

FOR: **LAGUNA CLIFFS MARRIOTT
RESORT & SPA**
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**DISCOVER VUE, THE NEW CLASS OF CALIFORNIA RESTAURANTS, AT
THE LAGUNA CLIFFS MARRIOTT RESORT & SPA**

*A view of the sea sets the scene for the new restaurant that will redefine
Californian Contemporary Cuisine*

Dana Point, California – Imagine a restaurant that captures the true essence of California cuisine. Then imagine that same restaurant standing high up on the Laguna Cliffs and overlooking the stunning Pacific Ocean. The Laguna Cliffs Marriott Resort & Spa has brought such a place to life with the introduction of its premier new restaurant, VUE. Moving into the space formerly occupied by the Regatta Grill and undergoing a \$1.5 million renovation, VUE will open its doors on the first week of June, ushering in a new era of casual class – no pressure, no stress, only upscale California cuisine served the right way.

Under the watchful eye of architect Wes Litzinger, the renovation will mold a new dining environment out of the Regatta Grill, with every detail designed to invoke from guests the feelings of comfort and dignity. Built on a bluff overlooking Dana Point Harbor, the restaurant has a view of unparalleled beauty. Diners will cast their eyes out across the ocean, stretching off into the distance as the sun comes to the end of its day in the western waters. Elegant artwork from the local artisans' paradise, Laguna Beach, will adorn the walls, reflecting the restaurant's goal to represent the very community that inspired it.

A giant fireplace anchors the wall across from the ocean view, with the seafront wall lined with beautifully rendered French windows. The buffet will be completely remodeled using state-of-the-art Bon Chef Induction chafing dishes, Delfield frost top chillers, and new hood and duct work for the omelet station and built-in refrigeration. A new L-shaped bar will be installed, following the same design elements of the dinner settings: black granite tables, maple and leather chairs, and bamboo flooring.

The contemporary cuisine is inspired by its location, incorporating distinctly Californian styles with coast's obvious strength - seafood. Think Pan-seared Diver Scallops with

wilted arugula in a saffron broth and ruby port beef reduction for a starter, just to get a breath of the ocean. A proud retailer of Niman Ranch beef and lamb, the restaurant will also features items like Kobe-style Braised Short Rib with sautéed wild mushrooms and brioche crostini and Lamb Chops with garlic potatoes, grilled scallions and tomato jam.

Such a meal would of course never be complete without the proper beverage and VUE delivers a comprehensive list of boutique California wines, local micro brews, and house-made infused spirits. Designed to reflect the best of California, the selection will both intrigue and comfort wine and beer enthusiasts. With a full bar inside the restaurant, diners can also enjoy one of VUE's signature martinis, including pomegranate and chocolate espresso.

The talents of VUE's culinary team couldn't be sharper. Led by newly appointed General Manager Brian Collins, the team also features the preeminent skills of Chef de Cuisine Anton Cossi. The staff's renown is already well known throughout Orange County. At a recent fundraiser for the Ocean Institute for Jazz, packages for dinners-for-ten, prepared in the buyer's private residence by Chef Scalise and Chef Collins, were auctioned off at top dollar, netting \$7500.00 apiece.

Well versed on everything on the menu and more, the service staff will provide diners with an exceptional experience, aiming for a seamless presence: always available, never imposing, and with attention to even the smallest detail. The VUE staff looks not to provide a standard restaurant experience, but a memorable one, the type of experience that makes one-time diners into lifetime devotees.

Located just off the lobby of the Laguna Cliffs Marriott Resort & Spa, VUE will be open daily from 6:30 AM to 10 PM, with a special brunch served on Sunday mornings. Reservations can be made by calling (949) 661-5000. The location will be under renovation until May 26th.

Perched high on the cliffs above Dana Point Harbor, the AAA Four-Diamond Laguna Cliffs Marriott Resort & Spa caters to both business and leisure travelers, offering 375 rooms and 55,000 square feet of versatile indoor and outdoor function space, including a learning center with amphitheater seating and a state-of-the-art projection system. Overlooking a 2,500-slip yacht harbor, the resort's soon-to-be-open premiere restaurant VUE serves up California coastal cuisine, and additional resort amenities include two ocean-view pools, Commodore's Lounge & View Deck; 40 acres of lushly landscaped parklands; a 10-mile stretch of white sand beach; a full-service spa; a complimentary health club and lighted tennis courts. LAGUNA CLIFFS MARRIOTT RESORT & SPA, 25135 Park Lantern, Dana Point, CA 92629, 949.661.5000; www.lagunacliffs.com.

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