

FACSIMILE COVER SHEET AND MESSAGE

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Date WED 9-6-06 Time

To Hermosa Beach City Council
Fax number 372-6186

From James Lissner, Hermosa Beach, CA 90254
Fax number: (310) 376-2287
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Venue: Council Meeting of 9-12-06, Consent Calendar, Planning
Commission Action Minutes

Subject: 1601 PCH, CUP for Restaurant with Alcohol

Honorable Councilmembers:

At their August 15 meeting the Planning Commission recommended 12 midnight, 7-days-a-week closing hours for Stillwater. That decision will become final unless the City Council holds an appeal hearing.

Some argue that a midnight closing is early enough to guarantee no impact on the city or the neighborhood. I believe that there is a good argument that at least the weekday closing times could be earlier.

At an earlier meeting, the applicant partners distributed copies of a Mother's Day Brunch menu from one partner's restaurant in San Juan Capistrano. They also brought with them their French chef, in full chef's regalia.

Recently, I obtained a copy of the regular dinner menu from their San Juan Capistrano branch. I have attached a copy of it as well as of the Mother's Day menu they previously distributed.

When I reviewed those menus, they reminded me of the sophisticated menus submitted by some other CUP applicants in Hermosa Beach. I keep a file folder with old menus and have attached, for your review, copies of old menus from Patrick Molloy's and Pointe 705. The similarities (other than the prices) are striking.

My point, in case it is not already clear, is that a sophisticated menu provides us no assurance as to how the place will be operated later on.

But if we accept, for sake of argument, the developers claim that 1601 PCH will remain a fine-dining restaurant, then based upon his statement it would be fair to compare the proposed hours to the actual operating hours of other fine dining restaurants in the South Bay.

Fleming's Steak House: open 'til 11 weekends, 10 weekdays.
Chez Melange: open 'til 10, seven days.

We can also look at the closing times Manhattan Beach has set for its four most-recent new full liquor approvals.

Shade Hotel: open 'til 12 weekends, 11 weekdays.
Juniors DeliBoys: open 'til 12 weekends, 11 weekdays.
Petros Greek Cuisine: open 'til 12 weekends, 11 weekdays.
Corkscrew Café: open 'til 11, seven days.

The Planning Commission has recommended midnight hours, seven days a week. I would like to suggest that those hours be only on weekends, with earlier closing during the week, like Manhattan Beach is doing.

Specifically, I would suggest a three-tier arrangement, like Manhattan used with Fonzs, with these hours:

Sun - Wed close at 10 pm
Thu - close at 11 pm
Fri - Sat close at 12 mid

Thank you for your consideration.

Sincerely,



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StillWater Bistro 2006
Mother's Day Brunch

Starters

(your choice of one)

Yves' Homemade Granola

Vanilla infused yogurt, fresh berries.

StillWater House Salad

Field greens, Maytag blue cheese, candied pecans, dried Bing cherries,
balsamic vinaigrette.

Baby Spinach Salad

Dried apricots, pistachios, feta cheese, caramelized onion, raspberry
vinaigrette.

Entrees

(your choice of one)

*All entrees come with breakfast potatoes

Chamomile and Hickory Smoked Rainbow Trout

Sweet potato hash, poached eggs, chipotle coulis.

Eggs Benedict - StillWater Style

Applewood smoked bacon, poached egg, English muffin, blue crab
salad, hollandaise.

New Orleans Scramble

Scrambled eggs, Andouille sausage, crawfish, red bell peppers, red
onion, smoked Gouda.

Pain Perdue

Caramelized apples, vanilla bean infused cream.

Belgium Waffles

Fresh strawberries and bananas, vanilla bean infused cream.

Hickory Smoked Pork Tenderloin

Bing cherry reduction, roasted garlic potato, asparagus.

Harris Ranch Ribeye and Frites

Maytag blue cheese crumbles, lemon zest aioli.

Dessert

An Assortment of Fine Pastries

*All mother's get bottomless Mimosas

Price:

Adults: \$55 per person plus tax

Children(12 and under): \$15 per person plus tax(Entrée and Dessert)

Stillwater, SJC 2006

Palate Teasers

Beer Battered Green Beans

Lemon Zest-Caper Aioli, Spicy Tomato Fondue.

\$7.

Beef Satay Skewers

Sweet Soy Reduction.

\$9.

Maryland Style Crab Cakes

Blue Crab, Crawfish Tails, Celeriac Slaw, Cajun Aioli.

\$11.

Shanghai Shrimp in Lettuce Cup

Pan Seared Shrimp, Crimini Mushrooms, Pine Nuts, Cilantro, Soy Lime Sauce.

