

Napa Rose in Disney's Grand Californian Hotel & Spa Showcases California Wine Country Cuisine

ANAHEIM, Calif. – The Napa Rose, specializing in California wine country cuisine prepared by acclaimed executive chef Andrew Sutton, is the premier restaurant at the Disneyland Resort.

Sutton's cuisine celebrates the bounty and heritage of California — inspired by its rich seacoast, farmlands, and vineyards — and is presented in warm surroundings inspired by the Arts and Crafts architectural style at Disney's Grand Californian Hotel & Spa.

"At the Napa Rose, we celebrate California's food and wine," said Chef Sutton. "The food we serve is created to go with Californian wines, and those from the Napa region in particular." The restaurant offers a selection of 80 wines by the glass and a list of more than 450 vintages, about 80 percent Californian.

Only the freshest, hand-selected ingredients from throughout the Golden State's diverse regions are used to create an enticing menu that changes with each season. Careful attention is paid to creating dishes that are visually stunning as well as appetizing.

Among the starters are Seven Sparkling Sins, a platter featuring spicy beef & peanut roll, curried crab taco, seared ahi nacho, shrimp in cucumber wrap with lemon dill crème, citrus-cured salmon with a corn cake, Tangerine grilled scallop, and grape leaves stuffed with pheasant. Main dishes on a recent menu include Wild King Salmon with Szechuan pepper-sesame crust, Santa Rosa plums and Cabernet Sauvignon-red miso glaze; Strawberry Sage BBQ Duck Breast with polenta panzarella and Zinfandel jus accented with strawberries; Walnut-Crusted Rack of Colorado Mountain Lamb; and Portobello Mushroom Ravioli sautéed in truffled sage brown butter, American prosciutto, and Parmigiano-Reggiano.

The restaurant is built in a half-oval design, wrapping around a spacious exhibition kitchen. A constant show of cooking is made by the culinary staff, with runners promptly carrying the food to servers who rarely have to leave the vicinity of the table, thereby ensuring the most attentive of service.

Napa Rose is decorated in the rich style of the Arts and Crafts movement, following the overall design theme of Disney's Grand Californian Hotel & Spa. The image of a rosebud is a recurring motif subtly depicted in the restaurant's carpeting, light fixtures, handrails, chairs, and restaurant staff costumes. The 237-seat venue is open daily for dinner, and also features a 78-seat lounge. Guests throughout the restaurant are provided with a stunning view of nearby Grizzly Peak, looking out on a High Sierras-like scene through floor-to-ceiling windows.

Design features include the use of light-colored woods, 20-foot-high vaulted ceilings, a romantic fire pit, a private dining room with a fireplace, and a showcase wine cellar that holds 600 bottles. Also prominent is a "Wall of Fame" with magnums of premium California wines, available for purchase, that have been signed by California's winemakers.

As an example of the restaurant's commitment to providing the best possible wine experience, the Napa Rose features more than 50 members of the staff who have passed at least the Level I Introductory Sommelier Exam — more than at any restaurant in the world.

Chef Sutton was recruited to lead the Napa Rose from the Auberge du Soleil in Napa Valley, where he spent seven years as executive chef for the Ivy Award-winning venue. This was after five years with Dean Fearing at the Five-Star, Five-Diamond award-winning Mansion on Turtle Creek in his hometown of Dallas, Texas. Prior to Turtle Creek, he received valuable experience at two of Dallas' most luxurious hotels, The Hotel Crescent Court and The Registry. In all, he has more than 25 years of culinary experience. Sutton is a graduate of the prestigious Culinary Institute of America and also completed a classical French apprenticeship. In 2009 he was the recipient of the prestigious Antonin Careme Medal given by the American Culinary Federation San Francisco chapter that honors those who have made extraordinary contributions to the culinary profession, particularly to education and the advancement of gastronomy and the culinary arts.

The Napa Rose is located at Disney's Grand Californian Hotel & Spa, 1600 S. Disneyland Drive in Anaheim, and is

open daily for dinner. For reservations, call (714) 300-7170. Validated self-parking and valet parking are available. For general Disneyland Resort information, visit the Disneyland Resort Web site at www.disneyland.com.

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