



**THE RITZ-CARLTON**

MARINA DEL REY

# NEWS

Contact: Lauren Lynch  
Communications Coordinator  
Email: lauren.lynch@ritzcarlton.com

The Ritz-Carlton, Marina del Rey  
4375 Admiralty Way  
Marina del Rey, CA 90292  
Tel: (310) 574-4271

**THE RITZ-CARLTON, MARINA DEL REY LAUNCHES “DISCOVER FRANCE”  
WINE DINNER AT CAST & PLOW**  
*Guests Can Experience Our Chef-Selected Menu and Wine Pairing Featuring Grand Cru  
“First Growth” Bordeaux*



**MARINA DEL REY, CA – January 6<sup>th</sup>, 2017** – After launching a [successful wine by the glass program featuring limited production California wines](#), Cast & Plow will take guests on a journey through the elite wine regions of France with Grand Cru “First Growth” wines paired with a menu featuring Southern California’s freshest ingredients.

Priced at \$260 per person (excluding taxes and gratuity), the “Discover France” Wine Dinner will be held at the restaurant’s communal dining table on Saturday, January 28<sup>th</sup> at 7 p.m. Space is limited and reservations are required.

“This is an exciting opportunity to showcase the synergy between our French wine selections and our incredible menu, providing a gastronomical experience for our guests,” explains Kris Dolotina, Director of Restaurants at The Ritz-Carlton, Marina del Rey.

Highlights from the five-course menu include: a baja scallop dish with the 2015 Sancerre Claude Riffault “Les Boucauds,” Roasted Tenderloin “au Poivre” coupled with the 2005 Chateau

Mouton-Rothschild Pauillac and Goat Cheese Panna Cotta with a 2011 Sauternes Chateau Laribotte.

For more information or to make a Cast & Plow reservation, please dial the restaurant directly at 310-574-4333 or visit [castandplow.com](http://castandplow.com).

### **Full Wine Dinner Menu**

Champagne, Brut, NV, Taittinger, Reims, France

Amuse-Bouche

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Sancerre, Claude Riffault, “Les Boucauds”, 2015, Loire, France

Baja Scallop

Baby Leeks, Cipollini Onion, Chanterelle Mushrooms, Preserved Lemon, Sabayon

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Gevrey-Chambertin, Louis Jadot, 2012, Burgundy, France

Octopus Carpaccio

Olives, Pickled Onion, Cauliflower Purée, Bourguignon Reduction

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Chateau Mouton-Rothschild, 2005, Pauillac, Bordeaux, France

Roasted Tenderloin “au Poivre”

Flambéed Green Peppercorns, Potato Gratin, Dijon Mustard

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Sauternes, Chateau Laribotte, 2011, France

Goat Cheese Panna Cotta

Lavender Honey, Blackberry Compote, Citrus Tuille

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**About The Ritz-Carlton, Marina del Rey**

Minutes from LAX, Venice Beach, Playa Vista and Santa Monica, The Ritz-Carlton, Marina del Rey offers a peaceful retreat that draws on the soothing elements of the surrounding ocean. Guests can admire the exceptional scenery from each of the recently renovated [304 guest rooms and suites](#), featuring private balconies; the farm-to-table restaurant, highlighting locally sourced ingredients; LA's only waterfront pool or the luxury spa. The Ritz-Carlton, Marina del Rey offers a desirable venue for weddings and events, with more than 30,000 square feet of indoor and outdoor function space. Whether visitors are seeking a few days of self-reflection, a relaxing beach weekend, an unforgettable wedding venue or a quintessential California dining experience, The Ritz-Carlton, Marina del Rey offers the perfect destination.

**About The Ritz-Carlton Hotel Company, LLC**

The Ritz-Carlton Hotel Company, L.L.C., of Chevy Chase, Md., currently operates more than 90 hotels in the Americas, Europe, Asia, the Middle East, Africa, and the Caribbean. More than 30 hotel and residential projects are under development around the globe. For more information or reservations, visit the company web site at [www.ritzcarlton.com](http://www.ritzcarlton.com), for the latest company updates, visit [news.ritzcarlton.com](http://news.ritzcarlton.com) and to join the live conversation using #RCMemories. The Ritz-Carlton Hotel Company, L.L.C. is a wholly-owned subsidiary of Marriott International, Inc. (NASDAQ:MAR).