\$11.

Tomato Basil Bisque

Goat Cheese Toast Points.

\$9.

Soup and Salad

French Onion Soup

Traditional Favorite.

\$7.

StillWater House Salad

Organic Mixed Greens, Bing Cherries, Maytag Blue Cheese,

Candied Southern Pecans, Balsamic Vinaigrette.

\$8.

Caramelized Bosch Pear and Montrachet Goat Cheese Salad

Organic Field Greens, Red Onions, Carrots, Fried Parsnips, Lavender Infused Ranch.

\$9.00

Traditional Caesar Salad

Romaine Hearts, Parmesan Regianno, Focaccia Croutons, Kris' Caesar Dressing.

\$8.

Stillwater, S.J.C., 2006

Extras

Pan Seared New Zealand Sea Bass

Grilled Corn and Black Bean Relish, Chipotle Beurre Blanc, Seasonal Vegetables.
\$26.

Grilled Organic Australian Lamb Strip Loin

Horseradish Mashed Potatoes, Green Bean-Tomato Fondue, Tarragon Demi Glace.
\$28.

Wasabi Root Crusted Alaskan Halibut

Pineapple Beurre Blanc, Lemongrass Couscous, Sautéed Spinach.
\$26.

Organic Chicken Pasta Primavera

McGrath Organic Vegetables, Light White Wine Cream Sauce, Spinach Fettuccini.
\$20.

Barbeque Braised Prime Beef Short Ribs

Garlic Mashed Potatoes, Tropical Slaw.
\$25.

Natural Omaha New York Steak

Melted Blue Cheese, Potatoes O'Brien, Grilled Zucchini
\$30.

Chamomile Smoked Duck Breast and Confit

Sautéed Baby Spinach, Mandarin Coulis, Imported Brie Infused Orzo.
\$28.

Grilled Hawaiian Mahi Mahi

Indonesian Fried Rice, Roasted Pineapples, Grilled Asparagus, Curry Coconut Sauce.
\$26.

Organic Grass Fed Filet Mignon

Mango Steak Sauce, Asparagus Risotto, Seasonal Vegetables.
\$33.

½ Roasted Shelton Chicken

Natural Herb Jus, Black Wax Cheddar Macaroni and Cheese, Sautéed Rocket.
\$20.

Pistachio Crusted Wild Salmon

Brie and Sun dried Tomato Orzo, Sugar Snaps, Strawberry Balsamic Reduction.
\$26.

Still water SJC, 2006

StillWater Bistro Specials

Wildlife Lake Elk

Gouda and Andouelle Sausage Gratin, Glazed Carrots, Grilled Onion Demi Glas.

\$30.

Sour Fruit Braised Ono

Steamed Rice and Sautéed Spinach

\$26.

Veal T-Bone

Baked Potatoe, Garlic Green Beans, Exotic Apricot Mushroom Demi.

\$35.

Hearty Seafood Saffron

Mussels, Shrimp, Bay Scallops, Calamari, Fish Stock, Rustic Toast Points.

\$26.

Pointe 705, 2001

Small Plates

<i>Cocunut Shrimp Skewers with Grilled Pineapple and a Chipotle Vinaigrette</i>	\$9.95
<i>Barbecue Spiced Scallops, Garlic Mashed Potatoes and a Roasted Corn Sauce</i>	\$8.95
<i>Miso Soup, Soy Broth served with Tofu, Scallions and Seaweed</i>	\$2.95
<i>Shrimp Tempura with Sticky Rice and Soy Chili Sauce</i>	\$7.95
<i>Calamari Roll, Papaya Salsa & Wasabi Crème Fraiche</i>	\$7.95
<i>Rock Shrimp Potstickers, Vegetable Slaw, Oriental-Butter Sauce</i>	\$9.95
<i>Soft Shell Crab Tempura Style with Mirin Glaze served with Wasabi Mashed Potatoes</i>	\$8.95
<i>Fresh Mixed Vegetable Tempura served with Sticky Rice</i>	\$4.95
<i>Seared Ahi, Sesame-Chili Noodles, Mirin Glaze</i>	\$8.95
<i>Crab Cakes with Roasted Red Bell Pepper Cream</i>	\$12.95
<i>Rainbow Plate- Salmon, Ahi, Shrimp, Yellowtail, Sticky Rice with Chili Dipping Sauce</i>	\$10.95

