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NEWPORT BEACH

AUGUST/SEPTEMBER 2015 | NEWPORTBEACHMAGAZINE.COM

Magazine

THE *Arts* ISSUE



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SHAPES YOUTH

CREATIVE CONNECTIONS

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CURATING A CITY

WHAT'S NEXT FOR
NEWPORT'S ARTS SCENE



MENSWEAR IN
HOME DESIGN

EXPLORING
NEWPORT DUNES

ONE MAN'S
BATTLE WITH
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Newport Platinum Dance
Academy co-owner Jacquelyn
Happoldt (pictured center)

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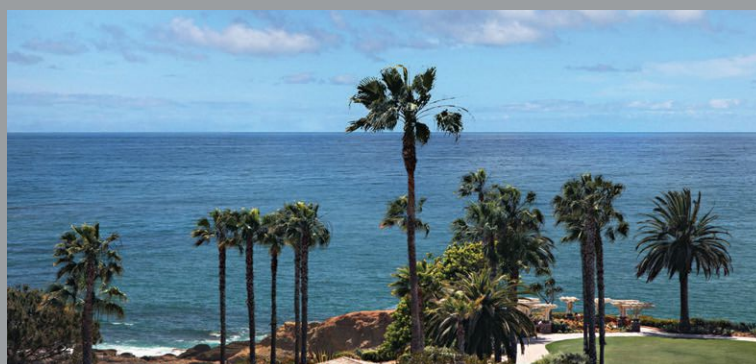
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BY NEWPORT BEACH MAGAZINE STAFF



SEEN & HEARD IN THIS ISSUE

“We’re looking to give our audiences a more historical context for what’s going on in the contemporary art world. We really [want] to provide the residents of this region the opportunity to understand modern and contemporary art in all its complexities and guises.”

—Todd DeShields Smith, on Orange County Museum of Art’s upcoming exhibitions (page 56)

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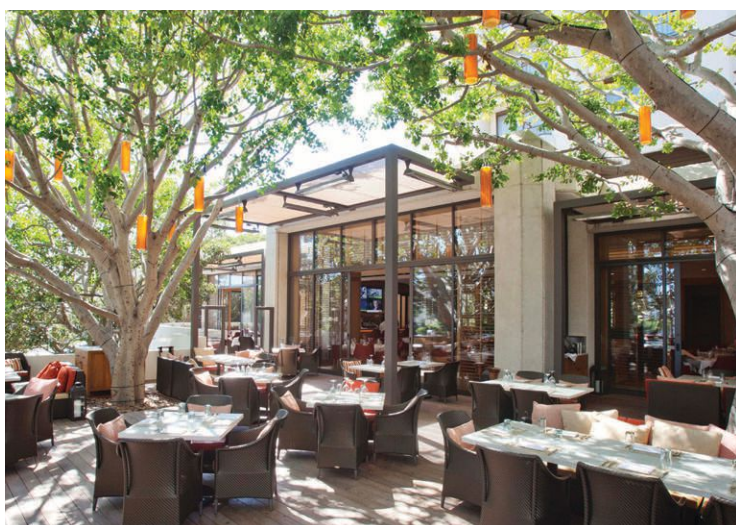
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C O N T E N T S

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EXCLUSIVE CONTENT

ONLINE SERIES: NEWPORT CHEFS

As the Newport Beach Wine & Food Festival returns this October, our editors go behind the scenes with participating chefs to learn fun facts and get their takes on the local culinary landscape.

Read more at:

**NEWPORTBEACH
MAGAZINE.COM**



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Newport Platinum Dance Academy artistic director and co-owner, Jacquelyn Happoldt

PHOTOGRAPHER: CHAD MELLON

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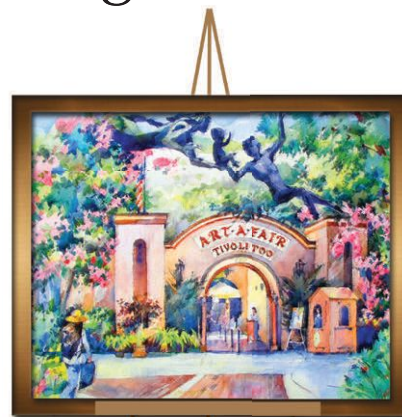


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STATE OF THE ARTS

When I was in college, I bought a ticket to the school's biggest on-campus music festival held every June. The Roots were headlining, but as soon as they took the stage it started to rain. And in Chicago, weather is always at its most extreme when it's most inconvenient; water coming down in sheets had the crowd soaked from head to toe in minutes. Still, the show went on.

Today, every time I hear Questlove and the rest of The Roots on "The Tonight Show," I'm brought back to that moment of dancing in the pouring rain as the deep notes of the tuba serenaded me right into summer. That's just one example of the power of arts—that ability to transport you to another place and time, allowing you to relive favorite memories again and again.

A common thread that ties this issue together is how the arts—be it music, dance, film, painting, et cetera—provide so much more than just entertainment. Music, for example, is believed to help people with Alzheimer's connect with loved ones even after verbal communication is no longer possible.

This link between cognitive health and activities that exercise the imagination was the basis for a partnership between Hoag Hospital and the Chuck Jones Center for Creativity. "In Pursuit of Creativity," on page 52, explores ways these two organizations are introducing the community to the idea of using something as simple as a doodle to stimulate the mind.

Adults aren't the only ones who benefit from artistic pursuits. Budget cuts in public schools have long been a contentious topic in national headlines, but on page 48, we shine a spotlight on how dance and theater programs can help children gain confidence and a well-rounded education as they prepare for the future.

We're lucky to be in a community where there's a huge value placed on the arts for the next generation. Just look at the new signature academies introduced by the Newport-Mesa Unified School District: Two of the six programs offer today's youth an opportunity to explore career paths in the arts and multimedia ("The Road to Scholarly Success," page 64).

One of our goals with this issue was to encourage you to look at the city and its happenings in a new way. You can see this effort in everything from the special section to features on breast cancer in men and how community events are revitalizing Newport Dunes as a locals' gathering place. I hope you enjoy our annual arts issue—we'll be back in October with a fresh look at coastal fall fashion.

Allison Hata

Editor, Newport Beach Magazine

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ISLAND LIVING

Newport Center Drive's coastal oasis has finally reached completion. In early 2014, Island Hotel began a transformative 18-month facelift, emerging this spring with a modern appeal. Changes were rolled out slowly over the last year, but the final touches were completed this spring.

Part of the last phase of renovations, all 292 guest rooms and suites received new color palettes inspired by the ocean, along with bold textiles and materials like polished marble. The aqua, orange, lilac and sage hues are intended to reflect Newport's coastal lifestyle.

Among the already-revealed updates are Oak Grill and Aqua Lounge, which opened last summer; a redesigned poolside bar with private cabanas; a refurbished fitness center with Matrix equipment; and a remodeled event space that includes a new 8,710-square-foot ballroom.

The property also introduced a host of convenient amenities and services. For \$35 per day, hotel guests are granted access to the Island Club on the 20th floor, where they can enjoy a continental-style breakfast, evening snacks and a "Wine Down" hour with beer and wine. Hotel guests are also provided complimentary access to the spa's relaxation room and steam lounge, as well as dry cleaning for up to four pieces of clothing per day through the club. Rounding out the new offerings is the previously announced 24-hour Market Place, which offers grab-and-go fresh foods. (949-759-0808; islandhotel.com) —Allison Hata



NEW TO TOWN

The corner of Westcliff and Dover is getting a makeover. In March, local developer Scott Burnham purchased 1617 Westcliff Dr. through his real estate investment firm, Burnham-Ward Properties; plans are underway for a 30,000-square-foot mixed-use space that is scheduled to open this November.

A rendering of the soon-to-open Castaway Commons



The commercial building's ground level will feature restaurant and retail tenants, while the top floor will be dedicated to office space for medical practices. Among the first lifestyle tenants to open at Castaway Commons are Lavender Salon

and Ra Yoga, which also has a Costa Mesa location on Bristol Avenue. The Newport studio will include two large rooms with heated and non-heated classes led by more than 45 teachers, along with amenities like showers and lockers. Next door to Ra Yoga, LA-based Café Gratitude is opening a Newport retail market in addition to its restaurant that will serve as one of the center's anchors (more information on page 86).

Some existing medical tenants are confirmed to remain at the property, including plastic surgeon Dr. Terry Dubrow and dermatologist Dr. Kristen Forman; they will be joined by a handful of other culinary, wellness and retail businesses being announced in the months leading up to the grand opening. (burnhamusa.com) —A.H.

AROMATIC AWAKING

Other than water, tea is the most widely consumed beverage in the world, according to the Tea Association of the U.S.A. Now, local tea drinkers will soon have a new place in town for all of their loose-leaf needs. This fall, American Tea Room is opening its first Orange County location at Fashion Island by R&D Kitchen. The company debuted its first location in Beverly Hills in 2003 and plans to bring the same artful assortments of gourmet teas to Newport. More than

100 varieties will be offered, ranging from ubiquitous blends like Earl Grey to USDA-certified organic tea and rare matcha (a finely ground powder of specially grown green tea).

In addition, customers can shop tea wares from around the world, including Japanese cast iron pots, porcelain teacups, saucers, spoons, infusers and filters. You can also grab a hot cup or ice-cold glass of tea from the on-site cafe; enjoy these beverages along with light bites like scones and petit fours for inspiration as you purchase seasonal blends and gift sets to take home. (americantearoom.com) —A.H.



MUST LOVE DOGS

Local real estate agent Michelle Brown recently launched an online shop dedicated to furry, four-legged companions. Doggie Momma went live in June, selling an array of yoga loungewear, hoodies, tops, accessories and gift items such as leashes and mugs. All products use a neutral color palette of black, white and gray; they're also emblazoned with the company's logo, which features pink lettering and a playful paw print. Prices range from \$14 for stationery to \$48 for yoga pants.

"On any given day, residents walk and play with their dogs along our beautiful coast," says Brown, a 20-year resident of Corona del Mar. "I have two dogs, Nash and Sonny, who inspired me to develop a clothing and gift line for women who are crazy about their dogs."

Five percent of profits are donated to shelters and nonprofits supporting the care of unwanted dogs. Orders can be placed online or by phone. (844-436-4666; doggieommas.com) —A.H.



ARTISTIC LANDSCAPE



This September, a new set of sculptures will join the existing pieces in the Sculpture in the Civic Center Park Exhibition that were installed last fall. Out of 81 submissions, 10 pieces were unanimously chosen in June by a panel of judges that included three members of the Newport Beach Arts Commission (Rita Goldberg, Robert Smith and Charles Ware) and three outside art experts (Julie Perlin Lee, Joseph S. Lewis III and Todd DeShields Smith). The selection process considered artistic merit, durability, practicality and site-appropriateness.

Several of the sculptures use repurposed materials. Inspired by the sunflowers that grow on her windy hilltop, Patricia Vader's Sunflower, for example, is a wind-driven kinetic metal sculpture consisting of eight bicycle wheels that allow the petals to spin in the breeze. Mama Crusty, by Tim Little, reinvents a 1950s Chevrolet hood and grill as the body of a metal crustacean, with eight Harley-Davidson motorcycle mufflers for the legs and motorcycle tanks for the claws.

NEW SCULPTURES FOR 2015, PICTURED LEFT (FROM TOP):

La Cage aux Folles by Warren Techentin (2014)

Prime Commonality by Luke Crawley and Quincy Owens (2014)

Re-cycled by Jared Charzewski with Sean Mueller (2015)

Sunflower by Patricia Vader (2013)

ADDITIONAL NEW SCULPTURES, NOT PICTURED:

Loomings by William Bennett (1998)

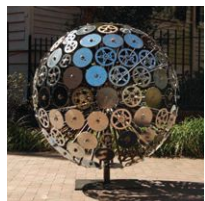
Decline by Grant Irish (2014)

Mama Crusty by Tim Little (2012)

Three Saplings by Diana Markessinis (2012)

Double White by Bertil Petersson (2013)

Demoiselle by LT Mustardseed (2008)



A DANCER'S DREAM

This September, children between the ages of 3 and 14 will have the opportunity to dance at Segerstrom Center for the Arts in Costa Mesa. The American Ballet Theatre (ABT) has partnered with the center to create the William J. Gillespie School, a training program designed specifically for children to promote discipline and creativity. The faculty, all fully certified in ABT's national training curriculum, will be led by Alaine Haubert, an internationally acclaimed dance educator and coach.

The classes are divided by age but not gender and will focus on building a foundation in technique. No experience is necessary for primary and level one classes (for ages 3 to 10); students with prior classical ballet training must attend a placement class to assess ability in barre, center work and across the floor skills. All students have the chance to perform at the center in a spring showcase at the end of the second semester, with additional opportunities to audition for ABT productions such as "The Nutcracker."

Students must register for the entire year, which begins in September and ends in late May or early June (including a winter recess from December to January). For the 2015-16 season, classes take place from Sept. 14 to June 11. (714-556-2122; scfta.org) —R.Y. NBM

ALL GOOD THINGS MUST END

Despite the Balboa Performing Arts Theatre Foundation's efforts spanning nearly 20 years to restore the historic structure on the peninsula, the board of directors has decided to discontinue its endeavor. In late May, the foundation donated its remaining funds of \$175,000 to the Newport Beach Arts Commission.

Organization leaders attribute the end of the project to a re-examination of costs and the theater's deteriorating condition, as the building opened in 1928. Originally known as the Ritz Theater, it was later renamed the Balboa Theater in 1939. In subsequent years, it briefly served as an adult theater and was also home of popular late night showings of "The Rocky Horror Picture Show." The city purchased the property in 1998 and leased it to the foundation; it will now resume management as the foundation steps away from the project.

