Celebrate New Years Eve at MacArthur Park

Celebrate the New Year in historic style at Palo Alto's legendary MacArthur Park Restaurant. A special, limited New Year's Eve menu, crafted by chef Antonio, will jumpstart your 2020. On Tuesday December 31, 2019

– 5 PM to 10 PM you and yours can enjoy a resplendent meal in a uniquely charming setting, with decadent offerings for everyone. If you are a seafood fan, start with a Lobster Bisque and continue the theme with a Prawn Cocktail or Fried Calamari. You may also enjoy the Lobster Prawn Pasta or Fresh Sea Bass, and if you love a good steak, Surf and Turf will delight your palate. Meat-lovers will also enjoy the Lamb Shank, or New York Steak. Other featured items include the Pan Seared Duck Breast, Mary's Organic Grilled Chicken and a Vegetarian Lentil Pasta. Remember to always save room for dessert at MacArthur Park!

Stepping into the historic restaurant -designed by architect Julia Morgan -- is jolly any time of year, but for the next few weeks, the joyful ambiance and hearty unique twist on American favorites, dazzle the senses. The main dining room, all decked out for the holidays and with a touch of modern art, is a memorable place to share holiday fare with family, friends or colleagues. Parties are welcome and can be hosted in a cozy, intimate private rooms, adjacent to the main hall of the fabled establishment, a favorite for generations of Peninsula residents.

Thanksgiving came late this year, and Hanukkah coincides with Christmas; so less time to pack in more food and fun this holiday season! The recent Turkey Day extravaganza hosted many jubilant families and friends. The mood was festive, a setting with the fireplaces warming hearts and hearths, and decorations that make you feel like you're guests at a country estate. Diners regaled in the scrumptious buffet feast, so lovingly prepared by the MacArthur Park team, all day from 11am into the evening.

A table at the spectacular holiday buffets, Christmas Eve Dinner (4pm-8pm) Christmas Brunch (11am-2pm) or Christmas Dinner (4pm-8pm) is atop many Peninsula residents' holiday wish lists and true to form they are all close to being all sold out.

When restaurateur Chuck Frank and his partner Larry Mindel first visited 27 University Avenue in Palo Alto, it was the sight of a dilapidated structure scheduled for demolition. However, these two restaurateurs saw a beautiful Julia Morgan designed building and fell in love with it. With the help of a local developer Bill Cox, they decided to rebuild the historic landmark and opened MacArthur Park here in Palo Alto in 1981. This made the 101-year landmark into the second MacArthur Park -- the first opened on Front Street in San Francisco in 1972. Named after the Jimmy Webb song, it has long been a neighborhood favorite. The restaurant was opened by Spectrum Foods, with chef extraordinaire Faz Poursohi, and was an immediate success. Following a hiatus, the team of Faz and Chuck reunited and bought it back in 2008, and are again in command of the popular and enduring eatery, with plenty new to share.

Chef Faz is a master of showcasing locally

The Holiday Magic Continues





Christmas Eve: Dinner 4pm-8pm ~ Christmas Day: Brunch 11am-2pm Dinner 4pm-8pm

New Years Eve: Dinner 5pm-10pm



sourced contemporary American cuisine which draws an increasingly diverse crowd, including international transplants, an ever morphing Stanford student body, hi-tech workers and longtime Peninsula residents. Everyone has a MacArthur Park memory or memory to be made. Located right next to the Caltrain station, Chuck tells of customers' train trips from the city, or other towns on the Peninsula, to dine at their restaurant. Veterans enjoy the connection to the original Hostess House, built as a meeting place for servicemen and visitors, and as a WWI training camp. Chuck proudly mentions how one Peninsula preschool class comes every year from Burlingame, by train, as a field trip treat. Then there is George, a regular who eats there every Sunday. These are all testimonies to the restaurant's endurance, appeal to all ages, and how much it is truly cherished by the community. Generations have loved the food



and atmosphere these modest, debonair, seasoned food purveyors have crafted.

Faz says 'food is life". Raised in a farming community in Iran, his love and connection to what the soil and sea provide is palpable. After studying mathematics in Tehran, Faz moved to the U.S. in 1974, earning a degree in Systems Engineering at the University of Illinois. While in Chicago, he met Rich Melman, owner of Lettuce Entertain You, a famous restaurant group. To put himself through school, Faz worked weekends and quickly became a part of Melman's management team and was instrumental in the opening of several successful restaurants. He completed his degree and when Melman said "forget about engineering," his next adventure commenced. Faz brings an element of engineering to his kitchen and menu,

and also owns 4 Faz Restaurants, Bakery and Catering, specializing in Mediterranean cuisine with a Persian flare. His establishments are not just to satisfy your appetite but your soul as well.

Both men are restaurant industry veterans, modest and understated about their successes. You can tell they love the business, even after all these years when they light up talking about the restaurant. Each spoke lovingly of how the art displayed in the restaurant was curated, and every detail -- from questioning decor changes to using agave in a new bbq sauce concoction -- keeps them busy, and you can tell. The menu is perfection.

Throughout the year, the bar is a great place to take in the scene, meet after work or to enjoy a solo dinner. In the spacious wooden arched main dining room, the warm Boudin sourdough bread arrives at the table and the mood is set. The signature BBQ rack of ribs and chicken have been one of the most popular entrees since the restaurant's inception, accompanied by a side of horseradish coleslaw. The Burger is a staple, one of the best on the Peninsula and home made potato chips are absolutely addictive. Other popular entrees are the Hanger Steak, Coconut Shrimp and For dessert, the mud pie is everyone's favorite and the opera cake, a layered, caramel affair is best tasted to fully appreciate!

Dinner is served 7 days a week, with multiple rooms for receptions, from corporate events and weddings, to the storied holiday buffets. There are extravagant brunches served for Mother's and Father's Day, Easter and the famous Thanksgiving affair, and of course the upcoming seasonal favorites. There are four separate event spaces and an outdoor patio -- perfect for a reception any time of year -which together can accommodate up to 450 people. One can only imagine the wedding reception photos would be stunning at the site!

MacArthur Park is a treat for all your senses. The historical building charms and puts diners at ease, and the way the light peaks through the lattice wood architecture is sublime: that perfect mix of tradition and fresh contemporary style. Add to that, the veteran professionals at the helm; two guys who could be on the golf course, traveling or entirely consumed by their grandkids. They love their job and this MacArthur Park restaurant, and you will too. A visit to the classic MacArthur Park in Palo Alto -- particularly this time of year -- will add a twinkle to your gathering and plenty of fine feasting and holiday cheer.

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Hours: Mon - Sun 5pm - 9pm Happy Hour: Mon - Fri 4:30pm - 7pm