

# [ SAN DIEGO ]

## Entertainment opportunities abound at the Westgate

BY JOHN GREGORY  
SPECIAL TO THE PRESS-ENTERPRISE

The Westgate Hotel is among those hidden wonders one finds

while strolling through the depths of San Diego's downtown. Besides being one of the more elegant places to stay overnight while vis-

iting the city, the Westgate has a host of wonderful opportunities for dining and entertainment.

The Westgate's elegant Europe-

an styling, accented by sparkling chandeliers, provide an impressive contrast to the bustle of the street clatter just outside. It's a fantastic place to take a break from the rigors of daily life, whether staying overnight and being pampered in stylish quarters, or simply stopping by for fine dining. And walking through the hotel, brimming with antiques and fine art, is like walking through a palace.

"We treat everyone like royalty and we make sure our service meets those standards," said Taj Barnhart, a manager for the hotel's Ambassador Club.

Indeed, the personal service is spectacular. Barnhart made a special effort to say hello to each and every guest enjoying lunch last Wednesday afternoon at the Westgate's beautiful Le Fontainebleau restaurant. Le Fontainebleau has a wonderful menu prepared by chef Christophe Vessaire. The restaurant's flavor is French-Californian. Vessaire, along with his skilled staff, prepare dishes high in both taste and presentation. Each serving is almost too beautiful to touch, yet, is not overdone as in some fine restaurants.

Lunch is served at Le Fontainebleau Monday through Friday and entrees range from \$10 to \$20. Dinner is served Monday through Saturday and entrees run from \$20 to \$40. A Champagne Sunday brunch for \$31.95 is served from 10 a.m. to 2 p.m. and features full stations for salads, seafood, meats, desserts

and traditional breakfast items such as made-to-order omelettes, crepes and homemade Belgian waffles.

Perhaps Le Fontainebleau's best kept secret, and dare one say a great bargain at \$36.95, is the Friday night Seafood Soiree. This delectable treat includes a full lobster for each diner plus a glass of champagne, imported caviar, gourmet sushi, steamed prawns, gravled lox, New Zealand green-lip mussels, oysters, halibut, crawfish, salmon, smoked fish, the chef's selection of hot entrees and salads.

For a bit more casual atmosphere, visitors may feast at the Cafe Westgate on the lobby level. This restaurant offers the more traditional lunch fare such as an assortment of sandwiches. Cafe Westgate is open for breakfast, lunch and dinner every day of the week. Directly across from the cafe is the Plaza Bar where martinis are the popular drink and celebrities such as Pavarotti or the cast of "Titanic" have been spotted.

A quaint, traditional tea time can also be found each day in the grand lobby from 2:30 to 5 p.m. Tea is paired with finger sandwiches, scones and fruit parfaits. A harpist also performs during tea time for a bit more atmosphere. Reservations for tea are requested, (619) 557-3650.

The Westgate Hotel is located at 1055 Second Avenue. For information, (619) 238-1818 or [www.westgatehotel.com](http://www.westgatehotel.com)

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