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LIVING



Outdoor Living

Dining Out

What's new on the local restaurant scene.

By Nancy Ransohoff



JUST
OPENED

A Revered Experience

■ In Montecito, **Rosewood Miramar Beach** (rosewoodhotels.com) recently opened The Revere Room, a new dining venue helmed by executive chef Massimo Falsini. Named in a nod to prolific Los Angeles architect Paul Revere Williams, whose work influenced several of the resort's design details, the restaurant encompasses an elegant dining room and a large patio with garden views.

Menus blend local bounty with international flavors in dishes such as the breakfast avocado toast, which enhances Carpinteria avocados with *manchamantel* mole, a spicy-sweet Oaxacan sauce flavored with chiles, charred pineapple, and cinnamon. "One of the things I love about Santa Barbara is the seasonality and access to all these incredible ingredients," says Falsini, who visits the downtown Santa Barbara farmers' market every Saturday. "And what I like to cook reflects the melting pot that is California." On the dinner menu, large plates range from quinoa or tofu bowls to grilled fish, burgers, chops, and steaks. The restaurant offers dinner daily, breakfast and lunch Monday through Friday, and brunch on weekends.



COMING
THIS MONTH



New Beachside Eats

■ **Costa Kitchen & Bar**, the signature restaurant at the fresh-faced **Mar Monte Hotel** (marmontehotel.com) in Santa Barbara, is poised for its May 13 debut. The newly renovated and rebranded hotel opened in August as a Hyatt property.

Headed up by executive chef Nathan Lingle, the oceanfront eatery serves Cal-Mediterranean cuisine, drawing inspiration from coastal Italy, with a focus on Central Coast ingredients. Look for signature dishes, such as Santa Barbara Halibut Crudo, Whole Roasted Branzino With Green-Olive Salsa Verde, and Santa Barbara Uni With House-made Angel Hair Pasta. Seating is available in the chic dining room, at the cocktail bar, and on the ocean-facing outdoor terrace.



SPECIAL
EVENTS

An Exclusive Dinner by an Industry Icon

■ **The Farmhouse at Ojai Valley Inn** (ojaivalleyinn.com) culinary event venue continues its Guest Chef Dinner series with meals created by James Beard award-winning chef-restaurateur Jon Yao on May 27 and renowned Los Angeles chef-restaurateur Neal Fraser on July 4. Reservations are available online, and guests will be seated exclusively with their party. Events sell out quickly. Check the calendar at the website.

