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### **SUMMERTIME CULINARY EVENTS LINE-UP AT FASHION ISLAND HOTEL**

***Including: Slow Smoked Sundaze, Father's Day Dinner, Chopin Social, Sushi & Sips Demo and Aquaology Mixology Session***

NEWPORT BEACH, Calif. (May 16, 2018) – The summer culinary happenings at Fashion Island Hotel perfectly sync with this coastal hotel's luxurious style, relaxing hospitality and SoCal atmosphere. On Sundays throughout June, July and August are Slow Smoked Sundaze at Oak Grill, where they're also offering a special four-course dinner geared to Dad on Father's Day. June's Chopin Social features hors d'oeuvres, all-you-can-drink cocktails and a lively DJ. Sushi & Sips in August is highlighted by a cooking demo with Japanese whiskey pairings, while Chris Ojeda of Soho House and Southern Wine and Spirits will inspire home mixologists on Aquaology Night. And starting in June, new weekly ongoing promotions are being introduced in Aqua Lounge, including Shuck Monday, Whiskey Flight Wednesday and Tapas Thursday.

Following are Fashion Island Hotel's summertime culinary events details:

#### **Slow Smoked Sundaze at Oak Grill**

*Every Sunday in June, July and August starting June 3 (except Father's Day) from 5 to 9 p.m.*  
Oak Grill brings back a touch of Southern hospitality this summer with its popular Slow Smoked Sundaze. Families and friends can dig into BBQ favorites including *Fried Chicken, Lamb Chops* and *Baby Back Ribs* paired with hearty sides and down-home desserts. And to wash it down is a specialty spiced pineapple punch, which can be spiked with Tito's Vodka for an extra \$10.  
*\$38 for adults, \$12 for kids ages five to 12; free for kids four and under. Reservations can be booked [online](#) or by calling 949-760-4920.*

#### **Father's Day at Oak Grill**

*Sunday, June 17, from 4 p.m. to close*

Chef Peter Lai has created a special Father's Day Four-Course Dinner, so dads and their families and friends can enjoy great food in a relaxing spot far from their home grills. Dads will definitely enjoy Course One of *Cauliflower Leek Soup*; Course Two of *Slow Braised Pork Belly with baby kale, candied pecans, roasted pears and balsamic dressing*; and Course Three is *Surf and Turf with tomahawk steak, herb butter lobster tail, roasted asparagus and demi sauce*. To satisfy his sweet tooth, *Old Fashioned Drumstick* is composed of vanilla ice cream, candied peanuts and hot fudge.

*\$75 per adult. Regular children's menu available. Pricing excludes tax and gratuity.  
Reservations can be made by calling 949-760-4920.*

### **Chopin Social at Oak Grill Fireside**

*Thursday, June 21, from 6 to 9 p.m.*

The alfresco Chopin Social at Oak Grill Fireside celebrates the first day of summer complete with passed hors d'oeuvres of thin-crust pizza, short rib sliders, poke cones and more accompanied by all-you-can-drink Chopin-centric creative cocktails such as Passion Mule, Strawberry Frosé, Summer Loving and Peach Smash. A dynamic DJ makes this an especially fun way to spend the first Thursday of summer.

*\$50 per adult. Event is for guests 21 years and over. Pricing excludes tax and gratuity. Advanced purchase on Eventbrite recommended. More information available by calling 949-760-4920.*

### **Oak Grill's Sushi & Sips with Japanese Whiskey Pairings Demo**

*Thursday, August 9, from 6 to 9 p.m.*

An August evening of escape and culinary learning and tastings includes a demo led by Oak Grill's chef de cuisine James Carpio of four sushi courses including Striped Bass Uzuzukukri and Dynamite Mussels Zensai. Japanese whiskey pairings will be presented by Oak Grill general manager Kevin Morales.

*\$75 per adult. Pricing excludes tax and gratuity. Advanced purchase on Eventbrite recommended. More information available by calling 949-760-4920.*

### **AQUAOLGY**

*Friday, August 24, from 5 to 7 p.m.*

Aquaology is an interactive mixology event where participants learn cocktail-concocting tips and techniques for old fashioned, classic daiquiris, margaritas and mojitos from guest mixologist Chris Ojeda of renowned Soho House and Southern Wine and Spirits. Cocktails to be enjoyed with bites of shishito peppers, shrimp ceviche, cheese and charcuterie.

*\$40 per adult. Pricing excludes tax and gratuity. Advanced purchase on Eventbrite recommended. More information available by calling 949-760-4920.*

Following are Aqua Lounge's ongoing weekly promotions – some new – beginning June:

#### **New: Shuck Monday**

*From 4 to 8 p.m.*

Shuck Monday at Aqua Lounge will offer \$1 Kumai, Mission and Grassy Bar oysters and \$1 draft beers.

#### **Taco Tuesday**

*From 4 to 8 p.m.*

At Aqua Lounge Taco Tuesday features \$2 tacos and \$5 margaritas.

#### **New: Whiskey Flight Wednesday**

*From 4 to 8 p.m.*

In Aqua Lounge \$5 Japanese Whiskey Flights, including a rotation of Nikka, Hibiki, Suntory, Kaiyo, Kikori and other Japanese whiskeys, are offered every Wednesday accompanied by a

rotating weekly list of \$5 Yakitori selections, two meats and one vegetable, such as chicken, steak, meatballs, shrimp, vegetables and other choices.

**New: Tapas Thursday**

*From 4 to 8 p.m.*

Aqua Lounge is serving \$5 tapas with various fillings on a rotating weekly menu featuring two meat tapas and one vegetable tapa every week. White and red sangria for \$5 is available for sipping.

**\$10 Burgers & Brews**

*Available Monday through Friday, from 4 to 7 p.m.*

**Where:** Fashion Island Hotel  
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