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PASÉA HOTEL & SPA APPOINTS DAN PERRY AS CHEF DE CUISINE OF LÕREA AND TREEHOUSE ON PCH

Seasoned Chef and Sommelier Brings Two Decades of Culinary Expertise, Including Disney Pedigree, to Huntington Beach's Oceanfront Dining Destination

Huntington Beach, CA (October 30, 2025) – [Paséa Hotel & Spa](#) proudly announces the appointment of **Chef Dan Perry** as Chef de Cuisine of [Lõrea](#), the property's signature oceanfront restaurant, and [Treehouse on PCH](#), its popular rooftop lounge. With more than two decades of culinary experience across fine dining, luxury resorts, and Michelin-starred mentorships, Perry embraces a refined, guest-first approach rooted in seasonality, storytelling, and wine-forward pairings. He will work closely with Paséa's Executive Chef Scott Rackliff to continually elevate the property's culinary offerings with innovative, seasonally inspired dishes and experiences.

Opened last year as part of Paséa Hotel & Spa's \$5 million renovation, Lõrea is known for its California coastal-inspired cuisine focused on land and sea, locally sourced ingredients, and interactive moments, plus its breathtaking views of the Pacific Ocean shoreline. In his new role, Chef Perry, also a Level II Sommelier, plans to spotlight **seasonal, seafood-driven coastal cuisine** layered with **curated pairing experiences**, from wine dinners highlighting global regions like South Africa and Italy to bespoke whiskey explorations. Perry's vision is to continue positioning Lõrea and Treehouse on PCH – with its iconic life-size tree sculpture and panoramic ocean views – as vibrant places where **locals feel at home** while guests discover the best of Southern California dining.

"Chef Dan Perry brings an incredible depth of experience, from leading some of Disney's most iconic restaurants to shaping new concepts alongside Michelin-starred talent," says Paul Maddison, General Manager at Paséa Hotel & Spa. "His creativity, technical expertise, and genuine passion for hospitality make him the perfect fit to lead Lõrea as Huntington Beach's premier oceanfront dining destination."

This season, Chef Perry unveils a fall menu that celebrates the richness of seasonal coastal ingredients and the playful, wine-forward pairings that define Lõrea's evolving culinary identity. Highlights include a vibrant *Harvest Apple Salad*, tender *Seared Scallops* with seasonal cauliflower variations, *Grilled Chicken Panzanella* featuring citrus-brined half chicken and housemade polenta croutons, and *Fresh Orecchiette Pasta* finished tableside with a pour of decadent mushroom tea. The experience culminates with *Apple Alchemy*, a whimsical dessert enveloped in dry ice smoke, showcasing apple semifreddo, Fuji apple gel, spiced sponge cake, and cinnamon crumble, as a playful expression of autumn's flavors crafted with artistry and flair.

Curated wine pairings are now available on select items from the lunch and dinner menus, featuring thoughtful selections to complement each dish's flavor profile, such as *Seared Scallops with seasonal veggies* and *La Chablisienne Chablis*, *Tomahawk Steak with Prisoner Cabernet*, and the seasonal *Fresh Orecchiette Pasta* with *Trinitas Chardonnay*. Renowned Napa Valley-based Trinitas Cellars is an exclusive partner of Paséa and Lõrea; it is featured on the restaurant's robust wine list and offered as the hotel's specialized in-room amenity. Guests can also experience the new "Yes Chef" dinner offering, a one-of-a-kind, chef-curated tasting experience highlighting seasonal ingredients and inventive preparations for an unforgettable evening at Lõrea.

"Lõrea is a truly special destination, offering an inviting oceanfront gathering place for both locals and visitors to connect, unwind, and savor exceptional cuisine," says Perry. "My goal is to create a dining program that balances approachability with elevated experiences, whether it's celebrating a special occasion, enjoying an after-work happy hour, or discovering something new through our 'Yes Chef' pairing dinners. At the end of the day, it's about making people happy and ensuring they leave with a memorable experience."

A graduate of Cypress College's Culinary Arts Program and Le Manoir in Chantilly, France, Perry launched his career at Disney's Signature Restaurant Group, where he spent 15 years rising through the

ranks under acclaimed Chef Andrew Sutton, including leadership roles at iconic dining destinations including **Carthay Circle**, **Club 33**, **21 Royal**, and **Napa Rose**. He became known for concept-driven seasonal menus, weekly rotating specials of classic European cuisine, and immersive guest experiences like bespoke Chef's Tables. While earning his Court of Masters certifications, Perry developed a passion for pairing menus with world-class wines and spirits, elevating the dining journey beyond the plate.

Perry continued to broaden his expertise with leadership roles at **The Ranch in Anaheim** and **Outer Reef in Dana Point**, where he worked alongside Michelin-starred Chef John Tesar. At Outer Reef, he built ambitious seafood programs including whole bluefin tuna presentations and live specialty seafood, while also helping guide the restaurant's evolution into an elevated steakhouse. Most recently, Perry spearheaded the opening of **Westwood Coast Steakhouse in Costa Mesa**, overseeing design, menu development and plating, helping establish the restaurant as a notable player in Orange County's competitive dining scene.

Chef Perry will continue to guide the restaurant's culinary program, furthering its mission to bring the community together through its signature [Taste of the Table](#) pairing dinners, the weekly Soundwaves live music series showcasing local talent, and an ever-evolving menu that celebrates the best of seasonal coastal cuisine.

To make a reservation at Paséa Hotel & Spa, Lōrea, or Treehouse on PCH, please visit paseahotel.com or call 855-319-5587.

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About Paséa Hotel & Spa

Paséa Hotel & Spa is located on the Pacific Coast Highway overlooking the Pacific Ocean and steps from the iconic Huntington Beach Pier. The property features 250 beautifully appointed ocean-view guestrooms and suites; brand-new California coastal-inspired restaurant Lōrea and refreshed rooftop lounge Treehouse on PCH; Aarna Spa, a Balinese-inspired spa with indoor and outdoor treatment areas and state-of-the-art fitness facilities; an ocean-view swimming pool; and more than 34,000-square-feet of indoor and outdoor meeting spaces. For reservations or additional information, please contact Paséa Hotel & Spa at 855-319-5587; or visit paseahotel.com.

About Meritage Collection

The Meritage Collection blends iconic, one-of-a-kind places with locally inspired enrichment programs designed for the curious traveler. A uniquely laid-back approach to the good life reflects the warm, sunshine-soaked California roots. With acclaimed resorts in Napa, Austin, Kauai, Huntington Beach, and soon to be downtown Phoenix, the Meritage Collection truly sets the stage for the extraordinary. Each unique property within the collection offers an exclusive encounter with an iconic location along with a flawless blend of luxury and comfort. Indulge in lavish accommodations, inimitable amenities, and world-class service while being inspired by the natural beauty, effortless bliss, and unexpected adventure found at each Meritage Collection resort. For more information visit www.meritagecollection.com.

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