



DINNER



22701 Pelican Hill Road South
Newport Coast
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Pelican Grill

If you're dying to dip your toes into the resort's splendors, this is the perfect introduction.

If you think the world-class Pelican Hill Resort in Newport Coast, which was just recently rated the World's Top Golf Resort by Condé Nast Traveler, is where only the elite meet to eat after playing 18 holes, you'd be mistaken. Although the lounge does serve as Pelican Hill's proverbial 19th hole, it is also an excellent stand-alone restaurant and bar with breathtaking ocean views and decadent California Coastal fare.

Pelican Grill shares its entrance with the golf course and pro shop, located before the resort's main drive. Valet parking is free. Once you are welcomed and brought through the lounge, expansive windows open up to stunning views, which are particularly impressive just before and during sunset. Catalina can be seen even on a not-so-clear day, but on the night I visited, it was very visible.

The atmosphere in the bar was relaxed and jovial; it has two very large TV screens

and a fireplace, in addition to an impressive array of premium liquors on display.

My friend and I were seated on the patio just in time for sunset. After being greeted by our server, Larry, and General Manager David Brown, I started with an ice-cold Chopin martini. Larry explained Chef Chang Silvilay's farm-to-fork philosophies, which yield only the freshest local ingredients, many from Irvine Ranch.

Next we were brought a basket of freshly made breads. The service was impeccable but never pretentious. I couldn't have felt more welcomed or comfortable. We decided to try ahi tartare and jumbo prawns, which were perfectly prepared with a spicy cocktail sauce and fresh lemon. The ahi came with fresh avocado and was a very generous portion.

I opted for the surf and turf, because I'm predictable that way – a petite filet mignon atop a bed of sautéed spinach and a lobster

tail on an onion ring and grilled asparagus. Heaven. My friend had the house-special fish, and we shared an additional side of spinach

and sautéed mushrooms. As a mushroom junkie, I believe the more exotic, the better. These were an assortment of wild mushrooms, a few I didn't recognize, and it was the best combination I'd had in recent memory.

The lobster was sweet and tender, the filet flavorful and perfectly prepared. My friend's fish came over risotto with asparagus and a cream sauce. He loved it.

If you want to visit the Resort at Pelican Hill but aren't sure how to dive in, Pelican Grill is the way. pelicanhill.com

the facts: The Pelican Grill's Palladian architecture echoes the main resort's and is evident throughout, particularly in the styling of the heated patio and the large fireplaces inside.

