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## What's Hot: L.A.'s Terranea Resort revamps Catalina Kitchen

By [Chloe Riley](#) on 1/30/2017

Los Angeles-based Terranea Resort has tweaked its main restaurant, [Catalina Kitchen](#), redesigning its interiors and exteriors as well as food and beverage menus.

Head Chef David Tarrin's menu focuses on local ingredients, resulting in menu items like Pork Belly and Fig Flatbread with fresh rosemary, Pacific Razor Clam and Scallop Ceviche, and Ratatouille Crepes with garden-grown zucchini, peppers and eggplant.



Raw bar

Catalina Kitchen's signature Friday Seafood Buffet has been expanded to include a more elaborate selection of hot and savory dishes featuring sustainably caught fish, chilled seafood, handmade sushi rolls, and seafood pastas made to order.

Rafael Mendoza, who joined Terranea Resort in December 2012, was appointed Catalina's new general manager. Prior to arriving at Terranea, Mendoza served as director of restaurants as well as food and beverage manager at Loews Santa Monica Beach Hotel.



Dining room

While experiencing the restaurant's views of Catalina Island, guests can opt to dine fireside on an open-air patio. A private dining room is also available to reserve for special occasions, with customizable menus additionally available.



Entryway