

LOCAL FOCUS

The Resort at Pelican Hill Celebrates Nine Years of Style



The Resort at Pelican Hill



BY RICHARD SIMON | NB INDY

Hard to believe, but the Resort at Pelican Hill is celebrating its 9th anniversary this November. In the nine years since its debut, The Resort at Pelican Hill has ascended to the rarified ranks of the world's top five resort properties.

Pelican Hill's leaders offer their Ninth Anniversary observations:

- Pelican Hill opened almost exactly 500 years after the birth of the Renaissance architect, Palladio, who inspired the Resort's design.

"With breathtaking ocean views and iconic architecture, Pelican Hill feels like an Italian seaside village, blending into the surrounding harmony of Newport Coast. A modern adaptation of Palladio's architectural principles, our design features symmetry, proportion and grandeur, as well as a sense of bringing the outdoors in and indoors out with open-air loggias and grand porticos. Just as Palladio philosophized that humanity is uplifted in striving for perfection, our culture aims to create

the possibility of perfection for each and every guest we serve. Personalized, gracious and thoughtful hospitality is what we focus on every day." - Tom Donovan, managing director

- Pelican Hill's in-house pasta chef creates 50 pounds of pasta by hand weekly in the 9-foot by 9-foot pasta kitchen, which is always a perfect 68 degrees.

"I make a variety of pasta by hand in the temperature-controlled pasta room inside the Andrea kitchen. Collaborating with the head chef to incorporate seasonal flavors, we use only the finest and simplest ingredients, including imported stone-ground flour, organic eggs and purified water. I also have the privilege of welcoming guests into the pasta kitchen for our h Art of Pasta Making class." - Joey Parks, pasta chef

- Featuring 1.1 million iridescent hand-cut tiles, the perfectly circular Coliseum Pool measures 136-feet in diameter and three feet deep throughout.

"One of Pelican Hill's most iconic design elements is the Coliseum Pool, which is one of the largest circular salt water pools in the world. The Resort's designers modeled it after Rome's famed landmark, with tiered levels and an open side giving way to ocean and golf course views, and breathtaking sunsets. Our guests spend leisurely days under the California sun, relaxing in the pool and enjoying the Coliseum Pool & Grill restaurant." - Jon Martin, director of guest services

- Pelican Hill sources several locally grown ingredients from the Irvine Ranch, located just 8 miles inland from Pelican Hill and accessible to Resort chefs because of the Resort's and the Ranch's shared ownership by the Irvine Company.

"Tapping into a 150-year-old agricultural tradition in our own backyard, I started making trips to the Irvine Ranch years ago and built a relationship with the growers. I brought produce like strawberries and avocados back to Pelican Hill in my own car. Later, we set up frequent deliveries to keep our Resort restaurants stocked with high-quality locally grown products." - Jean-Pierre Dubray, executive chef

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- The Spa at Pelican Hill's private label products were created by a third-generation botanist.

"Our signature spa products were formulated for the Resort with local and seasonal inspiration. For example, the signature scrub collection used in our body gelato treatment focuses on figs in the summer, pomegranate in fall, honey in winter and lavender in spring. Our signature massage oils are made from avocado and olive, as well as aromas from Mediterranean fruits and wild flora that thrive in Southern California." Robin Dunivin, spa director

- More than 750 mature olive trees grow throughout the Resort; some are more than a century old.

"Across the Resort's 504 acres, you see hundreds of olive tree. The olive trees were handpicked from orchards in Northern and Central California. Inspired by the olive trees, our own signature blend of olive oil is selected by our chefs and available for purchase in our Resort boutiques. A travel-sized bottle of olive oil makes the perfect memento of your Pelican Hill stay." - Zarko Lucic, rooms director

- Pelican Hill Golf Club irrigates with reclaimed recycled water, some of which is sourced from a water quality management system that conserves more than 50 million gallons annually.

"Since opening in the early 1990s, the Golf Club has focused on protecting the area's most important asset: the Pacific Ocean. During a perfection project ten years ago, we took that commitment to a new level with the installation of a state-of-the-art irrigation and water quality management system that includes five underground cisterns. In maintaining this effort, Pelican Hill advances the Irvine Company's tradition of long-term land stewardship and sustainability." - Steve Thomas, director of golf course maintenance

- Made fresh in the Resort's gelato lab, 10 flavors of seasonally inspired gelato and sorbet are served daily at Caffè & Market.

"In authentic artisan fashion, we craft our gelato with rich whole milk, organic eggs and fresh, seasonal fruit. We make traditional flavors, such as pistachio, vanilla and chocolate, as well as seasonally inspired gelato like gingerbread and pumpkin. All of the Resort's restaurant menus, plus in-room dining and special event menus, include gelato, and our Caffè & Market always features the widest variety with 10 flavors of gelato and sorbet." Jeff Lehuede, pastry chef