

NEWS



THE RITZ-CARLTON®
LAGUNA NIGUEL

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enoSTEAK DEBUTES AT THE RITZ-CARLTON, LAGUNA NIGUEL

DANA POINT, CALIF. – June 1, 2012 – enoSTEAK is the newest addition to The Ritz-Carlton, Laguna Niguel’s award-winning culinary line-up. enoSTEAK is an intimate steakhouse showcasing only the highest quality ingredients. It features prime and grass-fed, pasture-raised beef, accompanied by organic produce that is locally grown and harvested at the peak of the season. enoSTEAK also highlights artisanal cheeses, charcuterie and a large selection of fine wines. enoSTEAK is open for dinner Tuesday through Saturday from 6 to 10 p.m.

“I am excited to announce the opening of enoSTEAK which increases the great offerings we have at the resort and provides a new dining experience to the local area,” said Bruce Brainerd, General Manager of The Ritz-Carlton, Laguna Niguel. “We are fortunate to be in a rich growing region and are thrilled to be able to support our local farmers and offer sustainability-focused cuisine,” he added.

enoSTEAK is all about fresh ingredients of the highest quality. Everything is sourced from farms within 150 miles from the resort. The majority of the herbs are gathered from the resort’s organic garden. The prime beef is from Niman Ranch, a farm that is committed to raising the highest quality breeds and is dedicated to caring for its livestock traditionally. The chicken is Jidori™, which means “chicken of the earth.” All of the fish is sustainable and either farm raised or pole/troll caught.

The menu changes are based on the essence of the season. enoSTEAK’s opening menu features grilled prime bone-in New York steak, grilled prime rib eye, grass-fed beef tenderloin, grilled halibut and rotisserie-style Jidori chicken. Accompanying the handcrafted meats and seafood are a selection of five signature compound butters including black summer truffle, roasted heirloom tomato, garden herb and garlic, 30i enoSTEAK butter and tarragon béarnaise sauce. Enhancements to the entrees are petit Basque cheese and chive sour cream Yukon gold potatoes, sautéed wild mushrooms, smoked almond and duck fat sautéed five grain rice, French beans with apple smoked bacon, and Fiscalini and summer truffle mac & cheese.

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The Ritz-Carlton, Laguna Niguel premiered as the first luxury resort along coastal Orange County in August 1984. Today, the resort is a re-imagined surfside retreat that awakens guests’ senses with its unique ocean-front setting and remarkable service heritage. The resort is the premiere destination for travelers who desire a playful approach to Southern California luxury. The resort has been the recipient of many awards over the years, but is proud to boast earning AAA Five Diamond status for the 27th year, the longest in California. The resort offers many extraordinary luxury experiences including RAYA, 180blū, The Market Place, Bar Raya, The Spa and Ambassadors of the Environment. For more information or reservations call 800-241-3333, the hotel directly at 949-240-2000, a travel professional or visit the web site at www.ritzcarlton.com/lagunaenoSTEAK.