

CATCH THE VIEW...CATCH A BREAK...FRESH CATCH...
CATCH THE OPENING...
Catch Opens in Santa Monica

MARCH 2007 (Santa Monica, Calif.) – The room is stunning – clean, crisp and modern, layered with beautiful textures and surprising accents. The amazing view of the sunset casting light on the golden sand, the swirling of the Ferris wheel in the distance and the twinkle of the Pacific catch the eye next. But then there is the food. All attention is on the table. Catch has opened on the Santa Monica shore with the very talented Michael Reardon as the top toque. Like the room itself, Executive Chef Reardon’s food is best characterized as clean, crisp and modern, beautifully layered but never overburdened. Flawless ingredients are transformed through unfussy combinations.

At the center of the restaurant is a large rectangular bar, inlaid with mother of pearl tiles, where sushi, crudo and sashimi star and add a fresh note to the inspired menu of “market fresh” cuisine. From the crudo list is *Shimi Aji served with Ginger Juice and Mustard Oil*. More traditional *nigiri* is served alongside the less traditional *Kobe Beef nigiri*, and an edited selection of sushi rolls, including a *Lobster Roll* rounding out the sushi menu.

Starters include the *Freeform Ravioli with Artichoke and Sardinian Sheep’s Milk Cheese and Ribolita Soup, Tuscan Cabbage and Root Vegetables*. Entrees are earthy, vivid and comforting with stars such as *Roasted Monkfish, Barolo Risotto; Thai Snapper, Monterey Bay Calamari, Oregano Crumbs and Parmesan Risotto, Black Truffles and Parma Ham; and Kurobuto Pork Loin, Apple Gnocchi and Mustard Greens*.

Chef Reardon honed his skills at Le Bernardin in New York before opening his own restaurant in New York State, Bistro Zella, and then in California at Napa Valley’s Tra Vigne Ristorante Cantinetta and Wine Bar where he was executive chef. He has been the executive chef at Santa Monica’s Hotel Casa del Mar since February 2006.

The design of Catch pays homage to its spectacular setting on the shore, three stories above the beach with floor to ceiling windows. In the daytime the scene is dynamic with beach and boardwalk activity and at night the jeweled lights dazzle. A color palette of dark chocolate wood, cerused oak floors and creamy woven leather chairs provides a rich background for the bright cuisine. The interplay of textures throughout the space – sea glass green shagreen, woven twigs and textured porcelain – dazzles the eye. Catch was designed by Jim Gillam of Sausalito.

About Hotel Casa del Mar

Originally built in 1926 as the grandest of the opulent beach club hotels and the premier playground for Hollywood ‘A-listers,’ Hotel Casa del Mar re-emerged in October 1999, following a \$50 million restoration by Edward Thomas Hotels, parent company to Casa and its sister property, Shutters on the Beach. True to its indulgent past, Hotel Casa del Mar remains as one of the most well-appointed addresses on the West Coast, with luxurious décor evoking the grandeur and elegance of a European coastal experience. Known for its sophisticated accommodations and stylish public spaces, an indulgent and relaxing ambiance and extraordinary service and privacy, the beachfront escape provides 129 beautifully appointed guestrooms, including 17 suites, and panoramic views of the Pacific and Southern California shore. The signature restaurant, Catch, offers innovative “market fresh” cuisine and spectacular vantages of picturesque sunsets in a comfortably elegant setting. Guests can enjoy soothing Murad skin treatments in The Spa at Casa del Mar, the hotel’s full-service spa & health club offering state-of-the-art treatments, therapies and the latest fitness equipment. A member of *The Leading Hotels of the World*, Hotel Casa del Mar is located at 1910 Ocean Way in Santa Monica, Calif., only 20 minutes from Hollywood, Beverly Hills and Los Angeles International Airport and adjacent to the historic Santa Monica Pier. For reservations or more information, guests of Hotel Casa del Mar can call (310) 581-5533 or (800) 898-6999, or visit www.hotelcasadelmar.com.

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