



The Deck and Driftwood Kitchen's 2nd Annual Champagne & Oyster "Sip & Shuck" raises more than \$10,000 for the Pacific Marine Mammal Center

Laguna Beach, November 2014 – The Deck on Laguna Beach, together with The Bungalows at Pacific Edge Hotel, and the recently opened Driftwood Kitchen, raised **\$10,040 to benefit Laguna Beach-based Pacific Marine Mammal Center** at the 2nd Annual "Sip & Shuck" Champagne & Oyster event held earlier this month. Guests had the unique opportunity to experience a variety of hand-shucked oysters and sparkling wines from around the world, all while enjoying panoramic ocean views at the oceanfront restaurants. Executive Chef Rainer Schwarz and his team also prepare delicious tastes from both The Deck and Driftwood Kitchen to complement the oyster selection.

"Sip & Shuck' was designed to be an event that makes a meaningful difference in the community," commented Director of Operations John Nye, who is responsible for producing this year's event. "By sourcing an incredible array of oysters, entertainers, champagnes, wines and spirits and amazing food, guests not only had a great time, but they also contributed to the good work of the Pacific Marine Mammal Center in our backyard."

The afternoon event's "Sipping & Shucking" highlights included:

SIP – Sparkling Wines

Bianchi Prosecco

Veuve Cliquot

Botter Prosecco

Piper Sonoma Brut

Nicolas Feuillatte Champagne

La Marka Prosecco

Chateau Ste. Michelle Brut

SHUCK – Hand-Shucked Oysters

Metcalf Bay & Phantom Creek – Mac's Oyster Farm in British Columbia

Shigoku & Fat Bastard – Taylor Shellfish Farms in Washington

Hollywood Zen & Glacier Bay – Hollywood Oyster Farm in British Columbia

Penn Cove Selects – Penn Cove Shellfish Farm in Washington

TASTES OF LAGUNA – Fare from The Deck & Driftwood Kitchen

Grilled Spanish Octopus and Apple Salad / Peppadews / Butterbeans / Celery
House Cured Scottish Salmon Fillet/ Corn and Potato Pancake / Avocado Salad / Lemon
Napa Jus Braised Short Ribs / Creamy Polenta / Horseradish Cream / Gremolata
Grilled Mexican White Shrimp and Dates / Chimichurri
Open-Face Pork Belly Slider / Green Peppercorn Aioli / Baby Arugula / Pickled Shallots / Cotija

MORE SIPPING – Selection of Wines

Chalk Hill Sauvignon Blanc
Murphy Goode Fume
Villa Maria Sauvignon Blanc
Girls in the Vineyard – 31, 41
Chateau Ste. Michelle
Las Rocas Rose

SPIRITED – Hand-Crafted Cocktails

Ketel One Vodka Luge
Kappa Pisco Cocktail
Tito's Vodka Cocktail
High West Whiskey Cocktail
209 Gin Snow Cones
Reyka Vodka Ice Glass Experience
Hendrix Unusual Passion Cocktail
Nolet's Gin Mule
Sailor Jerry Backyard Lemonade

ADDITIONAL BEVERAGES

Laguna Brewery – Greeter's Ale
Kean Coffee Pour-Over Bar
Fiji Water

In addition, guests were able to take home a keepsake after visiting a photo booth, view original work from artist Robin Heirs, get a Sailor Jerry-inspired tattoo from a live artist, and groove to the sounds of singers Addie Hamilton, Jon Salazar and Eric Larson.

“This event could not have been as successful without the continued support and generosity of our incredible partners,” added Nye. “We have our work cut out for us to top this year's fundraiser, but I am confident that ‘Sip & Shuck’ will continue to grow in the years to come.”

Information and 2015 date for the 3rd Annual Sip & Shuck will be announced in the coming weeks. The public is encouraged to follow The Deck via [Twitter](#), [Facebook](#), and [Instagram](#) to stay apprised of upcoming events.

ABOUT PACIFIC MARINE MAMMAL CENTER

Pacific Marine Mammal Center is a non-profit organization with a mission to rescue, medically treat, and rehabilitate marine mammals that strand along the Orange County coastline due to injury or illness; to release healthy marine mammals back to their natural habitat; and to increase public awareness of the marine environment through education and research. Pacific Marine Mammal Center is located in the large red barn at 20612 Laguna Canyon Road. The Center and gift shop are open to the public from 10:00 a.m. to 4:00 p.m. daily. For more information about memberships, educational programs, volunteer opportunities, or to make a donation, please call 949.494.3050 or visit Pacific Marine Mammal Center on the web at pacificmmc.org.

ABOUT THE DECK ON LAGUNA BEACH

The Deck on Laguna Beach brings together coastal culinary creations featuring the freshest seafood, cocktails, California wine and beer – just steps from the sand. The Deck is open for lunch and dinner, and is the backdrop for one of the most popular Happy Hours in Orange County Monday through Thursday from 4-6 p.m. The Deck on Laguna Beach is located at 627 Sleepy Hollow Lane, nestled between the Pacific Edge Hotel and the Pacific Ocean, just off Pacific Coast Highway. For more information, please visit thedeckonlaguna.com or follow The Deck via [Twitter](#), [Facebook](#), and [Instagram](#).

ABOUT DRIFTWOOD KITCHEN

Located adjacent to The Deck on Laguna Beach, Driftwood Kitchen showcases fresh seafood, hand-shucked oysters, steaks and artisan cocktails led by acclaimed Chef Rainer Schwarz. The space encompasses a classic California Coastal vibe with breathtaking oceanfront views. The new Stateroom Bar within Driftwood Kitchen serve as a place to enjoy artisan cocktails with an emphasis on Bourbons and Whiskeys, artfully and creatively blended into tasty concoctions with a play on classic cocktails. The daily operations of Driftwood Kitchen are headed by seasoned restaurateur, John Nye, who oversees sister restaurant, The Deck. Driftwood Kitchen is located at 619 Sleepy Hollow Lane, just off Pacific Coast Highway. For more information, please visit driftwoodkitchen.com or follow Driftwood Kitchen via [Twitter](#), [Facebook](#), and [Instagram](#).

ABOUT PACIFIC EDGE HOTEL AND THE BUNGALOWS

Pacific Edge Hotel on Laguna Beach is an independently owned and operated oceanfront retreat set on 280 feet of beach property in downtown Laguna Beach. Managed by Joie de Vivre Hotels (part of the Commune Hotels & Resorts family). Included are 125 guest rooms, two heated swimming pools, Jacuzzi, an activity room and access to our private beach. From our family rooms, to our newly-renovated guest rooms in our oceanfront Surf Tower, each room features a coffeemaker and complimentary in-room coffee, deluxe pillow-top bedding, iron and ironing board, refrigerator, complimentary wireless high-speed Internet and premium in-room television programming. The hotel also boasts five newly-remodeled Bungalows, each uniquely designed by a local company, including deck access and beach access that showcase each company's vision. To book a Bungalow, call 949.281.5720 or email pacificedgebungalows@jdvhotels.com. For more information, please visit pacificedgehotel.com.

For media inquiries, contact:

Mona Shah-Anderson, Moxxe PR at +1 818 749 1931 or mona@moxxepr.com

Talia Samuels, Moxxe PR at +1 949 690 1531 or talia@moxxepr.com