



For Immediate Release

DOLPHIN BAY HOTEL'S LIDO RESTAURANT SERVES UP COASTAL WINE COUNTRY CUISINE

Stunning ocean views and fresh regional cuisine delight of San Luis Obispo County

PISMO BEACH, Calif., June 7, 2006 -- The Dolphin Bay Hotel and Residences has opened the doors to the Lido Restaurant and Bar, offering panoramic ocean views along with breakfast, lunch and dinner prepared by Executive Chef Evan Treadwell and his talented team. The menu at the Lido Restaurant is Central Coast Wine Country Cuisine, blending classical technique with an artful combination of textures and flavors, using a rich range of locally produced ingredients as well as noted specialty food producers around the country.

"At Lido Restaurant, I want to create a casually elegant dining experience that combines serious food with a sense of fun. We will be cooking with inspirations from around the world, a global soft fusion with an emphasis on the Mediterranean that at the same time showcases the finest Central Coast ingredients," said Chef Treadwell. "One of my personal goals is to help turn the Central Coast into a world class dining destination," he added.

"We are very pleased to have attracted Chef Treadwell to our new restaurant," said Dolphin Bay Hotel managing partner Maureen Raynaud, "because his special style, skill and creativity together produce a memorable -- and delicious -- experience for our guests."

The menu, designed to be paired with local wines as well as those from other regions, will change quarterly with the arrival of each solstice and equinox. The notion of appetizer versus entrée has disappeared: all selections are available in two sizes, allowing guests to create their own tastings or stick with traditional courses.

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Lido Restaurant and Bar Opens
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For the current season, selections include chilled asparagus soup with Meyer lemon foam and chervil; wild mushroom spring risotto with morels, pea tendrils and white truffle; maple-brined Kurobuta pork tenderloin with glazed Fuji apples and spinach; Thai spiced mussels with red curry, coconut and Kaffir lime; Tolenas Farms quail salad with polenta, spinach and pancetta, with aged balsamic; and Maple Leaf Farms duck breast with Peruvian potato puree, favas and rhubarb chutney.

Presentations, using a multiplicity of plates and platters, are pretty, playful and carefully planned, each unique to the menu selection.

The dining experience is enhanced by Lido Restaurant's understated yet elegant interior that includes custom furniture, works of art 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, the legendary glass makers. (The Baroviers are the oldest glass-producing family in the world, tracing its ancestral artistic glass work as far back as the 13th century.)

Dolphin Bay is the new luxury oceanfront property located on California's Central Coast in Pismo Beach. The restaurant is open seven days a week. A full seasonal menu can be viewed online at www.thedolphinbay.com. Reservations can be made by calling 805-773-8900.

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