

## FOOD FRENZY

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Jeff Overley, Claudia Koerner and Anita Lau search for O.C.'s best restaurants

### [Hotel's happy hour has gourmet goodies](#)

January 11th, 2011, 10:57 am · [Post a Comment](#) · posted by [Anita Lau](#)

I'm a big happy hour fan. It's an excellent way to meet friends for a few drinks and a few bites without feeling obligated to order a whole meal. It also gives one an opportunity to sample multiple items, rather than be bogged down with entrée-sized portions.

Most people in the U.S. venture to traditional bars and restaurants for happy hour while in Asia (where I grew up) hotels are your best bet. Therefore, when my friends tell me that a hotel restaurant actually serves up awesome food and drinks, they are more surprised than I am.

We're talking about [Six Park Grill at the Irvine Hyatt](#), which offers solid fare, stellar drinks and a patio equipped with a fire pit to counter this extra-chilly winter we're having.

My friends and I start with drinks, a glass of wine and beautifully prepared cocktails such as the Blackberry Jamboree (\$10).



Vanilla and black cherry vodka are mixed with fresh blackberries to give this drink a nice fruity finish. The sweetness makes it addictive and masks the alcohol, so be careful if you're driving.

Bruschetta (\$6) is a nice, light starter.



Thin slices of grilled baguette are served alongside a diced tomato topping tossed with basil chiffonade, garlic and shaved Parmesan. Baguette slices are super crispy, and the refreshing topping is a light and delightful way to nosh without filling up.

Chili glazed lamb chops (\$12) are subtly seasoned with Serrano pepper and mint.



A sweet chili sauce is served alongside to dip your chops in, and as a lamb lover, I can vouch for the success of this dish.

Kobe sliders (\$8) come two to an order.



American Kobe beef patties are topped with white cheddar, a succulent tomato slice and a smear of house-made dressing. These are great to share or perfect as a light meal on their own.

My favorite dish is the lemongrass scampi (\$10).



Three jumbo prawns are perfectly cooked and assembled attractively atop one another. The prawns are plump and fresh and have a pleasant snap when you bite into them. They are garlic-infused, and the butter sauce is absolutely amazing. I couldn't get enough of this dish!

Next time you're thinking happy hour, don't dismiss going to a hotel. You might be pleasantly surprised at what you find!

**[Six Park Grill](#)**

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