



Contacts: Elaine Cali, 714/765-8853
ecali@anaheimoc.org

Juan Flores, 714/765-8854
jflores@anaheimoc.org

Orange County Dining Sizzles

Orange County's award-winning restaurants serve an eclectic array of creative cuisine. The casually sophisticated OC lifestyle offers the perfect setting for a range of more than 1,500 dining options from sidewalk cafés and local microbreweries to upscale fine dining and lively oceanfront restaurants.

“Over time, the quality of Orange County’s restaurants has improved so much. They are more diverse and much more interesting,” said Tim Zagat, CEO of Zagat Survey. Diners savor gourmet treats, comfort food specialties and new fusion dishes in OC’s trendsetting culinary scene.

Eight new restaurants will open their doors in 2007 in Anaheim, all within walking distance of the *Disneyland*® Resort, local hotels and the Anaheim Convention Center. Morton’s The Steakhouse debuted in December 2006 and specializes in classic, hearty American fare surrounded by rich décor. Morton's Bar 12-21 is a great place for casual gatherings, featuring a selection of more than 50 martinis and a \$4 Bar Bites menu.

Located on the street level of the new Stadium Lofts in the Platinum Triangle, El Torito Grill was the first new Anaheim restaurant to open in 2007. The restaurant serves a menu of contemporary and traditional native foods of Mexico, hand-shaken margaritas, a wide selection of oak-aged tequilas, and is set in a festive atmosphere.

Ruth’s Chris Steak House opened in April 2007 next to the Courtyard by Marriott in Anaheim. The chic décor offers a comfortable, yet elegant atmosphere to enjoy a menu of New Orleans-inspired appetizers, the finest U.S. Prime steaks, fresh seafood and classic desserts, all complemented by an award-winning wine list.

Located along Katella Avenue, the new Anaheim GardenWalk opens its first phase by the end of 2007, including popular restaurants such as Bubba Gump, California Pizza Kitchen, Cheesecake Factory, McCormick & Schmick Grill, P.F. Chang's and Roy's of Hawaii.

Fresh Flavors and Unique Pairings

Orange County's menu of fresh ingredients is a key element in its recipe for culinary success. Popular in OC, California cuisine is marked by an interest in "fusion" – integrating different cooking styles and ingredients – and tends to be freshly prepared due to the influence of California's health-conscious lifestyle. OC's award-winning chefs turn common foods, from locally grown avocados to mahi mahi fresh from the Pacific, into sublime cuisine.

Orange County's Exceptional Restaurateurs

Combining delicious cuisine, excellent service and stylish décor, several innovative restaurateurs helped put Orange County on the culinary map. Some of OC's best include David Wilhelm, the award-winning president and CEO of Culinary Adventures, which includes Chat Noir, Chimayo at the Beach, French 75 and Savannah Steak and Chop House; and Master Chef Joachim Splichal, who opened several eateries as part of his renowned Patina Group, featuring Tangata restaurant at the Bowers Museum, Catal Restaurant & Uva Bar, Naples Ristorante and Pinot Provence.

Another pair of OC's top restaurateurs set down their knives long enough to pick up a pen and share their original recipes with the world. Bruno Serato, the passionate restaurateur from Italy behind the Anaheim White House's authentic, award-winning Northern Italian cuisine, debuted *Temptation At The White House* in April 2007. The collection of recipes, including both familiar favorites and new dishes, features a visually tempting twist on the traditional cookbook that is sure to please both the local regulars and culinary enthusiasts. Zov Karamardian's cookbook *Zov: Recipes and Memories from the Heart* contains vivid memories from her culturally rich heritage and shares how those recollections have inspired simple-to-prepare recipes that have earned her restaurant and bakery, Zov's Bistro, national acclaim.