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La Jolla Beach & Tennis Club Welcomes Ananda Bareño as New Executive Chef to Lead Culinary Program and Develop New Concepts as Part of Resort Renovation

Bareño debuts first menu at The Marine Room as live music launches in the lounge

(La Jolla, CA) April 7, 2025 — La Jolla Beach & Tennis Club, home to acclaimed The Marine Room and La Jolla Shores Hotel & Restaurant, has appointed Executive Chef Ananda Bareño to lead all culinary programming across the 21-acre beachfront resort. In addition to overseeing daily operations at the existing restaurants, she will guide the concept and development of a new restaurant, bar, and market launching as part of a \$60 million resort-wide transformation currently underway.

Most recently she served as Executive Chef at Alila Marea Beach Resort in Encinitas, where she led all food and beverage operations across three dining outlets, banquets, catering, and in-room dining. Chef Ananda brings experience from top kitchens in Europe, South America, and the Middle East, inspiring the global flavors in every dish she creates.

She will work alongside the Club's Director of Food & Beverage Amanda Cohen to oversee the development of the property's newest dining concepts central to the resort's reimagination. Phase one taking shape at La Jolla Beach & Tennis Club is expected to be completed by spring 2025. In addition to the new restaurant, bar, and market, the project includes refreshed outdoor spaces and an upgraded patio and pool deck experience.

Guests can get their first taste of Chef Ananda's culinary perspective with the debut of new spring menus at The Marine Room and The Shores Restaurant, which offers a preview of her thoughtful approach to sustainability, seasonality, and storytelling through food. Highlights include Tasmanian Ocean Trout with coconut salsa macha and cassis chayote; Rose Snapper with piperade and garden sorrel sauce; and a refined Caviar Service, featuring the "Perfect Caviar Bite" and a curated tasting of estate, reserve, and select roe. From the land, standout

dishes include Cascade Creek Lambchops with citrus labneh and mint chimichurri, and a Japanese A5 Wagyu Strip Steak with onion brûlé and potato pavé.

As part of the resort's evolving culinary and hospitality offerings, The Marine Room will concurrently introduce live music in the lounge on Wednesdays from 4:30 to 7 p.m., timed to sunset and the golden hour. Guests can expect more programming updates in the months ahead.

"Chef Ananda brings a thoughtful, ingredient-driven approach that aligns with the character of the resort," said Michael O'Donohue, Managing Director. "She and Amanda are reenvisioning the dining experience with a focus on craft, seasonality, and a deep respect for the property's history, honoring tradition while evolving its culinary identity."

Cohen, who joined the team in 2023, also brings years of leadership expertise to her position, having previously led food and beverage teams at the luxury Fairmont Grand Del Mar in San Diego, and Bellagio Hotel & Resort in Las Vegas.

About the La Jolla Beach & Tennis Club

La Jolla Beach & Tennis Club is a fifth-generation, family-owned and operated company dedicated to the operation of a 21-acre beachside resort. The resort encompasses three properties, including the exclusive 90-room La Jolla Beach & Tennis Club, the 128-room La Jolla Shores Hotel and the award-winning Marine Room restaurant. Resort amenities include 13 championship tennis courts, 5 pickleball courts, a nine-hole Par-3 golf course, two swimming pools, three oceanfront restaurants and cocktail lounges, and one of Southern California's only private beaches. For more information visit www.LJBTC.com.

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