

CULINARY CREATIONS AT SANDPEARL RESORT

Opened in August 2007 as the first new resort built on Clearwater Beach in 25 years, the Four Diamond Sandpearl Resort is tucked seamlessly into Florida's pristine Gulf coast along miles of pearlescent white sand beaches and offers upscale and "toes-in-the-sand" dining. Guests dine in the epitome of luxury and elegance and experience culinary specialties, watch breathtaking sunset finales while sipping tropical favorites, or spend a relaxing Sunday morning feasting on an exquisite brunch with an incomparable view of the Gulf.

Named for the Loggerhead Sea Turtle, Caretta on the Gulf offers a AAA Four Diamond fine dining experience featuring seasonal cuisine, without the worry of being on "the list." Caretta offers a warm atmosphere where jackets are definitely not required. A full breakfast menu ranges from Crab Cake Eggs Benedict to Fresh Fruit Mélange and Brioche French Toast with candied orange cream and maple syrup. As the sun climbs a bit higher over the Gulf, lunch features freshly prepared sushi and ceviches to gourmet Flatbreads topped with such offerings such as fresh mozzarella, heirloom tomatoes, tomatillos, goat cheese and basil. Fusing South American and Caribbean flavors, Caretta's dinner menu boasts favorites from Braised Short Ribs with creamy grits and Fried Oysters with Rouqefort and Hot Sauce to Butter Poached Main Lobster with Chanterelle Mushrooms and Nueske Bacon and Grilled 18 oz. Bone-In Ribeye from Meyers Ranch. For dessert, guests indulge in seasonally inspired treats from Pumpkin Brule with Spiced sugar and fried plantains to Chocolate Espresso Cheesecake with candied orange and cocoa rub caramel.

Diners "who want a bit of it all" can also sample Chef Kyle Latsha's Tasting Menu with wine pairings and dessert. The menu highlights Seared Diver Scallops with creamed corn, bacon and lobster reductions paired with Whitehall Lane Sauvignon Blanc and Pan Roasted Grouper with Gold rice and a creamy ver-jus paired

with Carmel Road Chardonnay.

In addition to the offerings on the standard menu, an organic and all natural menu is available offering entrees such as Hereford Tenderloin with braised Chippolini Onions and Potato Soufflé and Crispy All Natural Chicken with Peruvian potato puree and natural jus. Organic meals are expertly paired with the ideal organic wine, thanks to Caretta's insightful wine stewards.

An intimate Wine Room is ideal for special events and tastings, with an extensive collection of 'New World' wines including, Cain V, Napa, Valley and Robert Sinskey Pinot Noir, Los Carneros. Caretta's secluded Private Dining Room, overlooking the Gulf of Mexico, can also be reserved for parties of up to 35 guests.

The Ceviche Sushi and Raw Bar at Caretta offers a fresh selection of local seafood and sushi along with a wood-burning oven boasting a myriad of rustic options. At the Raw Bar, epicureans observe as the sous chef freshly prepares palette-pleasing selections including Spicy Tuna Rolls, Tuna and Shrimp Ceviche and Surf and Turf rolls; a unique combination of thinly sliced filet and ahi tuna.

The provocative atmosphere of Caretta Lounge comes alive at night, with live entertainment and specialty cocktails offered either inside or on the patio. A full bar is available with selections ranging from Pineapple Mojitos to Watermelon Cucumber Martinis. The lounge also offers a diverse nighttime menu including sushi and raw bar, Grouper Tacos with mole and Chili Glazed Chicken Wings.

At Sandpearl Resort guests are offered Enriching Experiences including "hands-on" organic cooking classes, with the executive chef, to inspire dining on the purest level -- with fresh, healthy and delicious ingredients. Head Chef Steve Jordan gives healthy eaters his personal attention in this exclusive 10 person class, sharing cooking tips for gourmet organic meals that participants can then recreate at home. Diners can also accompany Chef Jordan to a local organic farm to learn the secrets of buying organic foods and fresh, healthy produce, followed by a gourmet picnic. Foodies are able to experience firsthand the local agricultural community that relies on such purchases for sustainability.

Nestled between Sea oat-covered sand dunes and poised directly on the Gulf, Tate Island Grill provides a laid-back setting to enjoy casual cuisine with live island music at dusk. From Tandoori Tenderloin Skewers and Black Bean Roasted Corn Hummus to Mandalay Bay Burger and Sugarcane Shrimp Salad, Tate offers food for all tastes. Delicious fare is complemented with an extensive cocktail menu featuring the signature Blue Pearl, a frozen concoction of Cruzan Coconut rum, crème de banana, coconut and a blue Curacao swirl. As the sun sinks into the

Gulf, guests relax in one of the Adirondack chairs around the beachside fire pit while enjoying more than 10 different mojitos and tempting frozen specialties.

The Marketplace, a quick grab-and-go dining option, offers fresh pastries, fruit, cereal and rich Starbucks cappuccino to fuel guests before a day on the beach. The Marketplace also offers freshly prepared salads, sandwiches, snacks and cold beverages throughout the day.

For a truly private dining experience, a personal chef will prepare a customized dining experience in-room. Beachgoers can also take advantage of a private picnic while spending the day boating on Caladesi Island. Sandpearl Resort's In Room Dining team will pack a gourmet picnic lunch available for pickup at The Marketplace the morning of departure.

Sandpearl Resort blends eco-conscious luxury with unparalleled amenities and features 253 guest rooms and suites, full-service spa and state-of-the-art meeting/event space, as well as Enrichment Programs from Astronomy Nights and Artists-in-Residence to Marine Discovery Kayaking and Wine-tastings.

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Adorning 700 feet of Clearwater's pristine beachfront, Sandpearl Resort is the first resort or hotel in Florida to achieve LEED® Silver Certification by the U.S. Green Building Council, and is one of only 15 worldwide with the certification. Sandpearl Resort makes environmental stewardship a priority with features from in-room energy management systems and low emission construction materials to a geothermal pool heating system and extensive water conservation practices, creating a space healthy for mind, body and soul.

To experience the Sandpearl Resort or for more information call (877) 726-3111 or visit www.sandpearl.com.