

# joie de vivre<sup>®</sup>

HOTELS • RESTAURANTS • SPAS

## JOIE DE VIVRE RESTAURANTS

### Overview

San-Francisco based [Joie de Vivre](#) has long been known for its handcrafted boutique hotels, with their distinctive design and personalities that express each property's singular sense of place. In recent years, Joie de Vivre has taken its experience-driven approach to elevate hotel dining, and has built a portfolio of restaurants and lounges that offer warm California hospitality and inventive menus with simple, fresh, locally-inspired food. Joie de Vivre manages 16 restaurants at its hotels throughout California, from the farm-to-table **Grange** in Sacramento to the casually hip, beachfront **Zimzala** in Huntington Beach and **Americano Restaurant & Bar** in San Francisco.

Joie de Vivre's restaurants regularly receive stellar reviews and increasingly are recognized for the same authentic, soulful, slightly quirky character as its hotels. Joie de Vivre's restaurants are inviting to local foodies and travelers seeking a refined ambiance and sophisticated yet unpretentious food. Unlike many hotel restaurants, Joie de Vivre restaurants are anything but "cookie cutter" and reflect their communities through both style and culinary sensibility. Many of the restaurants' menus showcase sustainably-grown, artisanal ingredients, as well as such green practices as composting and sourcing cage-free eggs.

### Website

<http://www.jdvrestaurants.com>

### Good to Know

- **WEST Restaurant** at Hotel Angeleno in Los Angeles is known for its "**Make Your Own Bloody Mary**" menu, a signature of its weekend brunch, featuring 42 different ingredients to choose from using custom Bloody Mary menus.
- **Henry's** at the Hotel Durant is a pre-game UC-Berkeley institution and is beloved for its gastropub classics like its "Angry" Mac n' Cheese.
- **High Rooftop Lounge** at Venice Beach's Hotel Erwin was recently named by GQ Magazine as one of the reasons "[L.A. is the Coolest City on the Planet.](#)"
- **Aquarius** at Santa Cruz's Dream Inn and **The Restaurant at Ventana** at Big Sur's Ventana Inn & Spa both source sustainably-caught seafood in accordance with the Monterey Bay Aquarium's nationally recognized Seafood Watch program.
- **Grange** at Sacramento's Citizen Hotel is known for its farm-to-table menu and foodies can learn how to select and cook local, seasonal foodstuffs by joining the chef for regular "Follow the Chef" farmer's market tours.
- **Americano Restaurant & Bar's** chef, Kory Stewart, is one of San Francisco's most talented young chefs, recently winning *7x7 Magazine's* "Your City, Your Chef" contest. Stewart's menu of handcrafted, soulful Italian cuisine emphasizes housemade ingredients such as burrata, a fresh mozzarella cheese with cream in the center.

- Joie de Vivre restaurants source **cage-free eggs** because we feel the agricultural practices are not only more humane but also because the eggs just taste better. Each restaurant sources their eggs independently, with many opting for local family farms.

## Restaurants

### *San Francisco*

Americano Restaurant & Bar  
Millennium Restaurant  
Swank Cocktail Club  
O Izakaya Lounge

### *Central Coast*

Aquarius  
The Restaurant at Ventana

### *Silicon Valley*

Bytes Cafe and Bar  
The Park Bar & Grill Restaurant

### *Sacramento*

Grange

### *Orange County*

Zimzala Restaurant & Bar

### *SF East Bay*

Henry's  
Miss Pearl's

### *Los Angeles*

Barlo Kitchen + Cocktails  
High Rooftop Lounge  
WEST Restaurant & Lounge  
Deck 33 Bar Restaurant

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