



## **CAST, the relaunched restaurant at Viceroy Santa Monica Opens July 11**

*The newly re-imagined space and menu by Chef Tony DiSalvo brings a vibrant culinary experience to the Westside.*

July 8, 2013 (Santa Monica, CA) – **Viceroy Santa Monica** announces the re-launch of their signature destination restaurant concept as CAST, formerly known as Whist. This dynamic restaurant recently completed an extensive transformation to the interior space as well as expansion of Chef Tony DiSalvo's modern, market-driven menu.

The highly anticipated enhancements deliver an alteration to the polished space, allowing for flexibility to transform the dining room into intimate private spaces with sleek sliding walls. When the intricate, mosaic paneled doors are retracted, CAST appears airy and welcoming with a warm palette of neutral tones. The sophisticated dining room features a central room that includes communal tables as well as booths along the wall for intimate dining. For private occasions, the new sliding walls allow for the room to be carved into separate and distinct spaces to create an inviting dining room.

Chef Tony DiSalvo has developed new dishes for his globally-influenced and market-driven menu. The focus of the menu centers on taste combinations and traditional techniques that are interpreted through the local ingredients from the Farmer's Markets of Southern California and a global sensibility that is dictated by seasonal and authentic flavors. Guests dining at CAST will discover a delightful selection of culturally-inspired dishes ranging from bites to small and big plates. DiSalvo meticulously developed each menu item by selecting a single ingredient as the focal point then complementing it with unexpected twists and flavors. As a result, he creates an unforgettable experience for the adventurous diner.

The name is reflective of Chef Tony's inclusive and eclectic menu in that he has 'cast' a wide net to embrace diverse and global tastes as well as cast iron tools found in his kitchen.

The essence of the menu is rooted in Chef Tony's seasonal, rustic cuisine with influences from the international cultures and flavors found throughout Los Angeles. Classic signature menu items include Chili-Fried Chicken with Spring Vegetable Kimchee, Lamb Kefta Meatballs, and homemade Potato Gnocchi with fresh Asparagus and Morels. Throughout the multi-course menu, diners will enjoy dishes that range from familiar to exotic but all stay true to CAST's signature style of highlighting the best local ingredients.

"Viceroy Santa Monica has always been known for its distinct dining destination," remarks **Viceroy Santa Monica General Manager Michael Platt**. "As a hotel, we are constantly evolving and innovating, so we are excited to apply a fresh look to the restaurant while remaining true to our classic sophistication and welcoming our local audience to our re-imagined space and menu."

CAST is open seven days a week for breakfast, lunch and dinner. For additional information including the menu or to make online reservations, please visit [www.viceroy santamonica.com](http://www.viceroy santamonica.com) or 310-260-7511.

### **About Viceroy Hotel Group**

[Viceroy Hotel Group](#) delivers one-of-a-kind lifestyle experiences that bring together provocative design and intuitive service in sought-after locations. Signature brand amenities and services created for the diverse business and leisure guests include dynamic dining venues featuring world-class culinary talents and destination spas specializing in health, fitness and beauty. Current properties include hotels and resorts in **Abu Dhabi, Anguilla, Beverly Hills, Maldives, Miami, New York, Palm Springs, Riviera Maya, San Francisco, Santa Monica, Snowmass, St. Lucia** and **Zihuatanejo** with forthcoming openings in Istanbul and Bodrum, Turkey.

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