



Ponsaty's to Highlight Culinary Creativity of Master French Chef in Holiday Menu

Tyler Holland December 9, 2016

Vanilla Poached Lobster and Decadence au Chocolate Just a Few Items Featured

Written By: Tyler Holland

Featuring four distinct dining areas, including two patio seating areas, a formal main dining room and a decor with Scottish influence, **Ponsaty's** is a venue perfect for any occasion. Whether looking for something formal or informal, Ponsaty's has the right fit. The casual yet sophisticated atmosphere will have you feeling at ease as soon as you enter, but of course, the food and service are the real stars. According to General Manager, Keith McManus, thanks to a "young, excited and energetic wait staff" ready to provide exceptional service at a moment's notice, patrons can relax knowing everything is taken care of. The only thing to worry about is, with so many amazing options, what meal you should decide on.



Ponsaty's takes its name from Chef Patrick Ponsaty, one of only 51 Master French Chefs in the United States. If having the culinary talent of a Master French Chef isn't enough, Chef Ponsaty has also assembled an impressive team of French chefs including YouTube's "The Real Deal Cooking Channel" star, internationally recognized Corporate Pastry Chef Bruno Albouze, and Executive Chef Alain Delahaye. With such an established team, you would be correct in guessing that only the finest quality ingredients get put into each dish. All ingredients are fresh and locally farmed with locally sourced meats and produce coming from locations such as The Ranch at Bandy Canyon, which is The Grand Restaurant Group's sister property in nearby Escondido.

With an emphasis placed on only using the freshest products, the menu changes quarterly in accordance with the season. In other words, they “let the season dictate (the) menu,” says McManus. You won’t find dishes made with products shipped from overseas here, but what you will find is all the seasonal favorites with some added flair. Dishes such as the Maine Lobster Bisque en Croute, featuring vanilla poached lobster and tarragon, as well as the King Beef Fillet and Roasted Venison Leg come recommended by the chef and are only some of what guests can look forward to on the new holiday menu. There is also a beautiful bar area, so naturally, holiday drink specials are on the menu. The cocktail program runs year round and a wine and drink menu specifically for the season is in the works, so be sure to check the site often to find out when these specials become available.



For all of those who look forward to Christmas Eve meals, but not the cleanup, Ponsaty’s has you covered. A very special Christmas Eve dinner will be offered at \$75 per person featuring dishes like Wild Striped Sea Bass and Mont Blanc for dessert. The New Year’s Eve celebration will include dinner and entertainment. A live jazz band will perform from 6-10 p.m. on the front patio with a DJ taking over starting at 10 p.m. to close in the bar and lounge area. Early seating for dinner will run from 5-6:30 p.m. and is \$95 per person with the option of adding an additional wine pairing for \$35 extra per person. For those looking for a later meal, second seating runs from 7:15 p.m. until closing and is \$125 per person with an additional \$45 per person for wine pairing. Delicious meals such as the Smoked Wild Salmon Roulade and Decadence au Chocolat for dessert will be highlighted. Prefer to have your holiday feast at home? An in home catering service is available and the menu is specialized to each client’s tastes.

Additional Information:

- Lunch: Wednesday-Saturday 11:30 a.m.-2:30 p.m.
- Dinner Service: Tuesday-Sunday 5 p.m.-10 p.m.
- Street parking is readily available
- Patio is dog friendly and service animals are accepted in the main dining room
- Reservations are taken from 12 p.m. until closing and are recommended for Christmas and New Years seatings.
- Dress code is casual

Ponsaty’s Fine Dining + Lounge

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