

The crown jewel of Terranea's dining scene is dinner at mar'sel, the flagship restaurant at the resort and an homage to the sea salt that Chef Michael Fiorelli weaves into his exquisite yet sustainable cuisine. Rare is the chef who can execute on this level at such a young age – Chef Fiorelli's "terroir" driven menu allows for site-specific food that is also delicious. In partnership with master gardener Geri Miller of Home Grown Edible Landscaping ([groedibles.com](http://groedibles.com)), Chef Fiorelli implements herbs, lettuces and vegetables lovingly cultivated just steps from your table—it's hard to match the freshness of a seaside salad

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that arrives on your plate directly from the restaurant garden on-site.

Similarly, the wine list is appropriately voluminous in scope but also features boutique wines that are made from sustainably and organically-grown grapes. It's a fantastic wine list, with temptingly exceptional offerings by-the-glass selected to pair perfectly with Chef Fiorelli's California-inflected menu. Dinner is served from Wednesday to Sunday at mar'sel, and reservations are essential. As Michael puts it, "my whole cooking philosophy stems from the idea that great food needs two things:



love and salt.” Experience this talented young chef's cooking before he's a household name.

Whether a business meeting, a family getaway or a romantic weekend for two, this hospitable promontory of paradise offers superlative food and drink for any occasion. And if you feel like you've found your home away from home, you're by no means alone—be sure to check out the resort's ownership opportunities on your next visit and consider making Terranea your very own gourmet epicenter for family and friends. ■