

## Cafe del Rey Fine Dining in Marina del Rey, Ca is one of the best around (10/07)



Written by Jim Vatcher and Kelly Doherty/Photos by Dena Vatcher/Edited by Todd Elliot

What truly sets a restaurant apart from other restaurants? Well, first of all the food has to be delicious and beautiful. There has to be choices on the menu that are unique to the area or just unique in general. The kind of food that you think about long after the meal is over and keeps you excited with anticipation for your next visit. Another factor is the feeling you get when you enter the restaurant. Does it feel warm and inviting? Does it have the vibe, positive energy and decor that inspires you to sit down and spend an evening of your time and money with these people? People? Yes, the people that are setting the tone for everything. The people that are running the place. From the managers, to the servers, to the hostess that greets you when you walk in.

Cafe del Rey is one such restaurant that is setting itself apart from all others and sitting like a glittering jewel along the water of [Marina Del Rey, CA](#).



Besides the new "Cafe del Rey" sign in front (pictured above) of the restaurant (congratulations! It finally matches the beauty and feel of the restaurant!), the first thing you'll notice when walking through the doors is the warm tones and inviting feeling. You are immediately greeted with a smile and a "hello" from the hostess. The second thing you notice is the view. Directly across from the entrance is a wall of windows looking out across the glittering water and slowly rocking yachts of the marina. All tables in the restaurant have the same spectacular view. Look to the right and you'll find a little cozy bar and sitting area with couches and chairs. A dancing fire along with a grand piano in soft lighting make this a perfect place to sip your wine or martini before or after your meal. Look to the far left of the restaurant and you'll notice a few stairs going up to a room with floor to ceiling windows and another dancing fire. It's the perfect room for an intimate party or gathering. It is also seating for the restaurant if available.

The mood is now set for a wonderful meal. Right away guests are treated to some delicious fresh bread and butter. The olive bread can sneak up on you because

it is so good, try not to over do it. Do not miss out on some sushi rolls as a starter.



All the sushi rolls are perfection like the Shrimp Tempura Roll or the Albacore Tataki and you won't get a better Spicy Tuna Roll anywhere in the city.



If you love oysters ( or even if you don't!), the Malpeque Oysters served on the half shell with yuzu mignonette and scallions are so fresh, light and sweet you'll want to order another half dozen as soon as you finish. The Dungeness Crab Cake is loaded with crab meat, not breading and if you like foie gras the Seared Hudson Valley Foie Gras is to die for. But you can not leave the restaurant until you try the Agnolotti of White Corn appetizer. It's like a little, triangular home made ravioli that's filled with red butternut squash, marscapone cheese, parmesan reggiano and brown butter. You won't find them anywhere else and they are so buttery and delicious they will make you close your eyes and drift into reverie. It's an amazing creation.

Executive chef Jason Niederkorn who has been there for over a year now prepares a wide variety of some very unique seafood and meat dishes like Guinea Fowl, Monkfish or Skate Wing. The menu constantly changes and evolves, but there are a few perennials that you can always count on. The Black Spaghetti is the only entree that has been on the menu from day one of the opening of the restaurant over 15 years ago and it continues to be the most popular dish for good reason.

The spaghetti is blackened with squid ink and comes with lobster, shrimp, calamari, bay scallops, peppers, enoki mushrooms, and garlic soy sauce. The Veal Delmonico is another hugely popular dish. It's a hearty meal that is prepared with maitake mushrooms, english peas, mashed potatoes and braising jus. The Main Lobster Risotto with tiny round beets is a great

savory combination.

There are plenty of delicious desserts to choose from like the decadent Chocolate Lava Cake or the or The Trio of Usual Suspects which is a plate that comes with citrus ricotta cheesecake, cherry cannoli, and a ginger creme brulee.



The wine list and after dinner drink choices are as extensive as any restaurant in the city. Try something new like the Grappa Marolo di Barolo. It is a tiny case with four little bottles of grappa from different vintages. If you don't like this grappa then you can prove to yourself that you don't like grappa. It's incredible. You can't go wrong with any of the vintages, but the 20 yr. grappa is as good as it gets.



Cafe del Rey has a very faithful following and it is obvious why. The food is terrific, but the people that work there are even better. You can tell that they take their jobs very seriously and truly care about every one of their customers. They can't hide their enthusiasm and passion for their work. Our waiter, James, was very knowledgeable, attentive and helpful and you could tell he was very proud to work there. He took our dining experience to the next level As did Wally, the event sales manager. To say he had pride and passion for his work would be an understatement. Pictured here is there beautiful banquet room for private parties/functions.



When you feel that as a customer, it feels like home. It makes you want to come back time and time again. Cafe del Rey is here to stay.

Located at 4451 Admiralty Way in Marina del Rey, Ca. 90292

Reservations suggested by calling 310-823-6395

For more information [www.cafedelreymarina.com](http://www.cafedelreymarina.com)

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