay's location, with large windows framing expansive views of the Pacific Ocean and the coast. Those windows also allow plenty of natural light inside to brighten tables draped with white linen. The warm interior features blond-wood custom furnishings and a neutral-tone color scheme. Enhancing the dining experience is a specially commissioned grand chandelier. Fashioned out of Italian Murano glass, this stunning one-of-a-kind piece was inspired by the beauty of the sea and custom-made in Italy by Barovier & Toso. These legendary glassmakers are the oldest glass-producing family in the world, tracing its ancestral artistic glass work as far back as the 13th century. The dining room seats 80 plus another 40 at the bar; and to take advantage of the more than 300 days of sunshine each year, there is outdoor seating for 120.

Having already earned a *Wine Spectator* "Award of Excellence," and a *Santé* Award for culinary excellence while serving up extraordinary cuisine, Executive Chef Evan Treadwell builds upon his previous successes and experience.

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LIDO POSITION STATEMENT/Add one

Most recently Chef Treadwell served as Corporate Chef for the Boutique Hotel Collection, where he established and executed culinary direction and strategy for a chain of 10 California resort properties. He was the Opening Sous Chef for Viognier in San Mateo, where he worked closely with James Beard Award-winning chef Gary Danko. This was preceded by Treadwell's tenure as Executive Chef and Director of Food & Beverage for Gardens of Avila Restaurant in San Luis Obispo. Prior to his arrival in Central California, Treadwell was Executive Chef at the historic Benbow Inn in Humboldt County. It was there—being so close to Northern California's wine regions—that Treadwell began to develop a culinary signature he calls "coastal wine country cuisine."

"We showcase the finest Central Coast ingredients and present them as part of a global soft fusion, with an emphasis on the Mediterranean," says Treadwell. "It's the perfect cuisine for a casually elegant dining experience like ours." At Lido, Treadwell procures ingredients for his dishes from local farms, fisheries, and ranches, as well as noted specialty food producers from around the country.

Diners can enjoy breakfast and lunch starting at 7:30 a.m. and running continuously through 2:30 p.m. Choices include Brioche French Toast, a Latin-Style Scrambled Egg Taco, and Duck Potato Hash with Poached Eggs. There are also half a dozen entrée salads to choose from, pastas, sandwiches, flatbreads, and burgers. There is an abbreviated bistro menu served until dinner, which begins at 5:30 p.m.

"Coastal wine country cuisine should always be changing, so we remake our menu with the turning of the seasons," says Treadwell. However, there is always an excellent variety of seafood available, which Treadwell uses to make the Lido Shellfish Platter of oysters, grilled prawns and crab legs, accompanied by cocktail sauce, mustard garlic aioli, and rice mignonette. Treadwell's Ahi Tuna Crudo is a dish of Italian-style sushi served with sun-dried tomato tapenade, pesto oil, citrus zest, and garlic chips. The Masa Crusted Halibut Filet comes with Black Bean Salsa and Corn Coulis.

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LIDO POSITION STATEMENT/Add two

There are also many hearty “turf” selections, including Smoked Chicken Pasta Mafalde, Maple Brined Snake River Double Cut Pork Chop, and Pistachio Crusted Loin of Colorado Lamb. These and other such dishes are available in two sizes, allowing guests to create their own tasting menus or choose traditional courses.

Currently, Lido’s wine list features approximately 150 selections. There are many national and international bottles, but the real stars are the local wines from Paso Robles, Santa Ynez, and Monterrey.

To make a reservation, or to plan a group-dining event, please call 805.773.5003.

Dolphin Bay Hotel & Residences is located in Pismo Beach, CA, and offers the ultimate in luxurious accommodations, dining and spa. The oceanfront property is approximately three hours by car from greater Los Angeles, and three and one 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 805.773.5003 or visit us on the Web at www.thedolphinbay.com

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