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REJOICE UNDER THE SOCAL EASTER SUN-DAY AT CIRCA 55 RESTAURANT

Beverly Hills, CA March 2010– Dining in Southern California is all about the sunshine and the classic California cuisine. Rejoice in both “under the SoCal Sun-day,” Easter, April 4, 2010 at CIRCA 55 Restaurant at *The Beverly Hilton*.

Lured by its’ climate, CIRCA 55 is a laid back, yet sophisticated resort-like restaurant which flows seamlessly from the dining room to the poolside. The sun rises in the East with Executive Chef Suki Sugiura’s mouth-watering made-to-order omelets, brioche French toast drizzled in blackberry and port wine lavender syrup, and seasonal fresh fruits and berries. From the fields of greens to the chilled melon and midori soup, it’s a springtime feast. Spring traditions are smoked with prime rib of beef, grilled with rack of lamb, and glazed with ham. Main courses are a melody of honey-miso baked sea bass, slow roasted young chicken, and grilled beef medallions with mushrooms and truffle madeira sauce. Seafood selections favor fresh-shucked fanny bay oysters, colossal crab claws, and citrus poached salmon. Pretty please with sugar on it at the dessert table designed by award-winning Executive Pastry Chef Frania Mendivil is absolutely heavenly. So this Easter Sunday, go where “everyone knows your name” and your palette, CIRCA 55 Restaurant at *The Beverly Hilton*.

It’s up and down the bunny trail with the Easter Bunny and his treasure hunt making for the perfect Kodak moment for the kids. Easter Brunch Buffet seating times are from 11:00a.m.-4:00p.m.. Price per adult is \$85.00(15 years and older); \$40.00 for 10-14 years of age; free for children under 10, exclusive of tax and gratuity. Reservations recommended by calling 310/887-6055 or on-line with OpenTable at www.CIRCA55beverlyhills.com.

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