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**CHANDLER'S RESTAURANT AT CAPE REY CARLSBAD
CHARTS A NEW COURSE TO CATER TO COASTAL FOODIES**

Led by an all-new culinary team, the restaurant's reimagining includes new menus, outdoor gathering spaces and beverage programming

Carlsbad, Calif. – Jan. 7, 2016 – “Local, coastal and unexpected” is the new mantra at [Chandler's](#), the signature restaurant at Cape Rey Carlsbad. Drawing inspiration from the ocean vistas it overlooks and guided by an all-new culinary team, the California coastal eatery has revamped its menus and expanded its outdoor dining spaces for an authentic taste of the SoCal lifestyle.

More than just a menu refresh, Chandler's recent evolution takes a new approach to everything from ingredients and style of cooking to how patrons dine. The new team leading the changes includes Operations Director Clifton Carmody, who draws on his experience working with innovative restaurant and hospitality companies, and Culinary Director Teri McIllwain, an energetic resort chef with a passion for healthy, farm-to-table cuisine.

“We spent a great deal of time plotting our new direction and had numerous conversations with locals and guests to get a feel for their preferences and desires,” says Carmody. “Our goal was to bring an innovative, distinctly California flair to every part of the restaurant to inspire the foodie in all of us.”

Menus reflect this new approach with a focus on fresh, flavorful dishes made with hyper local, high-quality ingredients from a new roster of area distributors, including Specialty Produce, Diestel Farms, Newport Meat Company and Pacific Shellfish. Each dish on Chandler's menus has been thoughtfully revamped or replaced by McIllwain, trading butter and creams for clean, wholesome ingredients like cold-pressed olive oil, made from scratch vinaigrettes and healthy cooking techniques such as grilling and roasting.

One menu standout is the Sesame Ahi, a signature of McIllwain's that features the exciting flavors of pancetta and citrus. Another favorite is the Whiskey Brined Chicken, which uses premium, flavorful Jidori chicken accompanied by peach mustard, fresh-

shelled beans and local greens. The slow-roasted Beet and Citrus Salad is served with a tangy lemon ricotta and showcases McIlwain's farmer's market style.

"We're being very purposeful about our new menu and the philosophy behind it," says McIlwain. "Each ingredient plays a distinct role and provides fuel, as well as a delicious experience. Our cooks aren't just cooking to put food on the table – they're being shown *why* they're using certain techniques and products and encouraged to experiment and leverage their passions. We have one cook who loves making unique breads, so now we make all our bread in-house, fresh each day. We want to train a new generation of forward-thinking chefs and foster individual growth and creativity while wowing our guests at the same time."

There's also a bit of fun and surprise to McIlwain's new menu that manifests in what she calls an "unorthodox" approach to foodie favorites. The creamsicle-colored 50/50 Fries, half sweet potato and half Yukon, are a playful take on the traditional side. Instead of rice, the Capeside Ahi Poke is served on a bed of rainbow quinoa, while the Crispy Shrimp and Calamari is made gluten-free with a crust of garbanzo and fava bean flour.

To attract the just-off-the-beach crowd, Chandler's expanded its outdoor patio areas so that guests can take advantage of the ocean views and spectacular sunsets. Fire pits and updated lounge areas also allow for easy gathering and conversation, and a new section of the menu dedicated to shared plates enables groups to experience the local flavor in a more casual style. In addition to the Capeside Ahi, popular shared options include Lobster Nachos, Turkey Meatball Sliders, Seafood Ceviche Cocktail and Artisan Cheese Plate, playfully presented on a surfboard shaped platter.

Complimenting the new food menus is an entirely new beverage program. The bar now includes eight rotating local craft beers with a different brewer highlighted each month. Master sommelier Jessie Rodriguez revamped the wine cellar to include lesser-known California selections not readily found outside the region. Cocktails borrow from the farm fresh direction of the menu and are made with premium liquors, housemade infusions and local herbs and produce.

"This is coastal-style California cuisine at its best," says Carmody. "It's healthy, but fun and edgy. It's stuff you can eat with your hands. Stuff you can share. Stuff you'll tell friends they'll have to try."

To learn more about Cape Rey and Chandler's, visit www.CapeRey.com and www.ChandlersCarlsbad.com.

About Cape Rey Carlsbad, a Hilton Resort

Located along the sunny San Diego coast directly across from Carlsbad State Beach, the 215-room Cape Rey boasts a modern, California Craftsman-style design with

brehtaking views of the Pacific Ocean. Opened in June 2012, this North San Diego luxury hotel was honored with the AAA Four Diamond distinction in 2013. Guests of Cape Rey enjoy the best of the beach communities' lifestyle. On property amenities include the sea-inspired Ocean Crest Spa, an expansive, ocean view swimming pool and Chandler's Carlsbad, a stylish restaurant where guests can enjoy fresh, regional cuisine and stunning views. The perfect basecamp for exploring Southern California, Cape Rey provides easy access to the beaches, parks, shopping and dining in Carlsbad, Leucadia, Encinitas and Oceanside. Just 30 minutes north of San Diego, Cape Rey is minutes away from LEGOLAND California, Sea World, the San Diego Zoo, the San Diego Zoo Safari Park, Disneyland California and a variety of other fun attractions. Visit www.CapeRey.com for more information.

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