"The funds will be allocated to culture related expenditures for the enjoyment of the residents of Newport Beach," says the commission's chairwoman, Rita Goldberg. The future of the theater is currently undetermined. —R.Y.



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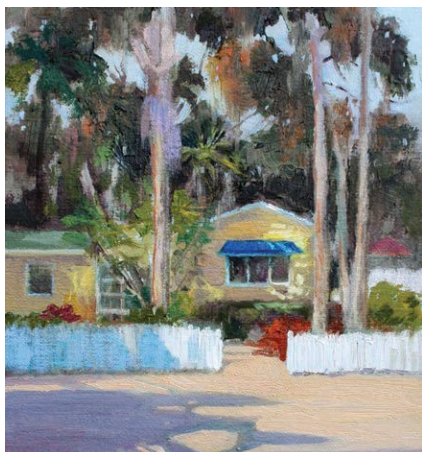
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As the saying goes, "every night is Saturday night and Saturday night is New Year's Eve" at Crystal Cove. Stretch out the last few days of summer with a visit to Newport's most charming historic beach. Sign up for the five-hour Great Plein Air Art Experience, which introduces beginners to the world of landscape painting. On Aug. 20, artist Margaret Jamison is scheduled to guide up to 12 attendees in re-creating Crystal Cove on canvas. Or, gaze up at the stars during Crystal Cove Alliance's Aug. 22 Star Party. The state park is partnering with the Orange County Astronomer's Association for the event.

NEWPORT BEACH WINE & FOOD FESTIVAL

Oct 2-4

Back for a second year, the festival begins with a launch party Friday night at Oak Grill and Aqua Lounge. The daytime tastings and demos take place at the Newport Beach Civic Center and Park on Saturday and Sunday.



GET ACTIVE

WEEKEND GOLF SCHOOL

Aug. 29-30 and Sept. 19-20

Improve all aspects of your golf game during Pelican Hill's two-day school, which covers everything from swing and course management to mental skills.

PACIFIC COAST TRIATHLON

Sept. 13

Starting at 7 a.m., the race consists of a half-mile swim in the ocean, 12-mile bike ride and 3-mile run through Crystal Cove. Participants must sign up for USA Triathlon membership prior to entering any of the day's events, which also include a relay and duathlon (running and biking only).



SUSAN G. KOMEN ORANGE COUNTY RACE FOR THE CURE

Sept. 27

Join thousands in supporting breast health outreach during this annual event at Fashion Island. Runners can now track race times by registering for a timing chip.

CHILD'S PLAY

ROCKETS TO ROBOTS

Aug. 16, 22 and 28

Open for students in fourth grade up to middle school, this single-day camp at ExplorOcean gives young engineers the opportunity to work with three types of rockets. Spots must be reserved two weeks in advance.

THE NATIONAL ACROBATS OF THE PEOPLE'S REPUBLIC OF CHINA

Sept. 26

The acrobatic company performs daring feats using imaginative props during this performance at Segerstrom Hall. Tickets start at \$19 and can be purchased online for the 2 or 8 p.m. shows.

JUGGLER DAVID COUSIN

Sept. 26

From 3-4 p.m. at the library's Mariners branch, David Cousin entertains audience members with his comedic acts and juggling skills, which include handling objects like glow-in-the-dark balls and tennis rackets.



SHOW SUPPORT

THE LITERACY PROJECT FOUNDATION WHAT DREAMS ARE MADE OF GALA

Sept. 19

Taking place at Island Hotel, The Literacy Project Foundation's benefit gala includes a cocktail hour, silent auction, dinner and music to raise money for services that help disadvantaged children increase their reading skills.

KEEP THE PROMISE WINE TASTING BENEFIT

Sept. 24

Big Canyon Country Club hosts this annual event, of which all proceeds go toward The Wooden Floor's dance, academic and family programs that benefit approximately 375 underserved youth each year. Newport residents John and Janice Markley will once again procure and donate all of the wines.

CRYSTAL COVE ALLIANCE MOONLIGHT GALA

Sept. 26

The 13th annual gala offers a whimsical evening featuring a gourmet dinner, dancing and live and silent auctions in support of Crystal Cove Alliance's mission to protect and preserve the state park. **NBM**



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A STEP AHEAD

As fashion makes its annual transition from summer to fall, Newport Beach's shopping scene takes it all in stride.

BY LAUREN MATICH

ALL EYES ON THE AISLE



In June, Casablanca Bridal debuted its fall 2015 collection during a chic soiree at the Crystal Cove Shopping Center flagship. While vendors mingled with guests, models showed off the latest looks for the big day. For fashion-forward bridal style, keep these trends from the runway in mind.

Details add dimension. Lace and beading are mainstays, but modern styles use embellishments to add depth to dresses. Opt for trimmings that take on a 3-D effect or

designs that create flattering patterns on fabric.

Accessorize your shoulders. Strapless, sweetheart necklines aren't dominating gowns anymore. Dainty cap sleeves offer added coverage to the shoulders, while V-necklines with embellished straps frame the décolletage.

Create an illusion. Appliques are used to trick the eye. Make a statement with an embroidered, see-through back panel or turn bare arms into artistry with sheer, beaded sleeves.

LOOKING GOOD

Make the transition from summer styles to sophisticated winter looks with four tips from Sophie Mae, founder of the local personal styling business Sophie Mae Style.

1. Patterned Tights: An intermediate between bare legs and leggings, tights with cutout designs, geometric patterns and eye-catching colors are making a statement. The stylist suggests wearing them under a miniskirt for a nod to mod fashion.

2. Plaid: The stylist recommends mixing multiple types of the classic pattern. "Make sure that the plaids are complementary in color palette and have a background piece [like]... a little black dress with a plaid jacket and a plaid purse," she says. "Just make sure you have that basic color in the background." (pictured right)

3. High-Waisted Trousers: Waists are getting higher, from casual, skinny styles to more formal office attire. "Instead of doing a regular suit pant, [try] high-waisted trousers in solids or a print," the stylist suggests.

4. Gray Areas: Tap into cool gray tones for fall, and pair them as you like. Replace a black suit with gray, which has just as much polish without the severity, or create a chic look mixing multiple tones of the hue.



Plaid dress by Alexander McQueen, at Neiman Marcus



Cottage Colour

GRAND OPENINGS

There's a slew of fresh faces breaking into the city's shopping scene. During the month of July, three retailers opened their doors in Corona del Mar.

At **Cottage Colour**, women can find contemporary apparel made from quality cotton and silks crafted according to the tradition of northern Thailand. Just next door, **Bella del Mar** offers casual, beachy finds, designer denim and handmade jewelry. **Red Fox**, founded in Laguna Beach, also opened its second location with brands such as SW3, Parker and Elizabeth and James.

Independent boutiques aren't the only ones showing growth. **Céline**, the French brand known for leather goods, apparel and jewelry, opens in South Coast Plaza in mid-August. Also this fall, the mall is scheduled to unveil the redesign of watch retailer **Omega** on the second floor near Carousel Court and **Moncler** opens its doors to shoppers in the Saks Fifth Avenue wing. **NBM**

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STRIKE A POSE

Yoga offers total-body fitness any way you like it.

BY KIRSTI CORREA | PHOTOS BY JOHN LUCARELLI

Yoga devotees can find a new position to master in Corona del Mar. Earlier this year, Find Your Zen Yoga & Nutrition Studio opened above Summer House at Coast Highway and Fernleaf Avenue, offering more than 20 classes each week led by a small staff of instructors. Owner Christina Ratusznik debuted the space in March to combine her interests in yoga, personal training and nutrition: “I wanted to bring all three aspects together into one studio to provide a one-stop shop for health,” she explains.

At the studio, yoga classes range from private and group sessions, covering different styles like yin, flow and power yoga. “Flow is our beginner class, power focuses on strength and holding poses for longer periods of time, and

yin is completely restorative,” Ratusznik says. “I also created the FYZ 5 class on my own. It includes more intervals, whether it’s squats or core work, to get cardio in there as well.”

As a certified nutrition coach, Ratusznik also guides clients in setting healthy food habits to complement workouts. “It’s about figuring out what foods the individuals need for their health and then creating a meal plan they can carry with them going forward,” she says. “I also do grocery store tours at local places to give people information on grocery lists, recipes and macronutrients that they should be looking for.”

For a lean and toned body, combine quality nutrition with the following three yoga poses recommended by Ratusznik.



High Plank

Benefits: Tones the entire core, shoulders and legs

Start in a pushup position with wrists directly below shoulders and the eyes of your elbows pointed forward. Firmly press down through all 10 fingers to take weight off your wrists. Pull your belly button toward your spine and engage your abs. Find one straight line from your shoulders all the way to your heels without allowing hips to sag or butt to press up. Engage quadriceps and the front of your thighs; press through the heels. Hold this pose, breathing through the nose, for a count of 30 seconds. Rest for 10 seconds, then repeat three times.

Chaturanga Dandasana to Pushup

Benefits: Works core, upper arms (triceps and shoulders) and legs

Bend your elbows to 90-degree angles, keeping triceps squeezing in to your ribs, then push yourself straight back up into high plank. To modify, come onto your knees and find a straight line from your knees to the shoulders, then lower down to 90-degree angles at the elbows and press back up. Do 10 repetitions, then push back into child’s pose and rest for 30 seconds; repeat three times.



Downward-Facing Dog

Benefits: Lengthens the spine and stretches the back of the legs (Achilles tendon, calves and hamstrings); builds strength in the shoulders and triceps



From child’s pose, tuck your toes and press straight up into an inverted V-shape. Arms should be shoulder-width apart as you press through all 10 fingers. As your head and neck hang heavy, press arm-pits back toward your quads and press your tailbone up to the sky. With feet about hip-width apart, press your heels down toward the mat and try to straighten your legs as much as you can to get a stretch through the entire back of the legs. Hold for one minute, then rest in child’s pose; repeat three times.



JEANNI CHAMPAGNE

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GET THE GEAR

THE RIGHT BALANCE

The proper yoga equipment can help you achieve mindfulness even outside the studio.

BY LAUREN MATICH



NIKE LEGENDARY CRISS CROSS CAPRIS, \$95, at Dick's Sporting Goods, Fashion Island (949-640-1107; dickssportinggoods.com)

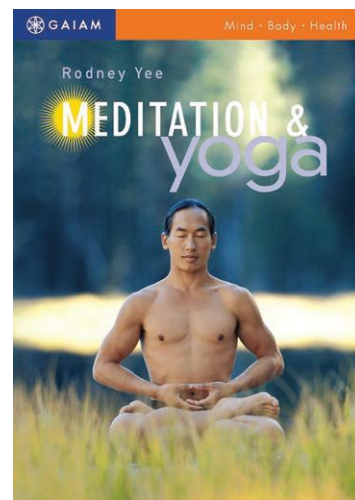
Many would be surprised to know that the diverse tradition of yoga includes high-energy sequences as well as silent, meditative poses. The same adaptability is true of where it can be practiced. A studio might be the first place that comes to mind, but the minimal space and equipment requirements make it an option to exercise alfresco or in the middle of a living room. These products will help you make yoga a part of your regular routine wherever—and however—you choose to strike a pose. **NBM**



YOGITOEES SKIDLESS TOWEL, \$66, at Radiant Hot Yoga, Newport North Shopping Center (949-706-9642; radianthotyoga.com)



MANDUKA EKO 4-MILLIMETER MAT, \$64, at Athleta, Fashion Island (949-717-6650; athleta.gap.com)



"MEDITATION & YOGA" DVD, \$14.99, at Barnes & Noble, Fashion Island (949-718-0109; barnesandnoble.com)



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CLASSIC APPEAL

Menswear makes the transition out of the wardrobe and into coastal living spaces.

BY ALLISON HATA



A suit and tie is a transformative look for any man. Enduring and elegant, it's an ensemble that—for the same reasons—also works well for home decor.

"Menswear ... crosses generations and design genres," says Lynda Foster, a 14-year design associate at Room & Board in South Coast Plaza Village. "There is perhaps a greater interest in this style now thanks to the influence of cultural phenomen[a], such as the show 'Mad Men.' I also like to think of it as the evolution of the man cave: Menswear offers a way to 'dress up' and soften the edges of what we've seen in those types of spaces before."

But today, menswear is for more than just man caves. Though formal attire tends to be associated with dark colors and heavy materials, the west Newport resident explains that there are ways to incorporate the aesthetic throughout the entire home so that it complements rather than overpowers coastal interiors.

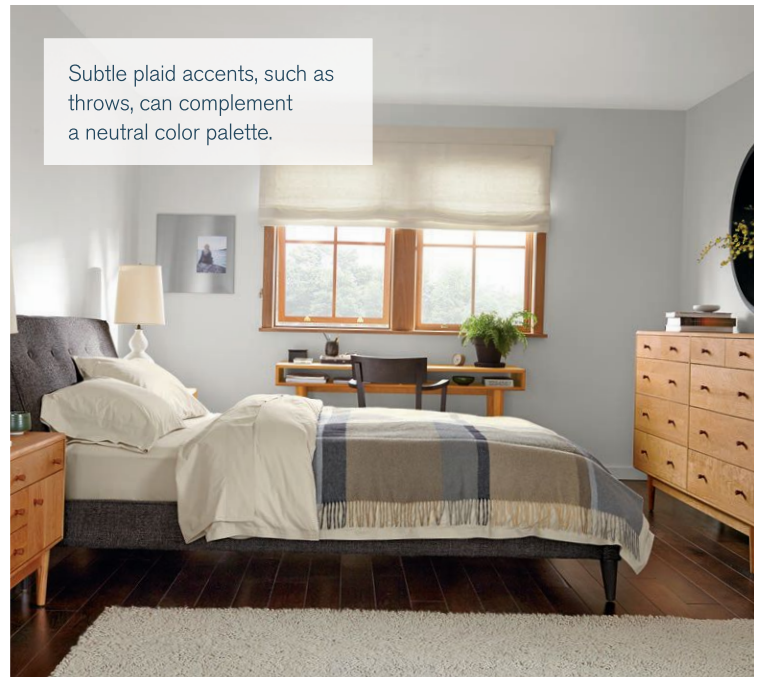
"A subtle menswear influence can work in most any room, from bedrooms and dens to offices and living rooms," Foster says. "Just a few dark accents—like pillows, a throw or one chair in charcoal or

navy—work well to punctuate a neutral, lighter room. In addition, light gray or camel leather sofas or chairs are a beautiful and light-handed way to add a menswear influence to a coastal room."

