



The Jamaica Bay Inn offers marina-view rooms

Executive Chef Kyle Schutte

HIGHLINE LIVING JAMAICA BAY INN AND VŪ — MARINA DEL REY-DIANT

by David M. Brown

Many, including the hospitable staff at the Jamaica Bay Inn, Marina del Rey, helped make the recent journey to Jay Leno's garage a pleasing one for the *Highline Autos* staff.

The 111-room hotel and its VŪ restaurant, 4700 Admiralty Way, are adjacent to the 4,300-slip marina and Mother's Beach, the only recreational sand at Marina del Rey, near Santa Monica and Venice Beach and just four miles from Los Angeles International Airport.

Owned and managed by the Pacifica Hotel Company, the affordably priced boutique property is also the only hotel in Marina del Rey with a beachside pool. "Our guests can walk right to the sand from the property via a direct path that provides fun adventures on the beach such as paddle boards, kayaking, canoeing and volleyball," says Shawn Highland, general manager of the Jamaica Bay Inn.

Those familiar with the area remember the property as a 70-room Best Western without the amenities. After a 16-

month renovation by Pacifica, it opened in December 2010. Formed in January 1993, Pacifica owns boutique properties in California cities from San Diego to San Francisco.

The hotel is close to recreational activities as well as area shopping and dining. The Jamaica Bay Inn offers free bikes, based on availability, to guests staying at the hotel, as well as a bike valet — free to everyone who wants to leave their bikes while patronizing VŪ. The hotel offers easy cycling access to the Pacific Coast — north to Santa Monica or south to Manhattan Beach.

Nearby are Venice's Abbot Kinney Boulevard for shopping and dining, the Ballona Wetlands, water sports and Hornblower Sunset, Dinner and Brunch Cruises from Marina del Rey. A short walk away is downtown Marina del Rey, with excellent restaurants, cafés and bars.

On property, enjoy VŪ, with its, appropriately, great waterfront view. Sit inside or outside at the 150-seat restaurant,



Fresh Wild Samoan Ahi Loin



Herbs de Provence King Fish



Pea and Lemon Purée

open daily for hotel guests and other visitors for breakfast, lunch and dinner. The outdoor dining area includes fire pits overlooking the beach and gardens, so it's a great place to enjoy a glass of wine and the ocean air.

Executive Chef Kyle Schutte opened VŪ Dec. 1, 2010. A native of Purcellville, Va., he's an honors graduate of the culinary school at the Art Institute of Atlanta and worked with his mentor Chef Tom Harvey as well as Iron Chef and Top Chef Hall of Famer Richard Blais.

Chef Kyle, with Wally Moran, the restaurant general manager, serves small plates of sustainable, often molecular cuisine as well as larger-scale entrées, a Pacific-centric wine collection and hand-crafted cocktails.

For those small plates, try the Sweet Tea Poached Lamb "Lollipops" with Roasted Grape Relish, Montana Free Range Bison Carpaccio and the Southern-inspired Chicken-Fried Watermelon.

Chef also offers a variety of Crudos as well as starters such as his Reconstructed Caprese Salad featuring balsamic-

injected cherry tomatoes.

His entrées include King Fish with Herbs de Provence and Saffron-stained Fingerling Potatoes, Pork Shank with an Ivory Lentil Salad & Poblano Cream and the All Natural Beef Tenderloin with Butter-Whipped Purple Potatoes.

For desserts, VŪ has your needs in focus, too, with offerings such as the Pliable Chocolate Ganache with Lime Sorbet Tequila and Micro Cilantro, White Chocolate Polenta with Frosted Flakes and Chambord-Flambéed Berries.

Note: Each month, Highline Autos visits a business that exemplifies the quality its readers expect in hospitality, dining, clothing, travel, jewelry and other services and merchandise. This month, the staff thanks Jennifer Barry, Deanne French, Bernard Juchli, Erika Lavayne, Jay Leno, Mark and David North and Helga Pollack for their kindness in making this trip possible. For descriptions of and reservations for Jamaica Bay Inn and other Pacifica Hotels, please visit www.pacificahotels.com.