



**Chateau at Lake La Quinta Announces Exclusive New Year's Eve Dinner  
Tickets on Sale Now for Three-Course Dinner overlooking Lake La Quinta**



[www.thechateaulakelaquinta.com](http://www.thechateaulakelaquinta.com)

**LA QUINTA, Calif. (December 2, 2015)** – Spend New Year's Eve in style and sophistication with an exclusive culinary event at The Chateau at Lake La Quinta. On Thursday, December 31, the Chateau will close 2015 on a high note, serving up a decadent surf-and-turf-inspired three-course dinner at its M $\acute{e}$ lange Restaurant overlooking scenic Lake La Quinta.

The Chateau at Lake La Quinta's decadent New Year's Eve dinner will include a special prix fixe menu featuring the finest local ingredients and the country's best stone crab, flown in fresh from the pristine waters off South Florida for the occasion. The event will close with a sumptuous dessert and Moët & Chandon Brut Imperial Champagne toast as guests prepare to welcome 2016 at the only waterfront destination in Greater Palm Springs.

Seating is limited at this special occasion and reservations are required. Pricing for the New Year's Eve Dinner is available for \$99 per person excluding tax and gratuity.

Attendees can linger longer on New Year's Eve by booking an overnight stay at The Chateau at Lake La Quinta. Accommodations are available from \$389 for a lake view suite.

The Chateau at Lake La Quinta's New Year's Eve Dinner menu is as follows. To reserve a seat at the dinner or to book an overnight stay, call 888-226-4546. Space is limited.

**New Year's Eve Dinner at The Chateau at Lake La Quinta  
Thursday, December 31  
Dinner to Commence at 6:30 p.m.**

**Menu**

**(Menu Next Page)**

*Starter*

**Jumbo Florida Stone Crabs**

Served with a homemade mustard sauce

*Entree*

**Mélange Surf & Turf**

Six ounces of tender prime “Creekstone Farms”  
tenderloin of beef with Lobster tail, jumbo asparagus  
and fresh made au gratin potatoes

*Dessert & Champagne Toast*

**Moët & Chandon Brut Imperial**

**Bananas Foster**

Tender sweet bananas cooked in a sweet  
and savory rum sauce topped with Haagen Dazs  
vanilla ice cream and candied pecans

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**THE CHATEAU AT LAKE LA QUINTA** – La Quinta, California ([www.chateaulakelaquinta.com](http://www.chateaulakelaquinta.com))

Nestled in the Coachella Valley near Palm Springs, the waterfront Chateau at Lake La Quinta brings a new energy and Old World charm to the California Desert. With architecture reminiscent of a European manor, the Chateau at Lake La Quinta bucks the mid-century modern aesthetic permeating Palm Springs and offers 24 private suites and bungalows with panoramic views of Lake La Quinta framed by the San Jacinto Mountains. The lakefront retreat offers personalized service and thoughtful amenities, including a 24-hour pool and a farm-to-table restaurant, Mélange, offering lakeside al fresco dining and seasonal ingredients sourced from the finest California family farms. The restaurant hosts monthly Wine Pairing Dinners with top California vintners, including Sanford, Fess Parker and more. The Mélange Bar is a destination in of itself, serving up handcrafted cocktails, light bites and a daily Sunset at Mélange happy hour with reduced prices and golden hour views of Lake La Quinta. Nearby, guests can explore five PGA golf courses, plus boating, hiking, horseback riding, hot air balloon tours, fishing and mountain biking. The Living Desert, Palm Springs and Joshua Tree National Park are also within reach.