For the easiest transition, allow design to be driven by textiles as well as patterns on men's accessories, including tortoiseshell glasses, cuff links and shoes. Borrow inspiration from chalk stripes, subtle plaids, herringbone and windowpane checks for anything from sofas to rugs.

Those looking to take small steps can try a grouping of patterned pillows in classic color combinations like navy with white or charcoal with ivory, Foster suggests. It adds a striking contrast to a room dominated by neutral tones.

"To make a larger menswear statement, we'd recommend a modern sofa upholstered in a suiting pinstripe fabric," she says. "Then, juxtapose it with a little less tailored—but still 'masculine'—statement chair or chairs in leather and wood or metal. ... Add accessories, including leather-bound books in rich browns, blues or reds, faux tortoiseshell boxes [and] faux antlers; even a wood coat rack can make a fun statement." **NBM**



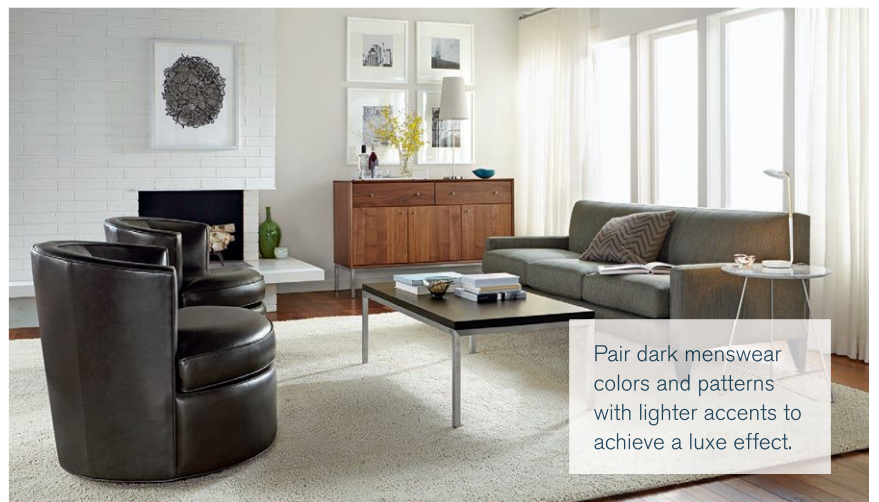
Subtle plaid accents, such as throws, can complement a neutral color palette.



Draw inspiration from men's accessories with rich camel leather and polished wood.



Textiles play a role in reflecting the menswear trend; try heavier materials like tweed for upholstered furniture.



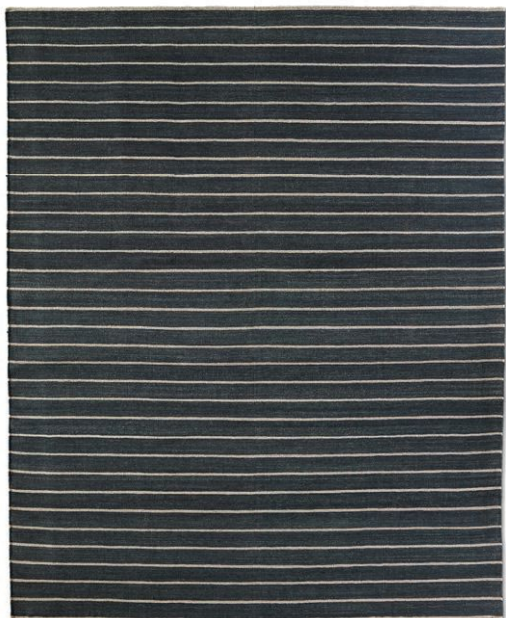
Pair dark menswear colors and patterns with lighter accents to achieve a luxe effect.

MOST WANTED

TAILORED DECOR

Take inspiration from stylish suits to outfit a room with crisp textiles and polished patterns.

BY KATHERINE DUNCAN AND ALLISON HATA



A conservative print often found on business suits, pinstripes have a subtlety that can go a long way in home decor. Make a statement with the **PINSTRIPE FLATWEAVE RUG** in charcoal and ivory, \$695 to \$2,755, at Restoration Hardware, Fashion Island. (949-760-9232; restorationhardware.com)



Create a focal point in the room by using pinstripes on a large piece of upholstered furniture. The 83-inch **KNOX SOFA** comes standard in ink, but can be ordered in gray, charcoal and black, \$1,399, at Room & Board, South Coast Plaza Village. (714-549-5995; roomandboard.com)



Named after its window-like wide square design, the windowpane check is a slightly more casual menswear print. It can be used discreetly with the lighter-hued **CALVIN KLEIN WINDOWPANE DECORATIVE PILLOW**, \$150, at Bloomingdale's, Fashion Island. (949-729-6600; bloomingdales.com)



The understated **BROCK SQUARE TRAY**, which is covered in faux leather, offers a high-class method for serving drinks or storing a variety of items, \$99.95, available with advance order at Crate & Barrel, South Coast Plaza. (714-825-0060; crateandbarrel.com)

As elegant as classic cuff links, the **GREER NESTING TABLES** provide a practical finishing touch to bedrooms or living rooms. They feature pewter-finished metal frames with antique mirrors for a bit of shine, \$1,797, at Barclay Butera Interiors, Westcliff Court. (949-650-8570; barclaybutera.com)





Beyond a functional purpose, throws in a classic plaid pattern, like the **BURBERRY CAMEL CHECK CASHMERE BLANKET**, are neutral accents that can blend with existing decor, \$1,495, at Burberry, South Coast Plaza. (714-556-8110; burberry.com)

Details like textured linen fabric and buttons may conjure up images of a favorite shirt or pair of slacks. Using both of these elements, the **UPHOLSTERED TUFTED ROUND OTTOMAN** is an ideal pick for extra seating in the bedroom, \$199, available with advance order at West Elm, South Coast Plaza. (714-662-1960; westelm.com)



The **BOURBON POP CANDLE** fills the room with a tempting scent of whiskey, adds mood lighting and serves as a stylish decor piece, \$42, at Jonathan Adler, Fashion Island. (949-759-0017; jonathanadler.com)



Sliding into the **RORY CHAIR** is like slipping on a pair of frequently worn leather shoes—equal parts comfort and style. Plush cushions and clean lines make this the coveted seat in any living space, \$1,299, at Z Gallerie, Fashion Island. (949-640-2916; zgallerie.com)



For a whimsical approach to masculine decor, incorporate statement pieces onto bookshelves. The set of three **BERNARD AUTHENTIC HORNS** is an alternative to traditional antlers, \$276, at Bliss Home & Design, Corona del Mar. (949-566-0380; blisshomeanddesign.com) **NBM**

out & about

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BREATH OF LIFE GALA

May 30 was a beautiful night for the last Cystic Fibrosis Foundation guild annual gala. Held May 30 at the Newport Beach Marriott Hotel & Spa, the 32nd annual event drew nearly 400 supporters for a final formal soiree benefitting research and drug development for cystic fibrosis. Following a massive silent auction, committee co-chairs Gayle and Dan Demsher welcomed attendees in the grand ballroom, promising that though the black tie gala was being retired, the organization's support for the disease would continue on through other events during the year, such as Beach, Brews and BBQ this September.

When Stacy Motenko—a cystic fibrosis patient and advocate who has spoken at more than a dozen previous galas—took the podium to share updates on her personal fight with the life-threatening disease, there wasn't a dry eye in the room. During the speech, the 28-year-old also presented the Breath of Life award to Bob and Judy Burlingham, thanking the couple for their tireless support. "I'm going to fight until Stacy's taking care of me," Judy said upon accepting the award. Approximately \$400,000 was raised at the event, thanks in large part to the sale of silent and live auction items, and generous Bid for a Cure donations. —Allison Hata



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ART OF DINING 2015

Celebrated chef Joachim Splichal captivated guests with a three-course menu at the Orange County Museum of Art's (OCMA) Art of Dining on May 30. Held on the Bridge of Gardens at South Coast Plaza, the event was attended by 350 supporters, and \$440,000 was raised for OCMA's exhibitions and education programs.

After a Champagne toast inside the Louis Vuitton boutique, guests proceeded to a cocktail reception on the Garden Terrace, where internationally renowned Corona del Mar artist Tony DeLap and the late Orange County arts patron Henry T. Segerstrom were recognized for their significant contributions to the art world. Anton Segerstrom accepted the honor on behalf of his father, while Albright-Knox Art Gallery Chief Curator Doug Dreishpoon praised DeLap's ability to "function on the periphery rather than the mainstream." OCMA Director Todd DeShields Smith also previewed the museum's 2015-16 exhibitions, including a display of modern art from The Phillips Collection in Washington, D.C. An elegant meal ensued at candlelit dinner tables spanning the Bridge of Gardens, followed by dessert and dancing. Guests enjoyed electronica entertainment from disc jockey Jason Bentley and interpretive performers late into the night during the subsequent Art After Dark party.

—Kristin Lee Jensen



DINNER ON THE BRIDGE OF GARDENS



DOUG DREISHPOON, KATHY AND TONY DELAP



DOUG DREISHPOON, TODD DESHIELDS SMITH, TONY DELAP, CRAIG W. WELLS



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PETER UEBERROTH, ROGER KIRWAN, GARY MCKITTERICK



SUSAN THOMAS, JEAN WEISS

CIRCLE 1000 FOUNDERS' CELEBRATION BRUNCH

More than 350 attendees gathered at Island Hotel May 4 for the annual event supporting the Hoag Family Cancer Institute. The 2015 Founders' Celebration Brunch marks the 28th year since Circle 1000 founder Sandy Sewell first invited a group of her closest friends to raise a minimum of \$1,000 for the hospital's cancer care. Over the years, the organization has donated more than \$15 million; \$775,000 was garnered from this year's brunch alone. A highlight of the celebration, cancer survivors were invited to stand as event chair Beth Knapp announced increments of years that attendees have been cancer-free. The guest speaker for the brunch was Gregory J. Boyle, founder and CEO of the Los Angeles-based nonprofit Homeboy Industries, which provides free services and employment opportunities for former gang members. During his speech, he encouraged attendees to strive for mutual kinship and undying support for one another. The brunch was dedicated in memory of Arden Flamson, a Balboa Island resident who passed away in September 2014 and will be remembered for many things, including her commitment to Circle 1000. —*Kirsti Correa*



ALEX AND BARBARA BOWIE



TERRY DWYER, ALLISON SEMMES AS DIANA ROSS, AMY DWYER



RICK AND NANCY MUTH, JOHN GINGER



ANDREW LOW, WILLIAM MEEHAN

ARTS AND BUSINESS LEADERSHIP AWARDS DINNER

Segerstrom Center for the Arts held its second Arts and Business Leadership Awards Dinner June 25, honoring Orco Block & Hardscape President Rick Muth and BNY Mellon Wealth Management Vice President Andrew Low. Event co-chair and J. Ginger Masonry CEO John Ginger opened the evening with commentary on how art can transform communities, also announcing that the event had raised \$300,000. Low received the Rising Leader Award for his involvement with Segerstrom Center for the Arts.

"Academics help; athletics help; but the arts help [children and teens] become alive," he remarked during his acceptance. Muth, who has served as a member of the center's board of directors for 27 years, among other contributions, received the Distinguished Leader Award. He explained that the arts are important "for a laugh, for the soul, for relaxation, to give us knowledge of other persons, persuasions and people from different nations." Attendees were treated to a performance of the hit Broadway show "Motown: The Musical" in Segerstrom Hall before heading to the cast party hosted by Scott's Restaurant & Bar. —*Linda Domingo*



SARAH JEBREIL-GHANNADI, AMY BRUCE, JESSICA COLLIE

A NIGHT IN THE BOHEMIAN GARDEN

Held on a warm spring evening under a glamorous white tent, the CHOC (Children's Hospital of Orange County) Children's Glass Slipper Guild gala brought together 420 men and women dressed in their floral best for A Night in the Bohemian Garden. The evening began with an elegant cocktail reception, where attendees sipped signature cocktails and enjoyed small bites, including hand rolls donated by the recently opened Sushi Roku. The program began with uplifting stories from families who have been helped by CHOC. Guild member and special guest speaker Jackie Hart shared a touching anecdote about her son, Charlie; he was born with critical lung damage and will require care for the rest of his childhood, but is able to live the life of a normal 6-year-old because of the care provided by the staff at CHOC's urology department. A live auction helped bring the fundraising total to approximately \$300,000, which allowed the guild to exceed its \$1 million pledge for the post-anesthesia care unit in the Bill Holmes Tower. —A.H. NBM



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Sip, Savor and Celebrate

Indulge your palate at the Newport Beach Wine & Food Festival, returning for its second year Oct. 2-4.

BY KIRSTI CORREA

Newport resident Stefanie Salem kept one goal top of mind as she brought her dream of an annual food and wine festival to fruition. “We want to put this on the national circuit,” she explains of the Newport Beach Wine & Food Festival, which returns this year Oct. 2-4. “Our goal is to be the next Pebble Beach Food & Wine or the Food & Wine Classic in Aspen. We clearly have a long way to go, but that is the long-term plan, ... to really showcase Newport Beach and its exploding culinary scene.”