Greens

<i>Charred Ahi, Baby Greens, Roasted Red Bell Pepper Vinaigrette, Olives, Onions, and Tomatoes</i>	\$10.95
<i>Baby Greens, Tomato Concasse, Hot House Cucumbers, Red Onions, Balsamic Herb Dressing</i>	\$5.95
<i>Arugula & Baby Greens- Goat Cheese, Roasted Pecans, Tomatoes & An Herb Dressing</i>	\$7.95
<i>Romaine and Radicchio, Garlic Bruschetta, Parmesan & Romano with Caesar Dressing</i>	\$6.95
<i>705- Baby Greens, Artichokes, Tomatoes, Feta Cheese Herb Vinaigrette, Olive Flat Bread</i>	\$7.95
<i>Chinois Chicken, Chopped Greens, Vegetables, Wontons, Spicy Thai Dressing</i>	\$8.95

Pizza

<i>Italian Sausage, Caramelized Onions, Tomatoes, Marinara Sauce</i>	\$8.95
<i>Margherita Pizza- Basil, Tomatoes, Mozzarella & Tomato Sauce</i>	\$6.95
<i>BBQ Pizza- Red Onion, Grilled Breast of Chicken, Mozzarella, Tomatoes, & Cilantro Leaves</i>	\$8.95
<i>Proscuitto Pizza- Mozzarella, Tomatoes, Fresh Black Pepper & Basil Oil</i>	\$8.95
<i>Thai Chicken Pizza- Scallions, Carrots & Mozzarella Cheese</i>	\$8.95
<i>Pepperoni and Mozzarella</i>	\$6.95

Pointe 705, 2001

Pastas & Noodles

	<i>Mixed Vegetables, Crushed Tomatoes, Herbs, Chili Flakes, Fussili Pasta Lunghi</i>	15
	<i>Szechwan Beef Vegetables & Orzo Pasta</i>	\$14.95
	<i>Charred Ahi with Pasta Puttanesca, Olives, Capers, Tomatoes, and Onions</i>	\$16.95
	<i>Chicken Penne, Roma Tomatoes & Romano in a Garlic Cream Sauce</i>	\$12.95
	<i>Spicy Cashew Shrimp, Stir Fry Vegetables, & Noodles in a Cilantro Thai Sauce</i>	\$14.95
	<i>Lobster Ravioli- Pesto Cream, Roasted Red Bell Pepper Coulis</i>	\$15.95
	Large Plates	
	<i>Filet Mignon, Tempura Onions, Spinach and Bordelaise Sauce, Roasted Garlic Mashed Potatoes</i>	\$19.95
	<i>Sautéed Barbecue Spiced Salmon, Sautéed Mixed Mushrooms, Roasted Corn Salsa, Mashed Potatoes with Barbecue Butter</i>	\$17.95
	<i>Seared Ahi, Mirin-Butter Sauce, Roasted Shiitake Mushrooms, Cucumber Relish, Sushi Rice</i>	\$17.95
	<i>Pan Roasted Scallops over Wild Mushrooms and Cannellini Stew, with Creamy Parmesan Asparagus</i>	\$16.95
	<i>Teriyaki Breast of Chicken, Steamed Rice, Cashew Broccoli</i>	\$15.95
	<i>Five Pepper Roasted Chilean Seabass, Cucumber Tomato Relish, Crab Green Onion Mashed Potatoes</i>	\$18.95
	<i>Sautéed Shrimp, Garlic Mashed Potatoes, Roasted Sweet Tomatoes, Spinach, Creole Butter Sauce</i>	\$16.95
	<i>Mongolian Beef Tenderloin Stirfry, Sizzle Sauce, Assorted Vegetables, Steamed Rice</i>	\$14.95
	<i>Honey BBQ Glazed Chicken Breast, Sautéed Spinach, Roasted Garlic Mashed Potatoes and Mesquite Potato Chips</i>	\$15.95
	<i>Blackened Ahi, Sake Sauce, Sesame Vegetable Stirfry and Wasabi Mashed Potatoes</i>	\$17.95

Chef Special:

<i>Cucumber Salad, Miso Soup, (2)Coconut Shrimp, Stir-Fried Mixed Vegetables, Steamed Rice and Flavored Mochi</i>	\$24.95/person
<i>Sliced Petite Filet seasoned Mongolian Style</i>	\$22.95/person
<i>Teriyaki Chicken Breast</i>	

