

OCEANFRONT PASÉA HOTEL & SPA UNVEILS \$5 MILLION RENOVATION, DEBUTING LÖREA RESTAURANT AND REFRESHING TREEHOUSE ON PCH ROOFTOP BAR

Southern California Guests and Locals Can Enjoy a New Coastal Dining Concept & Re-Envisioned Rooftop Lounge Overlooking the Pacific at the Luxe Huntington Beach Hotel

Huntington Beach, Calif. (May 2, 2024) [Paséa Hotel & Spa](#), set in the heart of Huntington Beach's vibrant coastal community, unveils a \$5 million renovation of its food and beverage program, transforming the on-property dining experience for guests and locals. The much-anticipated reveal includes [Lörea](#) – a brand-new California coastal-inspired restaurant with a land and sea concept opening May 4, 2024 – in addition to a complete refresh of the hotel's wildly popular rooftop lounge, rebranded to [Treehouse on PCH](#).

Culinary menus for both spaces are overseen by Paséa's recently appointed **Chef de Cuisine Stefan Pierce** – hailing from Los Angeles restaurant hotspots Barton G. The Restaurant in West Hollywood and Steak 48 in Beverly Hills. The property's new **Executive Chef Scott Rackliff** brings years of experience creating unique dishes as former Corporate Chef for celebrity Chef David Burke, in addition to culinary roles at luxury resorts such as The Equinox Resort and Spa in Vermont, Sanderling Resort in South Carolina and The Newport Harbor Hotel and Marina in Rhode Island.

"Paséa has long established itself as the quintessential Southern California escape – with unmatched ocean views and year-round programming," says Vincent Savignano, Director of Food & Beverage. "As the newest dining concepts in Huntington Beach, Lörea and the refreshed Treehouse on PCH elevate the epicurean experience on-property and make Paséa a true culinary destination, while simultaneously raising the bar for the restaurant scene in Orange County. The spaces offer a unique setting and vibe, creating the laidback luxury experience that Paséa is known for."

With interior design led by Orange County-based Hatch Design Group, Lörea draws inspiration from the restaurant's oceanfront location, utilizing a brightened coastal-inspired color palette. The new open-air setting enables a seamless transition between indoor and outdoor spaces, allowing for optimal alfresco dining any time of the year. The restaurant's exposed interior kitchen brings the back-of-house experience to the forefront, offering a front row seat to the action. Guests also have access to a cozy, outdoor lounge area with a firepit where they can enjoy light bites and drinks.

With custom-made pieces highlighted throughout the space, Lörea's interiors feature walnut dining tables and booths, a lively community table hand-painted by local artist Chris Trisnan, and an incredible 77' long stone bar, one of the longest in Orange County. The renovation also includes an expanded bar at the hotel's Ninth Island Pool, enhancing the pool experience for resort guests.

"Lörea guests will revel in a chef-driven menu inspired by land and sea, abundant with seafood, premier beef cuts, hand-crafted libations, and immersive dining experiences that set the stage for memorable meals," says Executive Chef Scott Rackliff. "Our menu is approachable and meant to be interactive and shareable. We largely focus on locally sourced, sustainable ingredients while remaining sensitive and relevant to the seasons."

Signature Lörea dinner dishes include Duck & Goat Charcuterie, Seafood Stew, Spicy Little Gems Salad, along with seasonal dishes like the homemade vegan Cavatelli, Seared Diver Scallops and the Whole Market Fish. The restaurant spotlights a dedicated Land & Sea menu, with a mix of cuts, filets, sauces and enhancements, for the ultimate customization. Specialty desserts include a larger-than-life Carrot Cake inspired by Chef Rackliff's family, along with a signature Burnt Cheesecake. The restaurant offers immersive experiences, with tableside service spotlighting a decadent Pavlova presented with a dry ice "smoke" with fresh aromas, and warm Parker House Rolls paired with a melting edible candle made of Turkish chili-lime butter.

