



Media Contact: Margarite Clark Public Relations
Margarite Clark (949) 295-2801 mc@mclarkpr.com

FASHION ISLAND HOTEL SHOWCASES WINTER DINING EXPERIENCES

Oak Grill Chef Dinner Series Continues, Louis XIII Dinner, Aquarius Affair at Aqua Lounge, Macallan Dinner and a New Happy Hour Special Offering

NEWPORT BEACH, Calif. (December 11, 2018) – Fashion Island Hotel bubbles with gracious, warm hospitality and distinctive panache and charm – all so inviting for sipping and dining throughout the winter months. When the weather in SoCal is fashionably chilly, guests will want to be part of the haute culinary experiences at Oak Grill, including Chef Brittany Valles continuing Dinner Series, a Louis XIII Dinner and Macallan Dinner. There will be fashionably cozy \$7 bar food and specially priced cocktails and wine at happy hour in Aqua Lounge and Oak Grill Fireside, as well as Aqua Lounge’s Aquarius Affair in January.

Oak Grill’s Chef Dinner Series

Available Sundays and Mondays in January and February, 5 to 10 p.m.

On Sundays and Mondays, Oak Grill’s Executive Chef Brittany Valles will continue her popular Chef Dinner Series in January and February showcasing seasonal three-course dinner menus featuring her personal favorites and their bright, bold wintry flavors. Dishes include *King Crab with red curry, potatoes, heirloom carrots, charred onion and cilantro* and *Bone-in Pork Chop with charred cabbage, whole grain mustard pork jus, apple chutney and mustard frill*.
\$65 per person for three-course prix fixe menu. Price excludes tax and gratuity.

Aquarius Affair at Aqua Lounge

Saturday, January 26, 9 p.m. to 1 a.m.

The Aquarius Affair will be a splashy admission-free late night party at Aqua Lounge celebrating the year of Aquarius. The ambiance will feature the iconic zodiac symbol, all shades of blue and, of course, water elements.

Admission is free. Booth packages starting at \$500. Please reserve at (949)706-5491.

Louis XIII Dinner at Oak Grill

Thursday, January 31, 6 to 9 p.m.

This spectacular passed hors d’oeuvres and five-course dinner is truly fit for kings and queens and all food and wine aficionados. The courses are paired with exquisite Napa Valley Pahlmeyer wines, and a personalized and engraved bottle of Louis XIII is “gifted” to each couple. The first course is *Dungeness Crab Ceviche* paired with Pahlmeyer Chardonnay followed by *Lobster Bisque* accompanied by Jayson Pinot Noir. Course three brings *Duck Two Ways with roasted maitake mushrooms, county line lettuce and Meyer lemon gold leaf sauce*, served with

Pahlmeyer Proprietary Red, and next is *Black Truffle Short Rib with foie gras, black truffle jus, pommes puree and watercress* with Jayson Cabernet Sauvignon. This elegant dinner finishes with *Chocolate Soufflé with bourbon crème anglaise* and the dinner's namesake famed Louis XIII.

\$3,500 per person or \$3,750 per couple. Pricing excludes tax and gratuities. Price includes a personalized and engraved bottle of Louis XIII per reservation.

Macallan Dinner at Oak Grill

Thursday, March 7, 6 to 9 p.m.

Created for those who like to savor outstanding quality and distinctive character of venerable Macallan Scotch Whisky, Oak Grill presents a four-course Macallan Dinner beginning with tray-passed hors d'oeuvres of *Smoked Salmon Roe with Bannock Bread and red onion* and *Lamb Nuggets with Macallan mustard*. The first course of *Scotch Egg* is served with 12-year Macallan, and the second course of *Langoustine Shepherd's Pie* is enjoyed with 15-year whisky. Then *Wagyu New York and Seared Foie Gras* is served with 18-year Macallan. Next follows *Walnut Cake with burnt cinnamon ice cream, maple crèmeux and oat crumb*, which is paired with 25-year Macallan.

\$125 per person. Pricing excludes tax and gratuities.

"Seven 'til Seven" Happy Hour Menu Debuts at Aqua Lounge and Oak Grill Fireside

All winter, served from 4 to 7 p.m.

From 4 to 7 p.m. every day, happy hour at Aqua Lounge and Oak Grill Fireside will feature a menu of \$7 drink-friendly dishes, including *Popcorn Shrimp with fries, Charred Shishito Peppers with furikake aioli, Warm Artichoke and Parmesan Dip, Fried Burrata, Tomato and Mozzarella Thin Crust Pizza, Classic Iceberg Wedge Salad, Ultimate Grilled Cheese* and more. All signature cocktails and martinis are \$9, and for \$8 there will be well cocktails, JCB No. 21 Sparkling, Mer Soleil Chardonnay, Hess Cabernet Sauvignon, Martin Ray Pinot Noir and Kim Crawford Sauvignon Blanc.

Where: Fashion Island Hotel
690 Newport Center Drive
Newport Beach, CA 92660
Phone: (949) 760-4920

www.FashionIslandHotel.com

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