Corrage fee: \$10

We gladly accept American Express, MasterCard and Visa

1/2 Price Mondays: Half Price Sushi 5-10 & Two for One U Call It Bar

Tuesdays: Prime Rib dinner for two \$20

Tues.-Sat. 5:00-7:00pm 1/2 price Sushi

Sundays: All U Can Eat Sushi \$19.95 per person

Shane and Scott McColgan, Proprietors

Rick Reyes, Executive Chef

PATRICK MOLLOY'S *CIRCA 1998*

APPETIZERS

- SEASONAL SOUP OF THE DAY 4.25
 SHRIMP FILLED WONTONS *over a cucumber salsa* 6.00
 FRESH BAKED CHICKEN POT PIE *with grilled corn bread* 5.25
 GRILLED CHICKEN KABOB *with a Thai peanut sauce* 5.95
 BREADED MARYLAND CRAB CAKES *with grilled pear and a whole grain mustard sauce* 8.25
 SEARED AHI TUNA *and two bean salad with fall greens* 8.75

SALADS

- SPINACH SALAD *with white mushrooms and a warm bacon vinaigrette* 6.00
 PIER AVE. CHOPPED SALAD *iceberg and romaine lettuce with cucumber, tomato, mushrooms, garbonzo beans, Asiago cheese & a red wine vinaigrette* 6.00
 WARM GOAT CHEESE SALAD *over baby greens with walnuts and a champagne vinaigrette* 6.50

PASTA/RISOTTO

- CAPELLINI *with wild mushrooms and sun-dried tomatoes* 7.25
 SPINACH AND RICOTTA RAVIOLI *with brown butter and pine nuts* 7.95
 LINGUINI *with Manilla clams and a white wine-garlic sauce* 8.50
 ROAST DUCK RISOTTO *with a blend of fresh herbs* 10.95

ENTREES

- GRILLED/STEAMED SEASONAL VEGETABLES *with herb basmati rice and a light vegetable puree* 10.25
 FREE-RANGE CHICKEN *served with potatoes and Chef's choice vegetables* 13.50
 FRESH GRILLED SALMON *with basmati rice, black beans, green onions and an avocado-cilantro salsa* 13.00
 SEABASS *marinated in mirin over stir-fried vegetables and curried rice* 14.25
 CALIFORNIA HALIBUT *crusted with hazelnuts and sage over a tomato coulis with steamed spinach* 14.95
 RIB-EYE STEAK *with rustic roast potatoes and blue-lake green beans* 16.50
 RACK OF AUSTRALIAN LAMB *with a roasted garlic crust, mashed potatoes and steamed asparagus* 17.95
 FILET MIGNON *with mashed potatoes and a wild mushroom sauce* 18.25
 GRILLED PORTERHOUSE STEAK *with a twice baked potato and corn-on-the-cob with herb butter* 19.95

Exec. Chef: Chris Bocchino



MOLLOY'S

circa 1998

WINE LIST

WINE BY THE GLASS

Domaine Ste. Michelle Brut Champagne	4.75
Belvedere Chardonnay	4.00
DeLoach 'Sonoma Cuvee' Chardonnay	4.75
Silverado Sauvignon Blanc	4.75
Grove Street White Zinfandel	4.00
Sonoma Creek Pinot Noir	4.75
Fetzer 'Eagle Peak' Merlot	4.75
Seghesio Zinfandel	4.25

WINE BY THE BOTTLEChampagne/Sparkling Wine

Domaine St. Michelle Brut	19.00
Roederer Estate	29.00
Veuve Cligot 'Yellow Label' Brut	46.00
	1/2 bottle
	24.00
Veuve Cligot 'Gold Label Vintners Reserve', 88	65.00

White Wine

Robert Mondavi Fume Blanc	22.00
Ferrari-Carano Fume Blanc	25.00
Sanford Sauvignon Blanc	24.00
Caymus Sauvignon Blanc	28.00
Kettmeir Pinot Grigio	16.00
Ronco del Gnemiz 'Friuli' Pinot Grigio	31.00
Beaulieu Vinyards 'Carneros' Chardonnay	18.00
Raymond Chardonnay	22.00
Sanford Chardonnay	26.00
Kendall Jackson 'Camelot' Chardonnay	35.00

Red Wine

Raymond Pinot Noir	18.00
Kendall Jackson 'Vintners Reserve' Pinot Noir	26.00
Michel Lynch Bordeaux	16.00
Cain Cuvee 'merlot-cabernet blend'	28.00
Les Jamelles Merlot	17.00
Shafer Merlot	34.00
Stag's Leap Petite Syrah	33.00
Beaulieu Vinyards 'Rutherford' Cabernet	24.00
Kendall Jackson 'Vintner's Reserve' Cabernet	32.00
Charles Krug 'Vintage Selection' Cabernet, 88	42.00
Far Niente Cabernet	58.00
Nuit St. George Burgundy	27.00
	1/2 bottle
	14.00