

# Get a Splash of Different Flavors at Splash Bistro

Mediterranean cuisine has always reminded me of the many influences that make it unique. It is almost as if there is a splash of this and a splash of that. The different ingredients in the creative cuisine at Splash, a Mediterranean Bistro, add up to an ocean of good eating.

This three meal restaurant, located at the Crowne Plaza Redondo Beach and Marina Hotel, is under the helm of long-time Chef Gary Howard. The menu is full of favorites you would expect in a stylish bistro, with creative tastes that he has crafted over the years.

A recent tasting was full of memorable dishes. A basket of warm bread was accompanied with freshly made olive tapenade that got things off to a great start. Next up from the dinner appetizer menu was crispy deep fried calamari, one of the house specialties. Lightly fried squid was accompanied with a spicy tomato sauce. It was delicious! An insalata Caprese was also enjoyed. Fresh mozzarella cheese was covered with sliced tomatoes, roasted bell peppers, and balsamic dressing. The light touch of the dressing really enhanced the tenderness of the cheese. Mussel Mouclade was not only pleasant to see, but a delight for the tongue as well. Black

mussels were smothered in a very tasty tomato, garlic, red pepper, and tarragon sauce. Six of the main appetizers are \$13.50 each, with plenty to share.

Two side salads, including Caesar and a California greens selection, pair well with the entrees as do the minestrone and Tuscan white bean soup. And what a selection of entrees there is! Splash seafood specialties, priced at \$29.95, include a choice you should not miss, oven roasted wild salmon. A generous-sized fresh filet is served with garlic organic spinach, mashed potatoes, and Chardonnay sauce. We got a sneak peak of another side that may soon be added, cauliflower puree. It is light and creamy and blends well with the seafood. Other specialties include Mediterranean paella, cioppino, and shrimp scampi.

Meat lovers will not be disappointed. In fact there is something for just about everyone. One of the most popular items is the herb crusted lamb chops. A beautifully presented rack of lamb arrives on a large plate, with garlic mashed potatoes and vegetables. The Merlot mint sauce is a fitting marinade. Another fan favorite is free range half roasted chicken. Chef Howard prepares it differently than you will



find in most places. Herb butter is first brushed on top and under the skin. It is quickly seared and then slow cooked in their roasting oven for 25 to 30 minutes. The result is a moist, tender chicken that is some of the best you will find anywhere.

No Mediterranean restaurant would be complete without pastas and the selection here runs the gamut from linguine with clams to lobster filled ravioli. Country penne pasta is made with Italian mild sausage. We also sampled a new item that should be on the menu soon, little ear pasta with olive oil, lemon, herbs, and a touch of white wine.

For dessert try the chocolate fantasy, a mountainous cake covered with yummy chocolate. Two mousses, raspberry and mango, were both light and satisfying.

The lunch menu is filled with pastas, pizzas, and sandwiches. The Sirloin steak sandwich (\$17.00) features grilled beef on a French baguette with garlic mayonnaise, roasted tomatoes, and



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basil salad. In the next few weeks there will be some tasty additions including a new French dip sandwich as well as a meatloaf choice. There will also be a healthy menu with organic, self-sustaining ingredients.

Breakfast options abound. Diners can get their choice of Continental, a larger selection of favorites, or can go full bore and visit the open kitchen for some items like omelettes, pancakes, and waffles cooked to order. In fact the show kitchen is home to the popular Chef's table where a group from 4 to 12 can enjoy a cus-

tomized prix fix dinner dining experience.

A popular place for small gatherings is the private dining room located just off of the main room. It is perfect for special occasions and can accommodate from 20 to 24 diners.

Many restaurants are reluctant to substitute items on their menu but that is not the case at Splash. As long as it is on the menu somewhere, they are happy to accommodate individual requests.

Come on in and take a swim in the ocean of Mediterranean flavors of Splash!

Splash- A Mediterranean Bistro, Breakfast, Lunch, and Dinner 7 days a week. Validated free parking. Crowne Plaza Redondo Beach and Marina Hotel, 300 N. Harbor Dr., Redondo Beach (310) 318-8888. [www.cpsplash.com](http://www.cpsplash.com).

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