

CAFE del REY

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CAFE DEL REY INTRODUCES THREE NEW REASONS TO DINE SEASIDE THIS SUMMER, INCLUDING SANGRIA SPECIALS, EXTENDED BRUNCH HOURS, AND ONGOING OYSTER AND CHAMPAGNE PAIRINGS

(MARINA DEL REY, CA; July 11, 2011)— [CAFE del REY](#)—Marina del Rey’s iconic seaside restaurant, recently recognized by the Zagat survey as one of the “10 Best Waterside Dining Destinations in the Los Angeles Area” —ushers in the season with three enticing new specials: “Summer Sangria Days,” taking place every Friday throughout the summer; a “Toast to 20” oyster and champagne pairing, in honor of the restaurant’s recent 20th anniversary; and extended brunch hours, now including Saturdays. Capturing the essence of its coastal ambiance and signature Mediterranean-inspired décor and cuisine, each special is designed to evoke the spirit of a seaside summer.

“Summer Sangria Days” at CAFE del REY

Every Friday throughout the summer from 11 a.m. to close, CAFE del Rey will feature \$20 pitchers of seasonal sangria alongside select \$6 lounge items. Sangria selections will vary depending on the seasonal fruit available and currently include **White Hot Peach Sangria**,

featuring white summer peaches; and Summer Berry Sangria, featuring blueberries, blackberries, and strawberries. Specially priced lounge items include Executive Chef Daniel Roberts' Lamb Kafta "Cigars" served with tzatziki, smoked paprika oil, and a three-olive tapenade; Steamed Black Mussels with prosciutto, shallot, garlic, basil, oven-dried tomato, and white wine; and Truffle Pizza layered with caramelized onions, truffle cream, and Parmigiano-Reggiano. "Summer Sangria Days" will continue until September 23, 2011.

"Toast to 20" Oyster and Champagne Pairings

Continuing the revelry surrounding its recent 20th anniversary—celebrated in June 2011—CAFE del REY is featuring a "Toast to 20" special, available the 20th through the 27th of each summer month (July-September). During these select dates, guests may toast to the occasion with a glass of Perrier-Jouët Champagne and a half-dozen fresh oysters for \$20.

Weekend Brunch

Rounding out the restaurant's summer specials, CAFE del REY extends its popular Sunday Brunch service to include Saturdays. Guests may enjoy a Mediterranean-inspired three-course brunch (\$35) every Saturday from 11:30 a.m.-2:30 p.m. and Sundays from 10:30 a.m.-2 p.m. Options include Dungeness Crab Cake with baby heirloom tomato, hearts of palm salad, and micro opal basil; House-cured Salmon with Basque chorizo, sweet potato, celery root, and a three-olive vinaigrette; and Brioche French Toast with fresh berries and housemade berry syrup, vanilla bean-whipped cream, and applewood bacon, all alongside bottomless mimosas, champagne, or sparkling cider.

ABOUT CAFE DEL REY:

Located in Marina del Rey, directly along the marina docks, CAFE del REY offers seasonal, Mediterranean-inspired cuisine from Executive Chef Daniel Roberts. With unparalleled views of the ocean and a recently updated interior, CAFE del REY provides diners with a casually sophisticated dining experience, representative of the best of what Southern California has to offer in both cuisine and ambiance. Just a 15-minute drive from Los Angeles International Airport, yet ideally located along the tranquil Marina del Rey harbor, CAFE del REY is convenient for both visitors and locals alike. The 225-seat restaurant is open for lunch and dinner, with lunch service offered Monday-Friday from 11:30 a.m.-2:30 p.m., Saturday Brunch from 11:30 a.m.-2:30 p.m., and Sunday Brunch from 10:30 a.m.-2:30 p.m. Dinner hours are Monday-Thursday from 5:30-10 p.m., Friday and Saturday 5:30-10:30 p.m., and Sunday 5-

9:30 p.m. Happy Hour is offered every day from 4-7 p.m., as well as 9 p.m. to close. Valet parking is complimentary during lunch. Both reservations and walk-ins are welcome. For additional information, call 310.823.6395, or visit www.cafedelreymarina.com. More information is also available via [Facebook](#) and [Twitter](#).

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