Similar to its inaugural event, the festival will take place at the Newport Beach Civic Center and Park with a launch party, demos and tastings planned over the course of three days. Offering a tour of the county’s culinary scene, more than 25 restaurants are participating. Festivalgoers can expect to try about 15 different restaurants on Saturday and Sunday at the Grand Tasting Pavilions.

“Last year, we had one pavilion and it seemed liked everybody gravitated toward that—it was the place to be—so this year we have two,” Salem says. In addition to classic establishments like Tommy Bahama Island Grille, Roy’s and Mastro’s Ocean Club, the lineup of participants features newer hot spots like Slapfish and Red O.

“We really want to focus on the best Orange County has to offer and get a variety of everything. We’re not having multiple types of one restaurant,” Salem explains. “We have such a diverse group of chefs and they all excel in their own way. As

a chef, you’re an incredibly creative person so we leave the creativity to the masters. ... It’s going to be a lot of what’s in season and what they’re feeling for the moment.”

Not to forget about the festival’s wine element, more than 200 varieties will be poured alongside the food booths under the pavilion tents. “One thing we’re doing different is on Sunday we’re having a Riedel master glass seminar,” Salem says. “... You’ll get three different glasses and three different wines. Basically, you’ll get to taste how the wine tastes in each glass.”

Rounding out the daytime festivities are live cooking demos and book signings by Hubert Keller and Rick Bayless on Saturday and Rick Moonen and Alan Greeley on Sunday; mixology courses; wine seminars; and the “Top Chef” Home Cook Challenge, featuring alumni like Shirley Chung, Louis Maldonado, Brooke Williamson and Brian Huskey.

Not only is the festival educational for attendees, it’s also beneficial to the participating chefs and restaurants. “Honestly, it’s a great way to get out and meet your fellow restaurant-goers and workers alike,” says Mastro’s Ocean Club Executive Chef Josef Morphis. “We all get so caught up in the day-to-day grind of work that we miss out on opportunities to make new acquaintances. This is a great avenue for that.”

“It’s really unlike any event Orange County has seen,” Salem adds. “You can ... go to your favorite restaurant and ask the chef his technique or trick and taste their food. If you’re a foodie like me, it’s kind of a dream.”



Right on Schedule

Timeliness is key to enjoying the festival. With so many events and happenings taking place, you won't want to miss a thing.



Rick Moonen



Shirley Chung

Friday, Oct. 2

6:30-9:30 p.m.

The celebration begins with a **LAUNCH PARTY AND CHARITY EVENT** benefiting Project Hope Alliance at Island Hotel's Oak Grill and Aqua Lounge. Tickets are separate from the festival and can be purchased online for \$125.

Saturday, Oct. 3

1-5 p.m.

The **GRAND TASTING PAVILION** will feature offerings from about 16 participants (Tamarind of London, True Food Kitchen, Driftwood Kitchen, Red O, Babette's, Canaletto Ristorante Veneto, Honda Center, Studio at Montage Laguna Beach, Twenty Eight, Filomena's Italian Kitchen, Mastro's Ocean Club, Pelican Grill, The Winery Restaurant & Wine Bar, B Candy, Oak Grill and Aqua Lounge).

1:15-2 p.m.

Deemed the "sommelier of the people," Michael Jordan leads this **MASTER SOMMELIERS WINE TASTING PANEL**.

2:30-3:15 p.m.

Discover French cuisine during a **LIVE COOKING DEMO WITH HUBERT KELLER**, a "Top Chef Masters" alumnus. Afterward, attendees can get Keller's book, "Souvenirs: Stories and Recipes from My Life" (2012), signed by the chef.

3:45-4:30 p.m.

RICK BAYLESS' LIVE COOKING DEMO offers an inside look at how the award-winning chef of Red O prepares his Mexican cuisine. Bayless will also be available to sign his book, "More Mexican Everyday" (2015).

Ongoing

LAUREN & THE MIKE FROST BAND will perform live jazz in 45-minute sets at 1:45, 3 and 4:15 p.m. Also, **TRICIA CARR'S** 10-minute mixology courses take place at 1:30, 2:30 and 3:45 p.m.

Sunday, Oct. 4

11 a.m. - 12:30 p.m.

Learn about proper glassware for different varietals during the **RIEDEL MASTER GLASS SEMINAR AND TASTING**. Guests will also take home a three-piece Riedel wine glass set. Tickets must be purchased separately from festival attendance for \$75.

1-5 p.m.

The **GRAND TASTING PAVILION** features a new group of eateries (Tommy Bahama Island Grille, Fig & Olive, Selanne Steak Tavern, The Loft at Montage Laguna Beach, Del Frisco's Grille, Boathouse Collective, AnQi, Roy's, Andrea, Slapfish and Godiva).

1:30-2:15 p.m.

Sunday attendees will also have a chance to attend Jordan's **MASTER SOMMELIERS WINE TASTING PANEL**.

2:45-3:30 p.m.

"For this **COOKING DEMO WITH RICK MOONEN AND ALLEN GREELY**, we're having a national celebrity chef and local master together," says festival founder Stefanie Salem. Afterward, Moonen will be signing his book, "Fish Without A Doubt: The Cook's Essential Companion" (2008).

4-5 p.m.

The **"TOP CHEF" HOME COOK CHALLENGE** pairs audience members with past "Top Chef" stars like Shirley Chung, Brooke Williamson, Brian Huskey and Louis Maldonado.

Ongoing

Live jazz will be provided by **COOPER PHILLIP** at 1:45, 3 and 4:15 p.m. **TRICIA CARR'S** mixology classes will also take place Sunday.

A general weekend pass is priced at \$250 or individual tickets can be purchased for either day for \$150 (VIP options are also available). (newportwineandfood.com)

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A Taste of the City

Though you can sample a range of culinary styles from all over the county, be sure to look for these restaurants hailing from Newport Beach.



“**ANDREA'S** chef Marco Criscuolo will present the best in authentic northern Italian cuisine, while **PELICAN GRILL'S** chef Luke Turpin will serve up quintessential California cuisine. Both will feature seasonally inspired dishes with locally sourced ingredients.” —*The Resort at Pelican Hill Executive Chef Jean-Pierre Dubray*

“**B CANDY** is hoping to introduce the festival to our latest creation, the Wafflepop, a warm, deliciously sweet waffle on a stick. ... We will most definitely bring back last year's hit, the Cinnamon Toast Crunch cupcake. ... [And] let's just say surprises are in store.” —*B. Candy owner Brandy Valdez*



“Participating in the festival is the best way to introduce everyone to the cuisine from the South of France. ... We [at **FIG & OLIVE** are] looking forward to introducing some of our new dishes (fig tart, pea and asparagus crostini, zucchini carpaccio, and gazpacho and goat cheese ayala) and olive oils.” —*Fig & Olive Executive Chef Frederic Guerin*

“**SLAPFISH** will be serving over-the-top, decadent pieces of the lobster roll as well as smaller, one-bite variations of popular entrees at the physical locations.” —*Slapfish chef-owner Andrew Gruel*



“Festival-goers can expect to try items from **TAMARIND OF LONDON'S** menu [comprised of] ... imported authentic Indian spices and a subtle balance of Californian influences to create a lighter treatment of many traditional dishes.” —*Tamarind of London Executive Chef Imran Ali*

“We will feature island-inspired creations that capture the style of **TOMMY BAHAMA'S ISLAND GRILLE**. ... Participation in this festival means a lot to me as a chef. It's a great way to not only showcase our brand but also to meet with local residents and talk about what they are looking for when they dine out.” —*Tommy Bahama's Island Grille Chef Jimmy Chang* NBM



MORE TO TRY

Don't miss these other Newport restaurants offering festival attendees special tastes throughout the weekend:

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Creative, handcrafted cocktails and small bites (949-760-4920; aqualoungenb.com)

BABETTE'S

Dishes made with organic, local and seasonal ingredients (949-715-9915; babettesoc.com)

CANALETTO RISTORANTE VENETO

Pastas, pizza and seafood dishes representative of classic Italian cuisine (949-640-0900; ilfornaio.com)

MASTRO'S OCEAN CLUB

Signature dishes like the cosmo and butter cake (949-376-6990; mastrosrestaurants.com)

OAK GRILL

California contemporary flavors from chef Marc Johnson (949-760-4920; oakgrillnb.com)

RED O

Authentic and California-style Mexican dishes (949-718-0300; redorestaurant.com)

ROY'S

Dishes influenced by Hawaii, Asia and Europe (949-640-7697; roysrestaurant.com)

TRUE FOOD KITCHEN

Nutritious options from chef Talia Zimmer (949-644-2400; truefoodkitchen.com)

THE WINERY RESTAURANT & WINE BAR

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Steadfast by the SEA

Soak up the last few days of summer at Newport Dunes Waterfront Resort & Marina, which continues to entertain with an ever-growing list of seasonal activities and festivals.

BY PETER A. BALASKAS | PHOTOS BY BILL GUNN

On Aug. 8, hundreds of Newport Beach residents and regional visitors descended upon the mile-long stretch of Back Bay's beachfront, compelled by the fresh Maine lobster flown in that morning and prepared on-site. With boats and kayakers lining the periphery, this was Lobsterfest—the city's annual seafood feast—hosted by the Newport Dunes Waterfront Resort & Marina for the last six summers.

Lobsterfest is just one example of the additional programming Newport Dunes has accrued in recent years, part of its ongoing effort to remain relevant with special events complementing on-property activities. This year alone, the second annual Newport Beach Beerfest in April garnered 4,100 attendees; in May, 1,040 stand-up paddleboarders took to the lagoon to raise \$125,000 for Susan G. Komen Orange County at the fourth annual Standup for the Cure. Events like these add to the allure of the already jam-packed 110-acre resort, which houses 386 RV sites, 24 cottages and a mile of beachfront.



After summer visitors depart, Newport Dunes Waterfront Resort & Marina becomes a haven for locals with special events, aquatic activities and a mile of beachfront to explore.



A mile of beachfront provides plenty of space for activities like stand-up paddleboarding.

Visions of Success

Newport Dunes first opened in 1958 when Texas petroleum producer David Harold Byrd envisioned a world-class aquatic park in Newport Beach's Upper Bay. The oilman established the Newport Dunes Corp. to develop the 15-acre lagoon, its investors posting a hefty price tag of \$2 million to landscape the property into an attraction that could serve as the county's third apex alongside Disneyland and Knott's Berry Farm; the original plans included a monorail to connect all three parks.

Crowds flocked to Newport Dunes that first summer to view the attractions, including a 70-foot schooner called the Golden Earring that floated in the lagoon and housed a pirate museum, two 20-foot plastic whales and an automotive train offering guests rides around the property. By the following year, the company added a professional putting course, a restaurant and a 230-slip marina. But in 1960, the resort fell into debt due to a lack of year-round support.

After trading hands several times over the next

several decades, the property underwent several renovations before commencing a \$16 million redevelopment plan in 1989 that would result in the six-building guest center we know today. A \$10 million renovation of the marina served as the finishing touch, adding 200 more boat slips in 1991. Fifty-seven years after its inception, Newport Dunes now boasts 450 boat slips, a Village Square—which includes a sizeable market for RV supplies and other sundries—a swimming pool, and club houses located at both the RV and marina sections of the resort. The on-site restaurant, Back Bay Bistro, reaps the benefits of a \$1.5 million renovation in 2008, now featuring a waterfront patio with 15-foot panoramic windows and a retractable roof. And Newport Dunes' boat launch ramp—the recipient of a \$500,000 renovation in 2006—is one of just three such facilities in Orange County open to the public.

Drawing a Crowd

Perhaps the highlight of the expansive property is Mother's Beach, a 10-acre stretch of sand that

offers rentable cabanas, kayaks, hydro bikes and 14-foot catamarans. The Moe B. Dunes Aquatic Park floats atop the adjacent lagoon, open seven days a week from Memorial Day to Labor Day.

"We have an oversized slide that can accommodate up to five kids sliding down together," says marketplace and watersports manager Sherri Basta. "[It also has] 14-foot and 7-foot climbable [icebergs], a six-person teeter-totter, a circular spinner/Saturn, two trampolines (one stand-alone) and a circuit with a huge climbable mountain, second trampoline, small cliff and slide."

Families staying at the resort can partake in the eco-kayak tour, which offers the chance to explore the surrounding 750-acre national wildlife reserve and discover the Back Bay's nearly 200 species of birds and rare plant life. Visitors can also rent bikes, golf carts and surreys for their land travels. Another program that runs through fall is Movies on the Beach—an evening reprieve where families can watch their favorite flicks on an outdoor movie screen. Children can also find enjoyment at the Camp James summer program, accredited by the American Camp Association (ACA). It presents countless sports activities for thousands of children every summer—from archery and hiking to rock climbing and swimming—as well as drama, dance, music and nature lore.

And though the resort's top customer base is families, according to General Manager Andrew Theodorou, couples on romantic getaways in the quaint cottages—added to the resort in 2003 and 2004—aren't forgotten. Back Bay Bistro partners with OC Wine School to present a Wine Education Series every first Thursday of the month, and the restaurant offers half-priced bottles of wine on select varietals every week for Wine Down Wednesday.



For overnight stays, Newport Dunes Waterfront Resort & Marina offers beach cottages and RV facilities.



RV CAMPING PHOTO COURTESY OF NEWPORT DUNES



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UNDER NEW OWNERSHIP & MANAGEMNET

The resort screens movies on the beach every Friday for guests, from Memorial Day through Labor Day.



