

## **Stroll. Sip. Savor.** **Discover the Growing Culinary Scene in Pasadena**

Waves of innovative chefs have set up shop in Pasadena, raising the city's epicurean offerings to the top of the restaurant ranks. With over 600 restaurants, Pasadena boasts more restaurants per capita than New York City. No wonder it's become a playground for the hip, savvy and hungry.

The charm of the city's walkable neighborhoods showcases some of the most sought-out locales for emerging and established chefs. Many eateries offer alfresco dining—or even romantic rooftop retreats—where diners can savor the temperate Southern California climate alongside some of the region's most tantalizing cuisine.

With a new following comes a new attitude towards artisanal eats and pours housed in intimate digs where conversation comes easy. Whether you're in search of craft cocktails or pub crawls, petite plates or full-on food tours, French bistros or Italian trattorias, Pasadena is a mecca for the brightest minds in the culinary and mixology arts, ready to rival the world's big cities with a new level of creative energy.

### **Featured Eats**

- **Entre Nous** is a charming southern French bistro opened by Provence natives Jean-Christophe Febbrari and Mathias Wakrat, with Chef Hugues Quintard at the helm in the kitchen. The dinner-only menu reflects their French Riviera roots, with seafood-centric dishes like bouillabaisse and sea bass, and simple meat preparations that pay homage to Burgundy. Their collective passion for California produce and wine always shines through too.
- Executive Chef, Ian Gresik and his apprentice chefs at **The Arbour** are passionate practitioners of the 'farm to table' philosophy, insisting on using the freshest ingredients from local farms, ranches and fisheries. The menu includes iconic dishes as spicy beef chili paired with a beef fat candle and toasted ciabatta, seared yellow fin tuna with bok choy and soy hollandaise and a duck breast for two with roasted turnips and swiss chard.
- **The Royce Wood-Fired Steakhouse** at the Langham Huntington, Pasadena serves the finest selection of wood-grilled USDA Prime Cuts, Australian Wagyu, and authentic Japanese Kobe Beef, as well as seafood and sides alongside an impressive selection of wines. The Royce's Red and White Wine Rooms make perfect places for intimate celebrations, tastings, and private dinner events.

**San Gabriel Valley Fusion** - When Angelenos want Asian food, they typically flock to the San Gabriel Valley, however Pasadena is getting its fair share of exceptional Asian cuisine.

- A mini-chain based in Vancouver, British Columbia, **Me + Crepe** (pronounced "Me and Crepe") serves Chinese-style crepes, or *jianbing*, one of China's breakfast staples and a popular savory street food. Patrons can watch the cooks pouring thin films of batter onto

flat surfaces, breaking up the egg yolks as they sweep over the pancake with a miniature hand-sized rake. The crepe is finished with *tianmian jiang*, a salty-sweet sauce and red chili oil, before offering customized toppings for diners - choices include Peking duck, green onions, pickled mustard greens, beef, cheese, sausage, spam and tuna salad.

- Originally from Alhambra, CA, as Lunasia Chinese Cuisine, **Lunasia Dim Sum House** is known for its delectable Chinese dishes and wide array of dim sum, a style of Cantonese food prepared as "small bites" and traditionally served with tea.

### Sweet Treats

- **Carmela Ice Cream** is an artisan ice cream purveyor. Its dynamic flavor palate focuses on garden-inspired ingredients such as herbs and spices, flowers and seasonal fruit. Jessica Mortarotti uses farmer's market produce and organic dairy such as fresh-cut chocolate mint, rose petals, lemon, basil, lavender and honey. Carmela Ice Cream was ranked number one in bon appetite magazine for its favorite artisanal ice cream brands in 2014.
- **Amara Chocolate & Coffee** offers a rich chocolate and coffee experience in the center of Old Pasadena. Churros and chocolate dipping sauce seem to be an inseparable pair at this Venezuelan inspired café. Enjoy the dark cacao latte or dark Venezuelan hot chocolate – lavish consistency and smooth taste are sure to satisfy your adventurous chocolate palate.
- **FrenchiFornia** boasts an authentic taste of traditional French pastry found in the heart of Colorado Blvd. Pen-written menus truly emphasize the handmade affinity customers have acquired – all goods, from eclairs to macarons, are baked daily on site with fresh ingredients. Often referred to as the best croissant in town, be sure to savor the perfected flaky, yet doughy interior of the irresistible almond croissant.
- White walls and ethereal chandeliers give **Lark Cake Shop** an enchanted atmosphere. The baked goods here are sleek and modest in design, known as light yet decadent icebox cakes. Made of whipped cream and chocolate wafers, Lark's popular icebox cakes prompt a minimalist yet flavorful dessert experience. Be sure to try the fluffy Oreo cake or Nutella crunch.

### Eat like a Local

- **Lincoln Pasadena** is a local café situated in a former machine shop. The space is an airy industrial space with an outdoor patio perfect for a savory brunch or their bestselling pastries and treats.
- **The Luggage Room** is a pizzeria located within the Del Mar Station, featuring indoor and outdoor seating. The restaurant is called The Luggage Room because it occupies the former luggage room of Pasadena's old Santa Fe train depot. The pizzeria houses a wood

burning oven where olive wood is burned to enhance the flavors of their pizzas, and ingredients are carefully chosen from farmers markets and local purveyors.

## Food with History

- **Pie 'n Burger** has been a Pasadena institution since 1963. It's an old-fashioned diner where the locals go for classic cheeseburgers and the boysenberry pie.
- Since 1987, **Marston's** has been serving solid American cuisine in a casual, comfortable, family-friendly environment. Serving breakfast, lunch and dinner, breakfast is Marston's bread and butter. Named the Best Breakfast in California by the Food Network, and Zagat, this is a true Pasadena favorite.
- There is a reason **Parkway Grill** has been a Pasadena institution since 1984. It never disappoints. For 35 years, the restaurant has been serving exceptional regional American cuisine, prepared using seasonal ingredients and impeccable classic French technique. Melding a number of influences, the menu includes diverse choices such as whole ginger catfish, beef cheek tacos and braised short ribs. Whether you're planning an elegant evening out for a special occasion, or just stopping in for a cocktail and music, Parkway Grill will provide a true five-star experience.
- **Magnolia House** is a hideaway for those in the know – offering unique craft cocktails and a small plate menu from around the world. Located within a 1912 craftsman bungalow on historic South Lake Avenue, Magnolia House is known for its creative and inviting neighborhood vibe.
- In its heyday, The Grand Raymond Hotel was an East Coasters' winter respite celebrating the finer things in life. Though the hotel is gone, its original caretaker's cottage remains and houses **The Raymond 1886 and 1886 Bar**. With beautiful patios, gardens, fireplaces, the Raymond infuses its menu with innovative American cuisine and top-notch drinks.

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### Pasadena Convention & Visitors Bureau Contact:

Christine Susa  
Director, Marketing & Communications  
Tel: (626) 392-0211  
csusa@visitpasadena.com