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**Manhattan Beach Marriott hires new executive chef**

*Chef Charlie Gold will inspire fresh dishes at View and Escape at South Bay hotel*

**Manhattan Beach, CA** – The [Manhattan Beach Marriott](#) has struck gold with its new executive chef.

Charlie Gold has taken the reins at View and Escape, the [Manhattan Beach restaurants](#) inside the hotel. The 33-year-old chef already has brought his brand of cuisine to the restaurants in Manhattan Beach. The Escape Lounge’s menu has just been refreshed, and other menus are “actually at the printer as we speak,” Gold said.



View, an upscale eatery offering panoramic views of the Manhattan Beach hotel’s nine-hole golf course, serves breakfast and lunch. The kitchen also provides room service from 6 a.m. to midnight. Escape is open for dinner and features a full-service bar along with the same breathtaking views.

The chef, trained in the classical French technique of fine cooking, says he will incorporate the farm-to-table concept that’s hot in Southern California into his dishes because “guests nowadays are more cuisine-savvy than ever. I think they will appreciate being able to experience a locally produced ingredient as opposed to not knowing where it came from,” Gold said.

Gold came from Preston’s at Lowes Hollywood Hotel, which was previously Twist at the Renaissance Hollywood before the hotel’s rebranding. He served as executive chef there.

“I’ve always wanted to work in a beach city, plus I love working for Marriott,” he said about his reasons for the move. “I spent five great years ‘cheffing’ it up in the heart of Hollywood, which for me is a long time to be in one place. I was ready for a change of scenery.”

Gold got a taste of working in the kitchen very early in life. His father, whom he credits as his greatest inspiration, would create stunning presentations with unique, mouthwatering foods that he would prepare for family and friends. Realizing a meal was a complete experience – from the first sip of the evening to the final bite of dessert – Gold decided he wanted to pursue the new-found passion.

After graduating from college in 2002, Gold immediately went to work in a boutique hotel, where he was mentored by some of the most prestigious chefs in the industry including Dale Cole, Manfred Lassahn and Roberto Alicea. Gold found himself being pursued by the landmark Hyatt Regency Century Plaza in Los Angeles, where he signed on as executive chef at 24 years old. He has since worked at several high-end hotels.

"We are pleased to have Charlie at the Manhattan Beach Marriott," said Jeff Hart, general manager of the Manhattan Beach hotel. "Our guests are treated to an incredible dining experience every day here, and Charlie's passion for cooking will raise that to another level. We are looking forward to some inspiring dishes coming out of the kitchens."

With butter, chocolate, bacon, foie gras (where it's legal) and salt being the top five ingredients Gold said he likes to cook with, guests are in for a treat no matter what comes out of the kitchens of View and Escape.

One item that diners won't find on the everyday menu just yet is risotto. Gold said he likes to reserve its preparation for special events because "it's a labor of love."

"I don't know if I'd call it my specialty, but I think that I do it with a fair degree of acumen," Gold said.

### **About the Manhattan Beach Marriott**

The Manhattan Beach Marriott sits on 26 landscaped acres just 3 miles south of Los Angeles International Airport. The hotel is 2 miles from beaches in the upscale South Bay area and convenient to local freeways providing access to plenty of shopping, dining and recreation options. The Energy Star-certified hotel boasts 373 rooms and 12 suites in addition to a nine-hole golf course, concierge level, 18 meeting rooms with 25,000 square feet of flexible space, two restaurants, a health club, heated outdoor pool and whirlpool. For information, visit [www.marriott.com/LAXMN](http://www.marriott.com/LAXMN).