Mother's Beach is a 10-acre stretch of shore with rentals and cabanas for recreational purposes. The Moe B. Dunes Aquatic Park with oversized inflatables is located atop an adjacent lagoon.

The area has also proven to be a boon for local charities: "Camping on the beach is available to nonprofits, so typically we have Boy Scouts, Girl Scouts, Indian Guides, Indian Princesses and churches," says sales manager Brian Moore.

Increasing Engagement

Perhaps the most innovative element of the programming scheme, however, has been Newport Dunes' ability to connect with locals through festivals and special events throughout the year. "Our unique and extensive property has a place for everything, from toes in the sand events to elegant affairs," says sales manager Sarah Hostetler.

In April, for example, the resort presented three screenings for the Newport Beach Film Festival, showing "Back to the Future," "Clueless" and "Bring it On" as part of the retrospective film series. And over Memorial Day weekend, the resort played host to the Asian Pacific Festival—a

three-day event in which locals and resort tenants enjoyed cultural exhibits and folk dances—as well as a Hula Hula Luau that featured dancers, fire-knife throwers and a Polynesian buffet.

Ryan Wieczorek, director of sales and marketing for Vegas Beverage Group and Newport Beach Beerfest, notes the upscale surroundings that make the resort a prime venue in Orange County. "[Beerfest attendees] like the dunes because they have open air ... and they can see the sunset the whole time they're at the event," Wieczorek says. "... You have the scenery, the private [lagoon] ... and the sand. It's weird to say, but if you're at Sunset Beach [in Huntington], you fall into the sand. The sand [at the dunes], ... you can walk on it like a normal street."

Beerfest has taken advantage of the various settings comprising Mother's Beach, hosting beer and food trucks in the parking lot and live music on the sand. "It almost gives two different perspectives," Wieczorek adds. In just two years at

IDEAL DAY AT THE DUNES

If you're looking for an easy daycation, there's always something to do at the Newport Dunes Waterfront Resort & Marina. Check out the resort's monthly calendar online for an hourly breakdown of activities.

Morning (8 a.m. to 1 p.m.): Participate in water aerobics, basketball, dodgeball, sand art or karaoke contests. Children can play in Moe B's game room, where they'll enjoy arcade games and pool tables. Watersports equipment, including pedal boats, kayaks and canoes, are available to rent by the hour or in four-hour increments.



Afternoon (1-5 p.m.): Take it easy with pingpong tournaments, bocce ball or scavenger hunts. Other ways to relax include crafting bracelets on a rainbow loom, playing Wii Sports or jamming on Guitar Hero. Every Friday in August, the resort hosts an ice cream social at 3 p.m.

Evening (5-10 p.m.): Though the sun may set, the fun never stops. There are board games, dance socials, pizza parties, Moe B's BBQ Fridays and Movies on the Beach to entertain night owls.

the dunes, Beerfest grew from 2,500 attendees in 2014 to more than 4,000 in 2015.

In the fall, the resort plans to continue its diverse programming schedule, highlighted by the Newport Beach Triathlon on Oct. 4. A half-mile swim course will take participants through the lagoon before they embark on 15 miles of cycling on Back Bay and Eastbluff drives and 3 miles of running through Back Bay View Park. Plus, the resort's annual Lighting of the Bay is scheduled for November, with an illumination display on the bay and musical performances on the beach.

Though Newport Dunes may not have become the third apex of Southern California's amusement parks via monorail, the destination still draws out-of-towners and locals alike. With a plethora of activities for all types of travelers to enjoy, the resort continues to stay relevant with an eclectic set of guests—it's a gem that we get to call our own. **NBM**



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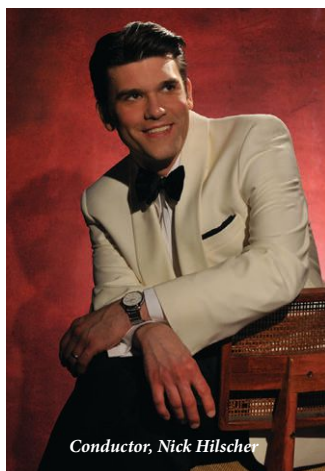
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THE *Arts* ISSUE

THERE ARE VARIOUS FORMS OF ARTISTIC EXPRESSION SURROUNDING US IN NEWPORT BEACH. IN THIS ISSUE, WE COVER ACTIVITIES THAT GET YOUTH INVOLVED AS WELL AS WAYS FOR OLDER INDIVIDUALS TO ENGAGE DIFFERENT PARTS OF THEIR BRAINS. PLUS, LOCAL LEADERS SHARE SOME CHALLENGES THEY OVERCOME IN BRINGING NEW FORMS OF ART TO THE COMMUNITY. LET THE FOLLOWING PAGES EXCITE YOUR IMAGINATION AND HELP YOU TAP INTO YOUR CREATIVE SIDE.

“AN ARTS EDUCATION” (PAGE 48)

“IN PURSUIT OF CREATIVITY” (PAGE 52)

“GATEKEEPERS OF THE ARTS” (PAGE 56)

“ARTS AGENDA” (PAGE 62)





South Coast Repertory's youth production
of "Peter Pan" in August 2014

AN ARTS EDUCATION



Local drama, dance and music programs inspire creativity in children while also teaching other important life skills.

BY SHARON STELLO

Instructor Hisa Takakuwa remembers one little girl, maybe 8 or 9 years old, who was so shy that she hid behind boxes and furniture when she started acting classes at South Coast Repertory (SCR). But the girl stayed with the program, gaining confidence along with skills in the dramatic arts. Today, she's a poised and expressive young woman who just graduated from college.

Arts education programs like this one and many others in the area help shape young lives. And, with budget cuts leading to a reduction of in-school arts instruction in recent years, these extracurricular sessions supplement the basic subjects and allow children to develop their creativity while exploring areas like acting, dancing, painting and music.

The Tony Award-winning SCR has offered acting classes for kids for more than 40 years, as community

outreach is closely tied to the theater's mission, explains Takakuwa, director of conservatory and educational programs. While there are opportunities for students to take part in performances, she says SCR's program—offered to third-graders through high school seniors—primarily focuses on the child's development rather than turning out actors. Students discover ways to use their voices and bodies to communicate; at the same time, they also build their imaginations and intellect, as well as the ability to focus, observe and listen, speak in front of peers, and work together.

"It's really about opening the door to the creative process [and] how to be able to get in touch with those tools," she says. "A good education involves them finding their own voice and learning to express it confidently and creatively. ... I think the arts gives



South Coast Repertory has programs for all ages that focus on communication and development.



In September, Segerstrom Center for the Arts is launching the American Ballet Theatre William J. Gillespie School.



"Tom Sawyer," a Segerstrom Arts Teach production

them space to do that."

Nearby, at Segerstrom Center for the Arts (SCFTA), the new American Ballet Theatre (ABT) William J. Gillespie School is accepting enrollment for its Sept. 14 opening. Instruction is geared toward children ages 3 to 14 at all ability levels, while intensive sessions and master classes are intended for intermediate and advanced dancers. Modeled after the Jacqueline Kennedy Onassis School in New York and following ABT's national training curriculum, the program will teach discipline and ballet technique with live piano accompaniment in each class. Students will have the opportunity to participate in backstage tours as well as meet-and-greets with visiting companies and artists. They also will receive special ticket offers to attend dance shows at Segerstrom and priority consideration to audition for ABT performances at the center, such as Alexei Ratmanský's "The Nutcracker" this December.

More dance education can be found at Newport Platinum Dance Academy, which currently offers classes in tumbling, ballet, tap, jazz, hip-hop and lyrical dance, as well as piano lessons for ages 2 to 18. To further engage young audiences, programs highlight popular music and celebrities; this summer, Disney's "Frozen" and Taylor Swift's "Shake it Off" were the focus of summer camps. Aside from pirouettes and arabesques, students learn to work together and respect each other, says Jacquelyn Happoldt, the academy's artistic director and co-owner with her husband Jerry.

"They also learn confidence, stage presence and creativity," Happoldt says. "... Dance forces the brain to multitask by requiring the dancer to be aware of their entire body, the music or rhythm that they are moving to, and the space

that they are moving in."

Participating in the arts comes with other benefits as well. "Staying committed to dance forces students to sacrifice free time," Happoldt explains. "It trains them to prioritize the important things over partying. My teenage students are ... academically stellar and they desire to give back to the community."

"I do believe that the arts are an extremely important part of children's education," she adds. "You can teach reading and writing, but if they are not creatively inspired, no novel will ever come to be."

Some programs—like Arts Teach, offered through SCFTA—bring visual and performing artists directly to the schools. Children can learn oil painting, hear taiko drummers or see classic literature pieces brought to life by actors. Harbor Day School in Corona del Mar books six or seven programs per year, including The L.A. Troupe's performances of Shakespearean plays, which have been the focus of lessons by recently retired school librarian Mary Ann Mailloux. Productions from "A Midsummer Night's Dream" to "Julius

Caesar" are presented in a fun and accessible way for kindergarteners through eighth-graders.

"It's brilliant—it's short and they just do the highlights," Mailloux says. "... It's really nice to be able to introduce kids to Shakespeare. If they get a little enthusiasm ahead of time, they'll be more open to it."

And, for musically inclined students, a School of Rock is in the works. Dana Hesse, who runs one in Burbank, is scouting for new a location in Newport. Private lessons will be offered for all ages to learn the guitar, bass, drums, keyboard and other instruments. There will also be opportunities to join groups that rehearse weekly for four or five months, then perform at big venues like Whisky a Go Go in West Hollywood. "It's not your grandmother's recital; it will just blow your mind," Hesse says of kids who can shred on a guitar or belt out vocals like a pro.

"Arts and music education, I think, is critical to our young kids, especially when it's not in the schools much anymore," she adds. "... Music makes you smarter. Music is the door to a kid's soul. It just fires the pathways in their brain." NBM



The Arts Teach program at Segerstrom Center for the Arts brings performances into schools (pictured: "Icky Yucky Gross Bug Show" by Edutainment Arts at Harbor Day School in 2015).



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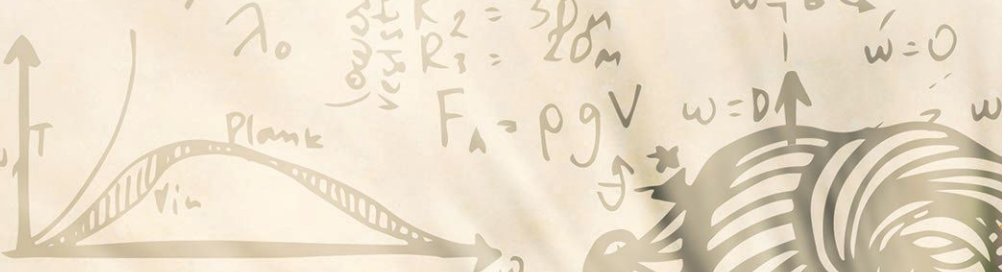
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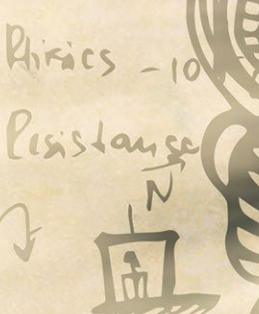
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IN PURSUIT OF CREATIVITY

Two Newport Mesa institutions explain the connection between art and science, and what that relationship means for cognitive health.

BY ALINA OROZCO

You may have wondered about that stately sand-colored building at South Coast Collection in Costa Mesa. Once inside, it only takes a few seconds to realize you've entered a haven for animation.

During the day, light pours through floor-to-ceiling windows, illuminating the white expanses inside the open-space gallery. The walls are adorned with bright paintings, their colors cheerfully dancing in the sunshine. Founded in 1999, the Chuck Jones Center for Creativity continues the work of the world-renowned animator who influenced and brought joy to generations with iconic characters such as Bugs Bunny, Daffy Duck, Porky Pig and Wile E. Coyote.

At a glance, the center is a celebration of a local man's work (Jones resided in Corona del Mar for more than two decades before his death in 2002). In reality, it's so much more.

Last September, the Chuck Jones center entered a partnership with Hoag Hospital's Orange County Vital Brain Aging Program to explore and highlight the relationship between creativity and cognitive health. According to Dr. William Shankle, a board-certified neurologist and director of the memory and cognitive disorders program at Hoag Neurosciences Institute, research has been done on the effects of art therapy for patients suffering dementia.





The partnership between Hoag and the Chuck Jones center led to the Get Creative for Your Brain Health workshop series, which took place in June.

“ WE KNOW CREATIVE THINKING ACTIVATES MORE BRAIN AREAS THAN ANY OTHER ACTIVITY. IT WORKS LIKE A MUSCLE, LIKE A BICEP; IF YOU EXERCISE IT REGULARLY, IT GETS BIGGER AND FUNCTIONS MORE EFFICIENTLY. ” —DR. WILLIAM SHANKLE

It's an ongoing area of focus for the institute: "Creativity is problem-solving, and it's very valuable for many reasons," says Shankle, also the co-founder of the Alzheimer's Disease Research Center at UC Irvine. "We know creative thinking activates more brain areas than any other activity. It works like a muscle, like a bicep; if you exercise it regularly, it gets bigger and functions more efficiently."

Creativity and Cognition

Shankle explains engaging in intellectual pursuits can help slow or even prevent the development of dementia. Mild cognitive impairment—an

intermediate stage to dementia—can be caused by the accumulation of brain lesions that develop over a period of at least 20 to 30 years. Interestingly, the same areas of the brain light up when people are solving problems creatively.

Research suggests exercising your brain may successfully mitigate those lesions, so long as the creative outlet is a new skill. Pre-existing hobbies do not necessarily fall into this bucket: If you're an avid reader, for example, try learning a new language; if you're a painter, try sculpting. Stretching your mind means engaging in an activity your brain isn't familiar with, as it forces all those circuits to light up and think critically.

