

Restaurant Week hits Santa Monica



Marina Andalon

RADISH: The local Restaurant Week will begin Jan. 9 and is focused on the radish.

MARINA ANDALON
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Enjoy the city's healthy lifestyle and culinary scene with Santa Monica Restaurant Week, formerly known as Eat Well Week.

This bi-annual event is presented by the L.A. Tourism and Convention Board. Hundreds of fine dining restaurants in Los Angeles participate in this event to highlight diversity and culinary skills. This year Santa Monica Restaurant Week will showcase 21 participating restaurants throughout the city, starting Jan. 9 - 15.

"Santa Monica Travel & Tourism looks forward to the continuation of a successful partnership with California Restaurant Month with a new twist on our fifth annual culinary program," said SMTT President/ CEO Misiti Kerns.

Santa Monica has a reputation as a health conscious culinary destination. This year Santa Monica chefs will offer specially crafted dishes that will help kick off the new year in a healthy way, by utilizing this year featured ingredient - the radish.

The radish is a root vegetable that is credited for its health benefits including its detoxifying properties, its Vitamin C, and its fiber content. Red, white, and black radishes are said to be beneficial to the liver and stomach.

Eric Greenspan, Chef and Owner of Mare in Santa Monica, is more than thrilled to be part of Restaurant Week.



"I have been in the restaurant industry for 20 years and personally I have always been very ingredient focused," said Greenspan. "Frankly, radishes are featured pretty frequently here as it speaks to the cuisine we focus here at Mare, and

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KEY INGREDIENT: Participating restaurants have developed radish dishes as part of the event.

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our Executive Chef, Verite Mazzola does an excellent job.”

The radish is a unique choice, but it does not seem to be an obstacle for many of the chefs as they have created a dish that highlights the taste and texture of the radish.

“For restaurant week the main dish is Shellfish. Giving our guest the option of mussels, clams or shrimp that is made with a white wine broth, roasted radish, radish greens, along with a poached egg and some pasta,” said Greenspan. “It is truly and delicious meal that everyone should try.”

Specific restaurant participation varies from location to location. Some participants are offering prix-fixe meals at different price points for lunch, dinner or both. Multi-course dinners are available for up to \$50 per person.

However, if you are on a budget Santa Monica Restaurant Week still offers dishes under \$12. Catch Restaurant is offering a tasty \$10 Rhubarb Tart. Dhaba Cuisine of India offers Curried Radish with Greens for \$12. The Flower Child is offering Chopped

Vegetable Salad for \$9.25, and Fork in the Road is offering Roasted Radish for \$10.

Monsieur Marcel will be offering their Hazlenut Yule Log, for \$8. Obica Mozzarella Bar will be offering a vegan dish, Insalata di Quinoa for \$11, and Perry’s Café will be offering a Creamy Radish Soup for \$7. Plan Check Kitchen + Bar will be offering their Crispy Pork Belly for \$12, Upper West Restaurant will offer their Red Curry & Lime Leaf Braised Black Radish for \$10 and Wexler’s Deli will be offering The Big Salad with Farmer’s Market Radish for \$10.

This year there are four newcomers to Santa Monica Restaurant Week. 1 Pico, Belcampo Meat Co., Catch Restaurant, and Coast.

“We are thrilled to have such a diverse selection of restaurants joining us in the celebration of Santa Monica’s unique culinary offerings,” said Kerns.

You can share your Santa Monica Restaurant Week experience on Instagram, Facebook, or Twitter using #SMRestaurantWeek for a chance to win a wellness prize package.

Visit <http://www.santamonica.com/restaurantweek/> for more information.

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