



FOR IMMEDIATE RELEASE

CONTACTS:

Margarite Clark Public Relations Margarite Clark 949.295.2801 mc@mclarkpr.com
Island Hotel Newport Beach Barbara Eidson 949.706.5453
beidson@theislandhotel.com

**PALM TERRACE RESTAURANT SERVES UP NEW MIDWEEK AND SUNDAY
SPECIALS**

*Savory “Bites & Delights”, Wine Special, Sunday Night Brunch, Plus Live
Entertainment*

NEWPORT BEACH, Calif. (September 30, 2009) – Palm Terrace Restaurant at Island Hotel Newport Beach is rolling out an enticing new line-up of "Midweek Bites & Delights" in addition to its regular dinner menu, along with a wine deal and new “Sunday Night Brunch”. Adding to the convivial and relaxing ambience, the restaurant is also introducing a variety of live musical entertainment to enjoy with these new delicious offerings.

Midweek Bites & Delights

Every Tuesday through Thursday, all bites and wines are priced at \$8, with the exception of Kobe Beef items, which are priced at \$12. Tax and gratuity not included. Palm Terrace Restaurant's signature dishes will also be available, as well as live entertainment.

- **Tuesdays: “Chardonnay & Shrimp”** – Choose from eight different Chardonnays from California, Burgundy and New Zealand, and Chef Bill Bracken's creative shrimp sampling dishes, including *Caesar Salad Fondue with Chilled Shrimp*; *Shrimp Dolmas with Cucumbers and Leeks*; and *House-Made Shrimp Ravioli with English Pea Puree, Shimeji Mushrooms and Truffle Brown Butter*.
- **Wednesdays: “Merlot & Mushrooms”** – Sip on Merlots from Napa, Sonoma and Bordeaux, and complement them with earthy mushroom bites such as *Crab-Stuffed Portobello Mushroom Gratin*; *Roasted Mushroom Pizza*; and *Pan-Roasted Salmon with Black Trumpet Mushrooms and Butternut Squash*.
- **Thursdays: “Cabernet & Kobe Beef”** – Cabernets from California, Washington and Bordeaux are the focus, while Chef Bracken prepares mouth-watering pairings, such as *Kobe Beef Skewers with Foie Gras Dipping Sauce*; *Kobe Philly Cheese Steak*; and *Filet of Kobe Beef with Twice-Cooked Potato Croquettes and Black Beans in Ancho Sauce*.

“Wine Wednesdays” Now Monday through Thursday!

Due to overwhelming popular demand for Wine Wednesdays, Palm Terrace is now extending the promotion. Monday through Thursday, select any wine from Palm Terrace Restaurant’s extensive wine list and receive 50% off the regular bottle price. A perfect opportunity to sample some of the more expensive and sought-after wines!

“Sunday Night Brunch” (Eggs Not Included)

Palm Terrace Restaurant is the place to start a new Sunday supper ritual with family and friends. Chef Bill Bracken’s new Sunday Night Brunch buffet (hold the eggs!) offerings include: a Cold Station with *Ahi Tartare*, *House-Smoked Salmon*, *Caesar Salad Fondue* and more; a *Peking Duck* Station, along with *Steamed Chinese Dim Sum*; and a Stir-Fry Station featuring selections, prepared to order, such as *Soy-Rum Glazed Short Ribs with Cavolo Nero*, *Mexican Onions*, *Haricots Verts* and *Chicken with Wild Mushrooms, Spinach and White Wine Sauce*. End the feast with an irresistible dessert buffet from Pastry Chef Michael Owens. Along with live entertainment, Sunday Night Brunch at Palm Terrace Restaurant is a fun, relaxing and delicious way to end the weekend. Sundays from 5 to 8 p.m. Price is \$38 for adults, \$19 kids ages 12 and under. Tax and gratuity not included. Reservations recommended.

While savvy restaurant-goers can take advantage of these midweek and Sunday specials, Palm Terrace Restaurant is still a favorite Newport Beach dining destination on Fridays and Saturdays for guests to enjoy Chef Bracken’s innovative American cuisine in this inviting, tropical setting.

WHERE: Palm Terrace Restaurant
ISLAND HOTEL NEWPORT BEACH
690 Newport Center Drive, Newport Beach
Telephone: (949) 760-4920
Website: www.IslandHotel.com

###