"Ideal activity is to pick something you love so that your emotional circuits also connect to your brain's activity—but also [pick] something that is mentally challenging," Shankle says. "... People who engage in lifelong learning have brains that resemble a 20-year-old."

With partnerships such as the one between Hoag and the Chuck Jones Center for Creativity, the arts are stepping to the forefront in a conversation about cognitive health. Jones' vision for the center was to reinvigorate the creative spirit within everyone—and that includes adults who may have shelved their imaginations while busy with day-to-day responsibilities.

"Creativity and innovation get overlooked, but these are key elements of the brain that need to be exercised," adds Craig Kausen, Jones' grandson and also president and chairman of the center. "In listening to the experts, it's clear that it's important for us to continue to access the creative side of our brain, and not only focus on the analytical side."

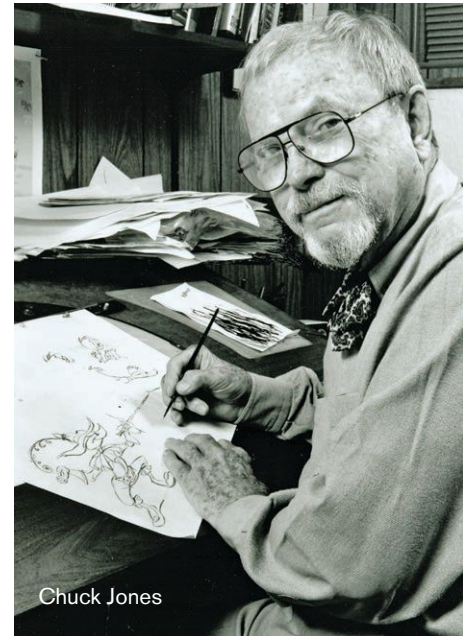
Findings published this year in the *Neurology Journal* show that artistic pursuits prove to be most effective in counteracting mild cognitive impairment in older adults, with activities like painting, drawing or sculpture cited on the list

PRACTICAL APPLICATION



As adults, we often shelve our imaginations while dealing with the daily grind. Famed animator Chuck Jones, however, believed in the importance of creativity for people of all ages. The late artist's eponymous center in Costa Mesa offers educational programs and regular Drop in and Draw events for children; adults, however, might heed the call of creativity at the monthly *Palate to Palettes* nights at South Coast Collection's Surfas Culinary District.

The next scheduled event takes place Sept. 25 from 7:30-9:30 p.m. Creative juices start flowing with a tasting led by Laguna Culinary Arts Wine; then, put brush to canvas to create an artistic masterpiece. All materials are included in the registration fee, which is \$35 for individual tickets or \$45 for a couple. (chuckjonescenter.org)



Chuck Jones

of hobbies. Alzheimer's Association research also shows that music, for example, can help with memory recall; likewise, art projects can open the lines of communication by initiating storytelling.

An Unlikely Ally

Every Tuesday evening in June at the Hoag Hospital Newport Beach Conference Center, people of all ages were encouraged to exercise their artistic muscles. A continuation of the partnership between the Chuck Jones center and Hoag, the *Get Creative for Your Brain Health* series comprised four workshops designed to spark imagination and engage the brain strategically.

For example, the Creative Collages workshop was designed to exercise both short-term and long-term memory. Participants were urged to use words, textiles and colors to express their memories, giving them the opportunity to communicate those parts of their lives to loved ones.

Another session titled *Executive Inventions* asked participants to collaborate and "invent"

something using a variety of materials provided. Attendees utilized the front parts of their brains, which include judgment, planning, concept formation, analysis, preparation and task execution—functions that are often lost first when dementia sets in.

In the *See It, Create It* workshops, participants used clay sculptures and 3-D projects to communicate a vision through everyday recyclables. The last course, *The Meaning of a Doodle*, engaged visual language—the part of our brain that is able to associate smells and images with certain events, among other things. Participants were handed half-finished doodles and had to complete them by stimulating their memories and imagination.

Each workshop averaged approximately 50 participants; attendees included not only those suffering from cognitive impairment, but also their partners or caregivers. The series is expected to continue later this year, according to Hoag

representatives, though no specific classes are scheduled at this time.

"People really used it as their time to get out of the house and do something together," says Sasha Advani, program director at the Chuck Jones Center for Creativity.

Encompassing collaboration, hands-on activities and problem-solving, the series was part of the overall theory Hoag and the Chuck Jones center are contributing to—that creativity can be a tool to help delay or minimize the effects of dementia and other cognitive diseases. As body and mind are, after all, entwined, staying young at heart through artistic pursuits can be a means to keep the brain engaged and active.

"A lot of people told me they felt like a kid again, and you could really see the excitement in their eyes," Kausen says of the workshops. Borrowing from Einstein, he quotes: "Imagination is more important than knowledge." **NBM**



GATEKEEPERS OF THE ARTS

Newport's curators and gallerists bring innovative works across a variety of mediums into focus.

BY KRISTIN LEE JENSEN

French artist Edgar Degas once stated, “Art is not what you see, but what you make others see.” While artists in every creative field carry this weight of responsibility, Degas’ sentiment also rings true for the curators and gallerists charged with cultivating the conversations happening across a range of artistic platforms. In Orange County, leaders at four institutions in particular are at the helm of igniting creative conversations and shaping the thriving landscape of artistic innovation in Newport.

TODD DESHIELDS SMITH

INTERNATIONAL AWARENESS

In March, Orange County Museum of Art (OCMA) Director Todd DeShields Smith assumed curatorial duties after the former chief curator, Dan Cameron, and four other staffers were laid off in a restructuring plan to prepare for the eventual move to the Segerstrom campus in Costa Mesa. Though Smith has downsized his staff, he has no such plans for OCMA’s programming; upcoming goals include expanding the museum’s offerings with a focus on Asian and Latin American art.

Through Oct. 11, an exhibition titled “My Generation: Young Chinese Artists” highlights 25 contemporary artists from China, all born after the communist regime of Mao Zedong. Smith says the show serves as an entry point for OCMA’s fall exhibition exploring art from around the Pacific Rim. Scheduled for early November, “The Pacific Project” will showcase video works from artists in Asia, Latin America and the North American coast.

“We ... now see influences that the globalization of the art world [is] having on artists who are living here and working here,” Smith explains. “It’s a logical shift for us to pivot toward Asia—[and] pivot toward Latin America—as we as a society have done.”

Though Smith is guiding the museum to a renewed international focus, it won’t take away from the institution’s commitment to California artists. In that vein, he also seeks to enrich OCMA’s modern offerings over the next year, specifically through exhibits that showcase national and international movements before World War II.

“We’re looking to give our audiences a more historical context for what’s going on in the contemporary art world,” he says. “We really [want] to provide the residents of this region the opportunity to understand modern and contemporary art in all its complexities and guises.”





MARC MASTERSON

CULTURAL SPOTLIGHT

Marc Masterson has only been at the helm of South Coast Repertory (SCR) for four years, but the artistic director has made his presence known in local circles. Since his hiring in 2011, Masterson has spearheaded SCR's engagement with the diverse demographics of Orange County, launching two new programs in as many years.

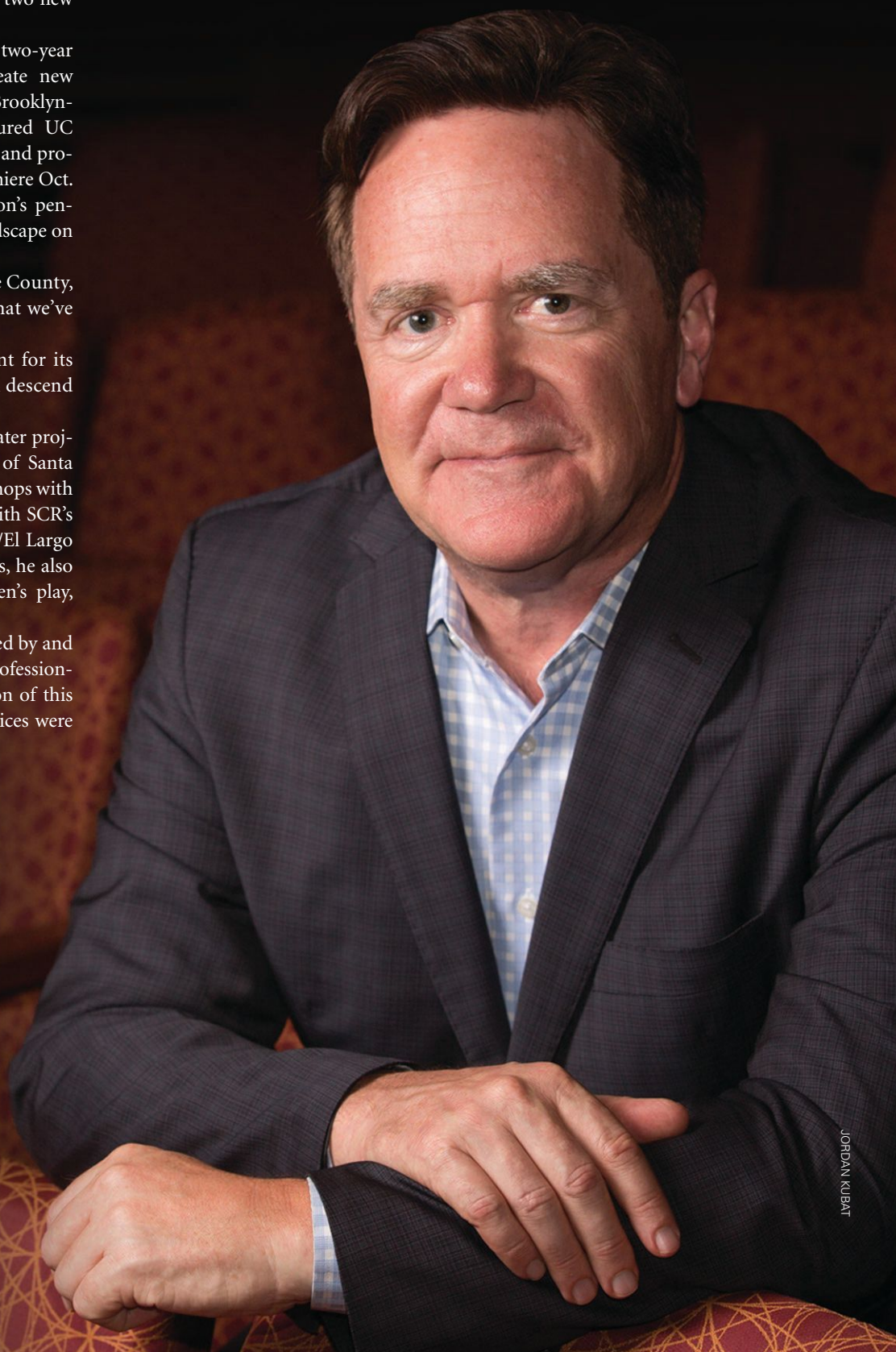
In 2013, he unveiled the CrossRoads initiative, a two-year venture commissioning eight playwrights to create new works inspired by the diversity of Orange County. Brooklyn-based playwright Qui Nguyen, for example, toured UC Irvine's Vietnamese American Oral History Project and produced "Vietgone," a play that will see its world premiere Oct. 4. Nguyen's full-circle success epitomizes Masterson's penchant for synthesizing innovation and the local landscape on the stage.

"[CrossRoads] is bringing new artists to Orange County, and I think it's some of the most exciting work that we've seen," he says.

In April, the initiative received a two-year grant for its second iteration; a new cohort of playwrights will descend upon Orange County in the coming months.

In 2012, Masterson also launched a bilingual theater project, Dialogue/Diálogos, based on the true stories of Santa Ana residents. After two years of community workshops with nearly 1,000 locals, it culminated last September with SCR's largest production to date, "The Long Road Today/El Largo Camino de Hoy." As a result of the project's success, he also brought SCR's first-ever Spanish language children's play, "Kikiricaja," to the stage this summer.

"We had a great artistic experience that was guided by and shaped by and created by the community, where professionals were working alongside amateurs in the creation of this project, and where everybody was equal and all voices were heard," Masterson says.





TERRY DWYER & JUDY MORR

REINVENTING THE WHEEL

For the past three decades, Executive Vice President Judy Morr has helped put the Segerstrom campus on the artistic map, particularly with a number of world and West Coast ballet premieres. Recently, she presented the American Ballet Theatre's world debut of "The Sleeping Beauty" at the center in March.

"Honestly, I love the idea of premieres," Morr says. "It's in my nature to like to be first, and luckily I have the resources and support ... to go look in the world for ... what would be the absolutely highest quality."

Much of that support, she says, comes from President Terry Dwyer. Over the past year, the pair tried to complement the center's programs with a variety of other offerings that draw a wider range of audiences. The annual Off Center Festival is one such example: Expected to enter its fifth year in January 2016, it showcases 15 to 20 unknown artists chosen by Morr.

"You can't just program one thing and hope everybody will be happy," Dwyer explains. "You really need to come up with an adventurous and eclectic range of great performances."

The duo has also brought to the stage more contemporary performers throughout the past year, including comedian Aziz Ansari and musician Jason Mraz. "We're trying to attract new audiences while we work very hard to retain the audiences we have," Morr says. "It's a constant evaluation."

For the 2015-16 season, they even changed the name of the long-standing Cabaret Series to Spotlight Series—indicative of a lineup of solo performers—though Dwyer says the modification could be temporary based on community response. The challenge, he explains, is choosing how to best package the center's offerings so audiences find them interesting and accessible.

"It's not like we're trying to get everybody to go with one thing," Dwyer says. "We try to be very open and ambitious with our communication to the market so people ... make choices based on their own interests and passions."

