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SOUTH OF THE BORDER INSPIRED HOLIDAY DINING AT VESPERA RESORT ON PISMO BEACH

*Delicious Thanksgiving, Christmas and New Year's Eve Menus
Served with Spectacular Pacific Views*

PISMO BEACH, Calif. (November 4, 2021) – Holiday dining at [Vespera Resort on Pismo Beach](#) features creative Central California cuisine with Baja influences created by Executive Chef Frank Barajas and his culinary team – served at casual chic Somerset Grill. Pre- and après-sensational gourmet celebrations, guests will definitely enjoy strolling along the scenic Pismo Beach boardwalk. Whether staying at Vespera Resort on Pismo Beach or coming for a holiday destination dining experience with family and special friends, Somerset Grill will be the place for memorable meals to savor on Thanksgiving, Christmas and New Year's Eve.

Thanksgiving Dining at Vespera Resort on Pismo Beach

Thursday, November 25, from 12 to 8 p.m.

For Thanksgiving guests will savor Executive Chef Frank Barajas' creative Central California Coastal celebratory fare at breezy, casually stylish Somerset Grill at Vespera Resort on Pismo Beach. The special three-course menu with amuse of Fig, Cheese & Chorizo Tostada is to be enjoyed on the patio along the Pacific or in the open-kitchen dining room with its featured wood-fired grill. Starters offer a choice of *Caramelized Sweet Potato with house made cheese and kale, Baby Gem Salad with shaved pickled onion and cotija cheese* or *Spicy Crab Soup*. Entrée options are *Roasted Diestel Turkey Breast and Turkey Thigh Confit with sweet corn cake, green beans and cranberry orange mole; Autumn Spiced Scallops accompanied by butternut squash puree, apple sherry gel, glazed fennel, bacon, purslane and pepitas; or Butternut Gnocchi with brown butter, sage and canela*. Dessert is a choice of *Pumpkin Flan with sesame caramel and pecans* or *Churros with Mexican chocolate ice cream*. Complimentary glass of house wine, coffee and tea is included and complimentary valet parking is available. A wine flight is available for \$20 with each meal.

Price is \$89 per person; \$49 for children under 12, exclusive of tax and gratuity. Reservations available by calling 805.773.1011 or visiting vesperapismo.com.

Christmas Eve & Christmas Day Feast at Somerset Grill

Friday & Saturday, December 24 & 25, from 12 to 8 p.m.

Executive Chef Frank Barajas' delightful contemporary Mexican-inspired Christmas three-course dinner with amuse presents holiday revelers with a unique experience than the usual ham and turkey courses. The amuse is a *Croquette de Jamon* and Appetizer choices are *Burrata with herb salad, Yellowtail Tostada with chipotle aioli* or *Chicken Tortilla Soup with ancho crema*. Entrées tempt with a choice of *Crab Enchiladas with arroz verde and black beans, Bone in Short Rib in the style of Birria with four chili beef consommé and braised beans* or *Chile en Nogada with walnut cream sauce and pomegranate. Mexican Chocolate Cheesecake with sour cherry*

compote or Eggnog Arroz con Leche, a warm carnaroli rice pudding, with caramelized pineapple and horchata popping candy are the delectable dessert selections. Complimentary glass of house wine, coffee and tea is included and complimentary valet parking is available. Price is \$89 per person; \$49 for children under 12, exclusive of tax and gratuity. Reservations available by calling 805.773.1011 or visiting vesperapismo beach.com.

Four-Course Mexican-Inspired New Year's Eve Celebratory Dinner at Vespera Resort on Pismo Beach

Friday, December 31, from 5 p.m. to 10 p.m.

This special Executive Chef Barajas' dinner at delightful Somerset Grill is a wonderful way to usher in 2022. It starts with a sparkling toast and amuse of *Requeson Empanada with ricotta, sweet morita salsa and popping candy*. Hot Appetizer choices are *Grilled Octopus with chorizo and roasted potatoes* or *Spanish Tortilla with egg custard, potato and salsa macha*. There's a Cold choice of *Watermelon Tartare with mango "yolk" and radish* or *Salmon Coconut Aguachile*. The creative Entrées include *Duck Carnitas accompanied by farro esquites and greens*; *Seabass in Fata Paper with shaved squash, tomato clam broth and cannellini beans*; *Lamb Shank Barbacoa with three bean ragu*; or *Mushroom and Fall Squash Shepherd's Pie for a vegetarian option*. To end this repast: *Sweet Corn Cake with corn husk whipped cream* or *Orange Pavlova with tequila berry compote*. Complimentary coffee and tea is included and complimentary valet parking is available. *Entertainment from 9 p.m. to 12:30 a.m.*

Price is \$129 per person; \$49 for children under 12 (children may not be seated in the bar after 9 p.m.), exclusive of tax and gratuity. Reservations available by calling 805.773.1011 or visiting vesperapismo beach.com.

Where: Vespera Resort on Pismo Beach
147 Stimson Avenue
Pismo Beach, California 93449
(805) 773-1011
<https://vesperapismo beach.com>

About Vespera Resort on Pismo Beach

Vespera Resort on Pismo Beach, opened in late 2019, is an upscale beachfront resort on California's Central Coast located in Pismo Beach along the city's boardwalk and within walking distance to downtown Pismo Beach. The oceanfront resort offers 124 appointed guestrooms, most with private balconies overlooking the Pacific Ocean, and the hotel's signature restaurant, Somerset Grill, serves breakfast, lunch and dinner. Vespera Resort can accommodate events including business meetings and weddings, and the resort has a state-of-the-art fitness facility, onsite pool and lawn with firepits overlooking the Pacific Ocean. More information can be found at www.vesperapismo beach.com, [Instagram](#), and [Facebook](#).

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