Breakfast features lighter bites from Labneh with Roasted Fruits and the Smoked Salmon Flatbread, to CB+J French Toast with brioche, blueberry compote, and cashew maple butter syrup, while lunch spotlights dishes like Mushroom Campanelle pasta with guanciale and soft egg, Grilled Market Fish

Tacos and a Piri Piri Chicken Salad. On Saturdays and Sundays, Lōrea will host a lively weekend brunch on the expansive covered outdoor patio for guests to take in the coastal breeze.

Paséa's award-winning Resort Mixologist Miguel Sandoval has crafted a bespoke cocktail menu that plays on classics, with dedicated Martini, Boozy, Seasonal, Dessert, and spirit-free libation selections, served with homemade infused liquors and syrups. A few signature drinks include 'Dutch Dancer', a near-classic dirty martini served deconstructed and topped with a lemon olive oil infused with thyme and tarragon; 'Boozy Affogato', served tableside with vanilla gelato; and 'Peninsula', a nod to Sam Ross's lauded Penicillin, served with a smoked and spiked ginger foam.

Upstairs at Treehouse on PCH, the reimagined rooftop lounge maintained its iconic life-size tree sculpture that envelopes the bar, while enhancing the space with deep-seated sofas by Restoration Hardware, teak daybeds, firepits clad with Taj Mahal quartzite stone and a freshly minted DJ booth. The new layout was thoughtfully designed to maximize views of the Pacific and provide guests with idyllic golden hour moments that run into the evening.

The renewed menu at Treehouse on PCH offers a refreshing lineup of specialty cocktails crafted by Miguel Sandoval, plus select beer and wine offerings, and light bites. Catering to sober curious guests, the bar also features a range of 'free-spirited,' non-alcoholic offerings as well. Newly added craveable bites include Eggplant Tacos, Kalbi Ribs, Peruvian Ceviche and L-1 Mole Wings.

Beyond the dining experience, Paséa Hotel & Spa is a modern oasis that offers guests unrivaled offerings with unbeatable views. Guests luxuriate in amenities including the iconic Ninth Island Pool overlooking the ocean, a Balinese-Inspired Aarna Spa, complimentary fitness classes in collaboration with ALO Moves and pet-friendly offerings including an on-site dog park, in addition to shops next door at Pacific City.

Starting May 4, Lōrea will be open daily from 8AM– 10PM. Treehouse on PCH is open daily with varying hours. Reservations are bookable through Paséa Hotel & Spa's website. To find out more, visit www.paseahotel.com.

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About Paséa Hotel & Spa

Paséa Hotel & Spa is located on the Pacific Coast Highway overlooking the Pacific Ocean and steps from the iconic Huntington Beach Pier. The property features 250 beautifully appointed ocean-view guestrooms and suites; brand-new California coastal-inspired restaurant Lōrea and refreshed rooftop lounge Treehouse on PCH; Aarna Spa, a Balinese-inspired spa with indoor and outdoor treatment areas and state-of-the-art fitness facilities; an ocean-view swimming pool; and more than 34,000-square-feet of indoor and outdoor meeting spaces. For reservations or additional information, please contact Paséa Hotel & Spa at 855.622.2472; or visit paseahotel.com.

About The Meritage Collection

The Meritage Collection is a lifestyle and luxury hotel brand that blends iconic, one-of-a-kind places with locally inspired experiences designed for the curious traveler. Debuted in 2013, Meritage Collection is comprised of four hotels & resorts throughout California, Texas and Hawaii – The Meritage Resort and Spa in Napa Valley, Paséa Hotel & Spa in Huntington Beach, Hotel Viata in Austin and Ko'a Kea Resort on Po'ipu Beach in Kauai. Reflective of its California roots, the Meritage Collection offers a laid-back luxury service culture that caters to the modern-day traveler. For more information, please visit meritagecollection.com.

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