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ALEX AMADOR

URBAN RENAISSANCE

The closest gallery to Newport Beach showcasing progressive art sits just over the border in Costa Mesa. Dax Gallery's black exterior is unassuming in an industrial corridor just behind The Camp—that is, until you walk around the building. On its south wall, Dax Gallery currently features a towering 38-by-16-foot monochrome mural of Pablo Picasso by California artist David P. Flores. With obvious urban and cubist influences, the piece represents the contemporary street art that Dax Gallery co-founder and Newport resident Alex Amador brings to Orange County.

Opened in November 2013, the 4,500-square-foot gallery is a reflection of Amador's aesthetic, self-described as "lowbrow contemporary." An interesting past exhibition included 2014's "Prison Art," a solo show featuring pieces created by abstract painter Assif Assefi during his 16-month incarceration.

The gallerist favors the unconventional, an eccentric blend of urban and avant-garde. "I think Orange County is pushing really hard to try and grow the art culture and scene," Amador says.

But presenting such a nontraditional genre has not been without challenges. Drawing collectors has been difficult, and Amador was forced to rethink his programming scheme when the gallery initially sustained a "party scene vibe," with visitors socializing more than appreciating the art.

It didn't deter Amador, however, who began enlisting guest curators and staggering shows to present younger street art alongside mature, high-end works. The result has drawn a more refined crowd, recently evident in his spring exhibit, "Undeniable." Curated by Laguna College of Art & Design Gallery director Andrea Harris-McGee, it ran through mid-May and explored the concept of energy in traditional works from Odd Nerdrum and Luke Hillestad, among others.

As Dax continues to develop, future shows will transition between the contemporary urban and traditional aesthetics. Amador's vision is for it to become a creative hub where programming doesn't just include exhibitions; in April, he presented a book signing by F. Scott Hess, and during "Undeniable," he hosted sketching sessions for Orange Coast College students.

"A lot of fine art galleries think that it's not the right way to run a gallery if you're having classes and lecture and events and rentals," Amador says. "But I don't really have any rules." **NBM**





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MUSICAL MOMENTS



"THE PHANTOM OF THE OPERA"

THROUGH AUG. 16 | SEGERSTROM HALL,
COSTA MESA

Based on a book by French author Gaston Leroux, this popular musical takes audiences through the thrilling, emotional tale of how opera singer Christine becomes the obsession of the masked titular character. In this revived North American tour, Andrew Lloyd Webber's 1986 musical gets a revamp courtesy of producer Cameron Mackintosh. Brand-new choreography, scenic design, costumes and lighting add a fresh take to favorite songs from the original, including "Think of Me," "The Music of the Night" and "All I Ask of You." Tickets start at \$39. (714-556-2787; scfta.org)

SUNSET JAZZ AT NEWPORT

THROUGH SEPT. 16 | NEWPORT BEACH MARRIOTT HOTEL & SPA
The annual concert series continues through Sept. 16 with two one-hour sets every Wednesday. Tickets start at \$23. (949-759-5003; sunsetjazzatnewport.com)

HYATT REGENCY SUMMER CONCERT SERIES

THROUGH OCT. 9 | HYATT REGENCY NEWPORT BEACH
Concerts are held nightly on select Fridays. Ticket prices vary per concert. (949-360-7800; series.hyattconcerts.com)

CONCERTS ON THE GREEN

AUG. 23 AND SEPT. 27 | NEWPORT BEACH CIVIC CENTER
Six-piece country group Kelly Rae Band plays Aug. 23, while a Beatles tribute band takes the stage Sept. 27. Both concerts begin at 6 p.m. Attendance is free. (newportbeachca.gov)



The Okee Dokee Brothers



"One Man, Two Guvnors"



"The Light of Eternity No. 3" by Birdhead, at OCMA

FUN FOR THE FAMILY

"MARY POPPINS"

THROUGH AUG. 16 | SOUTH COAST REPERTORY, COSTA MESA

This production featuring the beloved English nanny and the Banks family in 1910 brings young actors to the stage as part of South Coast Repertory's Summer Players program. Tickets are \$14 for children and \$17 for adults. (714-708-5555; scr.org)

AUSTIN MAHONE

AUG. 16 | PACIFIC AMPHITHEATRE, COSTA MESA

Teen pop idol Austin Mahone closes out the OC Fair's 2015 Toyota Summer Concert Series. A former YouTube sensation, the 19-year-old singer-songwriter is touring in advance of his debut album. Ticket start at \$32.50. (pacamp.com)

KITE FESTIVAL

AUG. 23 | SEGERSTROM CENTER FOR THE ARTS, COSTA MESA

A partnership between Segerstrom Center for the Arts and Orange County Museum of Art, the festival features live music, a martial arts demonstration, a student art display, a caricature artist and the opportunity for children to design and build their own kites for the launch. Attendance is free. (714-556-2787; scfta.org)

THE OKEE DOKEE BROTHERS

SEPT. 27 | SAMUELI THEATER, COSTA MESA

Childhood friends Joe Mailander and Justin Lansing perform American folk music as the Grammy Award-winning Okee Dokee Brothers to inspire children to explore nature in creative ways. Tickets go on sale Aug. 30; prices start at \$20. (714-556-2787; scfta.org)

LAUGH OUT LOUD

"ONE MAN, TWO GUVNORS"

SEPT. 11 - OCT. 11 | SOUTH COAST REPERTORY, COSTA MESA

An English adaptation of the Italian "The Servant of Two Masters" by Carlo Goldini, the comedic play is set in 1960s Brighton. You can't help but laugh as lead character Francis Henshall finds himself employed by two different criminals. Expect plenty of physical comedy, slapstick humor and audience participation in this lively production. Tickets start at \$22. (714-708-5555; scr.org)

BRIAN REGAN

SEPT. 12 | SEGERSTROM HALL, COSTA MESA

The touring comedian—who appeared 28 times on the "Late Show with David Letterman"—showcases his observational skills with lighthearted humor on the Segerstrom stage. Tickets start at \$49. (714-556-2787; scfta.org)

FORBIDDEN BROADWAY

OCT. 1-4 | SAMUELI THEATER, COSTA MESA

A musical roast of Broadway's biggest hits comes to Orange County by way of New York. Targets for this sharp-tongued, lyric-twisting production might include "Pippin," "Kinky Boots" and "Matilda," along with last year's "Wicked" and "Book of Mormon." Tickets start at \$79. (714-556-2787; scfta.org)

IRVINE IMPROV

ONGOING | IRVINE IMPROV, IRVINE SPECTRUM CENTER

Some of today's biggest comedians delight audiences in this 500-plus-seat theater. This fall, catch the likes of Harland Williams (Aug. 20-23), Jay Mohr (Sept. 4-6) and Carlos Mencia (Sept. 17-20). Ticket prices vary per show. (949-854-5455; irvine.improv.com)

INTERNATIONAL APPEAL

"MY GENERATION: YOUNG CHINESE ARTISTS"

THROUGH OCT. 11 | ORANGE COUNTY MUSEUM OF ART

This exhibition brings together more than 20 artists born after 1976, the end of the Cultural Revolution in China. Through paintings, video, installations and photographs, the works serve as a window into an industrialized, liberated China. Museum admission starts at \$10 for adults (Fridays are free); children under 12 are free. (949-759-1122; ocma.net)

"MODERN TWIST: CONTEMPORARY JAPANESE BAMBOO ART"

SEPT. 19 - JAN. 3, 2016 | BOWERS MUSEUM, SANTA ANA

Seventeen artists skilled in manipulating the quintessential Japanese medium are showcased in this exhibition highlighting works from after the mid-20th century. Museum admission starts at \$13 for adults; children under 12 are free. (714-567-3600; bowers.org)

"RAYMONDA"

SEPT. 24-27 | SEGERSTROM HALL, COSTA MESA

Russia's Mariinsky Ballet performs the full-length dance production in three acts with orchestral accompaniment. Tickets start at \$29. (714-556-2787; scfta.org)

"VIETGONE"

OCT. 4-25 | SOUTH COAST REPERTORY, COSTA MESA

Qui Nguyen's play follows the love story of his parents, who met at a refugee camp in America following their evacuation from Vietnam. Tickets start at \$23. (714-708-5555; scr.org) NBM

THE ROAD TO SCHOLARLY SUCCESS

*New academies offer exciting opportunities
for Newport Mesa high school students.*

BY RYAN LEWIS | PHOTOS BY JODY TIONGCO



Newport Harbor High School offers an International Baccalaureate diploma through the new signature academies program.

This fall, aspiring engineers, artists and international business executives are getting an early start on their career paths. As the incoming freshman class hits the books to study traditional curriculum—the usual math, history and English classes—a small subset of ninth-graders are also enrolled in Newport-Mesa Unified School District's (NMUSD) new signature academies program. With an emphasis placed on career-oriented disciplines, these academies at Newport Beach and Costa Mesa's four public high schools allow students to take a series of successive, in-depth courses that further their educations in fields ranging from global studies to arts and multimedia.

On top of gaining career-ready skills, one of the program's benefits, according to district officials, is the opportunity to hone in on deeper learning within a forum where teaching talent and community partnerships flourish.

"It's a great idea to focus in on areas you can really highlight, strengthen and bring people together around," says Dr. Kurt Suhr, district executive director of elementary education.





Corona del Mar High School offers two academies for global studies and performing arts/multimedia.



A Larger Vision

Six different academies spread across the district's four high schools will usher in their first cohorts of ninth-graders this September. Costa Mesa High School is housing programs for arts and enhanced math, science and engineering, while Estancia High School is offering a track for engineering and design (with plans to open individual tracks for animation and biomedical studies next school year). Locally, Newport Harbor High School is beginning an academically rigorous International Baccalaureate program and Corona del Mar High School will have tracks for global studies and performing arts.

The balance of offerings across the schools is intentional; the district is aspiring for a model that allows for opportunities to be spread across student interests and the four geographic zones.

Each year, online applications will be accepted in the spring for a new class of incoming ninth-graders. Meanwhile, subject-specific courses and activities will ramp up for continuing academy students. District leaders are finalizing partnerships with local businesses, specifically highlighting Orange County's robust engineering and medical landscape. Possibilities for other hands-on studies, such as an underwater robotics program partnership with USC or global studies programming with international travel, are also in the works.

For now, the new academies will have a dynamic impact on the options for high school students, but district leaders aim to eventually bridge the

academies with supporting elementary and middle school programs. Dual-immersion language programs have begun in two district elementary schools, and relevant additions will be coming to elementary and middle schools down the road.

"As we move on, we hope to grow both up and down simultaneously," explains Dr. Steve McLaughlin, NMUSD's director of K-12 curriculum and staff development.

"An important piece to the whole process is refined work at the elementary level so that we're doing our best to prepare students for a comprehensive curriculum," Suhr adds.

A Growing Trend

While the signature academies are fresh to NMUSD, there has been an increasing number of career-focused high school programs across the United States since the 1970s. California, in particular, has seen a large growth since the 1980s, with several academies in Orange County cities including Santa Ana, Fullerton and Anaheim.

Originally created to improve dropout rates in vulnerable populations, California's early career academies proved invaluable in helping fill necessary medical professions. As implementation has grown and focus areas have expanded, research has supported the positive outcome. The social and educational policy research organization MDRC has done the most definitive studies on career academies to date, consistently finding strengthened academic engagement, higher postsecondary employment and work hours,

and greater earnings for students independent of their demographic or schooling backgrounds.

"It's a trend that research shows works," explains Dr. Gilberto Conchas, an associate professor at UC Irvine's School of Education who has studied the career academy model in Oakland high schools.

In crafting the new signature academies, NMUSD officials didn't look to one model in particular. Instead they saw the positive results of career academies as a whole, ensured they possessed the necessary components, then surveyed families, educators and local industries to create a customized format.

"It took a good year-and-a-half or two years' worth of input," McLaughlin says. "I think we're doing something pretty unique in respect to the zone-wide academy approach at this scale throughout the district."

As long as the NMUSD academies are implemented with rigorous quality standards and equal access across the entire student population, Conchas sees many strengths in the approach. From his own research, he finds that the power of such programs lies in their ability to create a bridge between aspiration and expectation.

"Aspiration is, 'I hope to become a certain profession,' whereas expectation is, 'I will become a certain profession,'" he says. Conchas has seen academy students gain the necessary combination of information, knowledge, experience and support as they work toward college—requirements in reaching individual dream jobs. **NBM**

IN THE ZONE

Students can apply for any of Newport-Mesa Unified School District's signature academies in spring 2016, for enrollment that fall. Only students living in the district attendance area may apply, with priority given to those within the boundaries for each school.

Newport Harbor

INTERNATIONAL

BACCALAUREATE ACADEMY:

A preparatory track for beginning the International Baccalaureate diploma program junior year



Corona del Mar

THE ACADEMY OF GLOBAL

STUDIES: Courses designed to foster critical-thinking skills through advanced placement (AP) classes and foreign language immersion



PERFORMING ARTS AND MULTIMEDIA ACADEMY:

Performances, outside projects, internships and portfolio development, with options in art, choral/instrumental music, dance, digital arts and drama



Estancia

ENGINEERING AND DESIGN

ACADEMY: A preparatory path for careers or postsecondary study in STEM (science, technology, engineering and math) fields, with classes from introduction to engineering and design to AP human geography



Costa Mesa

ACADEMY OF CREATIVE

EXPRESSION: An arts focus across all classes, as well as electives such as band, choir, drama and dance



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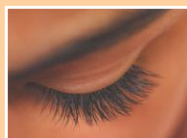
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Breast cancer survivor
Mark Goldstein, pictured
at the 2012 Susan G.
Komen Orange County
Race for the Cure



MORE THAN JUST PINK RIBBONS

*As the Susan G. Komen Race for the Cure approaches,
one Orange County man shares his story to raise
awareness for male breast cancer survivors.*

BY ALLISON HATA

For one day every September, the streets surrounding Fashion Island become a river of pink—a unifying color that signifies the strength of community associated with breast cancer. But, this year on Sept. 27, take a closer look. Like spotting a needle in a haystack, you may see a lone gray T-shirt among the crowds at the annual Susan G. Komen Orange County Race for the Cure. This shirt represents a smaller subset of the breast cancer community, one that's often forgotten in discussions about awareness.

The American Cancer Society estimates that approximately 2,350 men will be diagnosed with new cases of invasive breast cancer in 2015. It's a statistic that seemingly pales in comparison to the 231,840 estimated cases in women, but it in no way mitigates the risks for men who carry the BRCA1 and BRCA2 mutations that produce tumor suppressor proteins.

"These genes are responsible for identifying and repairing DNA breaks and help to allow cells to repair damage of their DNA before replication. In doing so, [they] prevent cells from starting cancerous growth," explains Dr. Louis Vandermolen, an oncologist with USC's Keck School of Medicine who has a practice at Hoag Hospital. "Mutations of these genes allow the cells to grow abnormally and become cancer cells."

There's no denying the seriousness of breast cancer or the success for groups that are bringing it to the forefront of health issues for women. But there are some who believe that the only way to break the status quo—and to continue breakthroughs in research and advocacy—is by giving people a new way to look at an age-old topic. Today, one individual has volunteered his story as an eye-opening look at the disease from the male perspective.

"[At] a point in time, ... you have to take a different approach to bring awareness, to make it maybe a better understanding," says William Mimiaga, a Costa Mesa resident. "[People] need to see a picture of something, ... something that cuts them, where they won't turn that page. Where they'll say, 'Wait a minute. Men have breast cancer?'"

A Solo Journey

William Mimiaga is a breast cancer survivor. But first and foremost—in his mind—he is a Marine. For 31 years, he traveled the world, fought in the Vietnam and Gulf wars, was stationed at Guantanamo Bay, and poured his heart and soul into serving the country. And with a booming voice and tan, weathered skin, he's still every bit the tough-as-nails Marine he must have been back in the day.

Holding court in a corner booth at Dick Church's restaurant in Costa Mesa, the 69-year-old Mimiaga is full of stories about the military and his subsequent 18-year teaching career. As he reveals details about these passions, the tales come together to weave an intricate tapestry that surrounds his breast cancer diagnosis, which came in 2008.

“THEY'RE ALL LOOKING AT ME, SOME WHISPERING AT EACH OTHER. AND THAT'S WHEN I TOLD THEM: 'I HAVE NO MORE STEROIDS OR ESTROGEN IN ME, LADIES.' I SAID, 'I'M ONE OF YOU. I HAVE BREAST CANCER.'” —WILLIAM MIMIAGA

It all began with the Run for the Wall motorcycle ride over Memorial Day weekend—a 10-day trip to D.C. that honors prisoners of war and those missing in action. On the way back, his friend was hit by a car in Oklahoma and killed.

“I went to speak at his funeral,” Mimiaga says. “But when I woke up, I felt this lump. I said, ‘God, what the heck is this?’ Because it’s a large lump. So I suspected—I was working out at the gym—it was from doing dips; I really pulled something.”

The lump alarmed his wife, Chris, so that Monday after school he went to a doctor at Hoag Hospital, who ordered a mammogram.

“That kind of shocked [me],” Mimiaga says. “A mammogram? So I thought in my mind, you know, they could detect other things.”

“It was strange for me to be in there,” he continues. “It was very difficult to get me into that machine; you know, they stand you up there. I said, ‘Let me know if there’s something wrong.’ [The nurse] says, ‘Oh, I sure will.’ It was all being cavalier. ... So when they handed me my X-ray—she handed it to this other woman, who handed it to me—she didn’t smile at me. She just kind of walked away. And I thought that was odd. I’m very perceptive of others’ behavior. The doctor looked at me and said, ‘You have breast cancer.

You have to have surgery now.’”

Within 24 hours of his diagnosis, Mimiaga had surgery on his left side; a year later, they removed his right breast. In addition to surgery, he did eight months of chemo sitting alongside anywhere from 30 to 40 women.

“Every chair was full,” Mimiaga recalls. “... The first time I went in, I had my hair and I sat there; it was all ladies all around me. Some of them straightened up their wigs and put them back on again. They’re all looking at me, some whispering at each other. And that’s when I told them: ‘I have no more steroids or estrogen in me, ladies.’ I said, ‘I’m one of you. I have breast cancer.’

“I said, ‘I’ve watched ‘The Bridges [of] Madison County’ three times and I cried each time.’ A couple of them laughed and it broke the ice,” he continues. “But they were all amazed that

a man had breast cancer. They didn’t know.”

Through all his surgeries, doctor visits and treatments, he never missed a single day of teaching his special education students, a fact he mentions more than once. In a twist of irony, Mimiaga took his first sick days at Stephens Middle School in Long Beach this May—missing the end of the school year—after slipping on some water that leaked from the upper floor. “This is the first time in 15 years I’ve been out of my classroom,” he says, shaking his head with regret.

“And I’ve been sick many days because of the medications I take,” Mimiaga continues, brandishing a photo of his medicine cabinet lined with 11 different pill bottles. “You get nauseous, you get vertigo—you know, all the side effects from Tamoxifen (a breast cancer drug treatment). I call it my Trix diet in the morning.”

In the seven years since his diagnosis, Mimiaga says he regularly encounters other patients who are unaware about the reality of the disease for men, as well as nurses who are surprised to finally encounter a male patient.

“Never have I ever encountered another man,” he says. “All those visits to Hoag, and I never met another gentleman that had breast cancer. That’s kind of interesting, isn’t it?”

Racing for the Cure

Mimiaga’s first and only Susan G. Komen Race for the Cure was in 2009, the year following his diagnosis. What he recalls, more than anything, was the gray T-shirt—vastly different from female survivors’ bright pink tops.

“They had to dig around for it,” he says. “Most of [the volunteers] were unaware of it. They were looking under the tables and they found a small box of gray T-shirts. I got this oversized T-shirt, because I guess they thought guys with breast cancer weighed 400 pounds. ... I found it interesting. I didn’t want to wear a pink one, but I was conspicuous in the gray one.”

It’s a combination of feeling out of place—he also skipped the survivors’ tribute on the steps of the Pacific Life building—and being disappointed in not being able to run the full course that keeps him from returning. As a former marathoner, he explains being around racers is a “downer” for him, since he can’t run anymore. “I love running, but those days are gone,” he says.

Glancing through the photo albums of past races, it appears that male survivors are historically few and far between. Mimiaga recalls feeling like the only person racing in a gray survivor shirt when he participated.

But, in 2012, then 79-year-old Mark Goldstein, a New Jersey breast cancer survivor, celebrated his 222nd Race for the Cure in Newport Beach. Goldstein made headlines as an advocate for the Susan G. Komen national organization; but on the local level, more men are also slowly stepping into the spotlight to share their stories. One such man is 77-year-old Victor Pang, who discovered a mass in his left breast in 2009. Even before his diagnosis, Pang was involved with Susan G. Komen. He’s participated in every Race for the Cure since 1999, either volunteering, donating or racing/walking; he plans to attend again this September.

Also helping to bring men into the breast cancer conversation is Doug McKay, who was named the first male race chair in the local Susan G. Komen affiliate’s history last year.

McKay, who is serving again as the 2015 chair, offers another perspective from behind the scenes. “I just had a [committee] meeting last night and we were about 33, 34 people,” he shared in an earlier interview. “Of that, there were four men.”

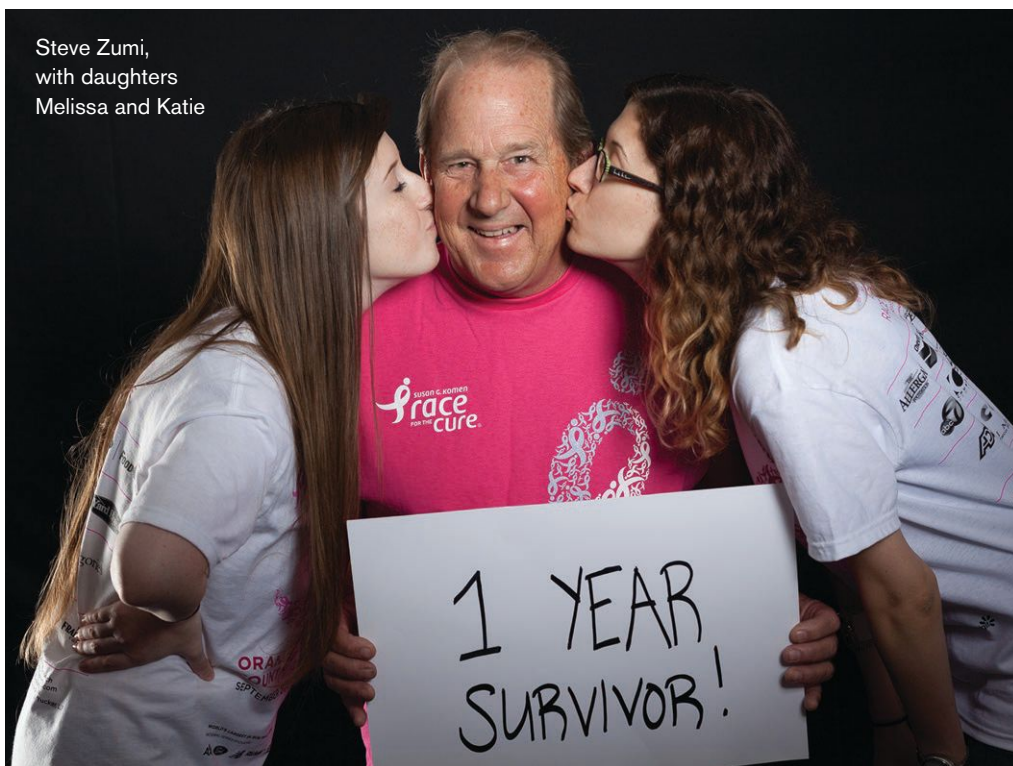
Though not a breast cancer survivor himself, McKay’s first wife died of lymphoma when she was 27 years old. “Cancer is cancer,” he explains of why he supports an overall awareness. “... I guess, in a way, me helping is my way of still fighting for her. Even though it’s been 20 years, I’m not done fighting.”



William Mimiaga
with nurses at
Hoag Hospital



Mark Goldstein (left),
with an unknown male
survivor in 2012



Steve Zumi,
with daughters
Melissa and Katie



Doug McKay,
2015 Race for
the Cure chair



Breast cancer survivor
Victor Fang (right)

RARE BUT THERE

"Three percent of all breast cancer occurs in men; ... approximately 15 percent of men with breast cancer will harbor BRCA2 mutations and 5 percent will have BRCA1 mutations," says Dr. Louis Vandermolen, a USC Keck School of Medicine oncologist with a local practice at Hoag.

"Risk factors for men are similar to risk factors for postmenopausal women," Vandermolen continues. "[They] include a family history of a male first-degree relative with breast cancer, family history of BRCA mutations or an altered estrogen/androgen blood ratio (female versus male hormone blood level ratio) possibly due to testosterone therapy, obesity or due to testicular problems such as injury, infection of testicles or undescended testicle at birth."



The annual Race for the Cure raises funds for breast health outreach and community services.

He's worked with Susan G. Komen Orange County for five years in different capacities, volunteering his time as a board member and also as a sponsor through his job as the district grant chair for Macy's. McKay believes that trying to attract more male breast cancer survivors to the race is a great challenge, as well as an area of opportunity for the nonprofit.

"I'm always very respectful of the organization and what is to be done and why you're there. That's always first. But at the same time, I don't believe in status quo," McKay explains, on why he thinks he was chosen to head the biggest event of the year. "I'm going to be the one—I'll ask questions. ... I look for new ideas. I look for new ways of doing things. I think that interested [Komen]. Here was somebody that had very different perspectives, but at the same time, the

same goal."

Mimiaga shares a similar sentiment: "Susan G. Komen is a good organization; it's done well," he adds. "They're trying to bring awareness. ... [But] it's not just the women that we're advocating for; it's for the thousands of men that have breast cancer. Those who have died never knowing that they had breast cancer. Men that are alive today not knowing that they're carrying the BRCA2 gene or that they have some kind of a disease where they should go get tested.

"Women will always be concerned because it's always been a women's teapot," he continues. "We need to get the men concerned so now it's a men's coffee pot. Now you have both approaches, and I think the funding for cancer would increase where at some point in time enough money is put into it so we do find a cure." NBM

RACE FOR THE CURE 2015

This year's annual event, taking place Sept. 27 at Fashion Island, will include a few important updates, according to Susan G. Komen Orange County race chair Doug McKay. First, he expects to add a second pink cheer zone filled with hundreds of local teenagers from high school groups. The teens will provide words of support and encouragement, as well as music and entertainment for passing participants. There's also a new option to pay for a \$5 chip that goes in one shoe, which allows racers to track their times on the course. Teams and individuals can register online for \$35; day-of registration is also available for \$40. (komenoc.org)



EARLY DETECTION: THE BEST PROTECTION

As with women, the best chance of survival is when breast cancer is found early. Dr. Louis Vandermolen shares a few symptoms men can be aware of, noting that males have a greater incidence of cancer development in the left breast than the right breast. If you notice any of these signs, consult a medical professional right away.

- Palpable painless breast mass, which is often subareolar (under the nipple)
- Nipple retraction (a change in position, such as inversion or folding)
- Nipple ulceration
- Enlargement of lymph glands in the armpit



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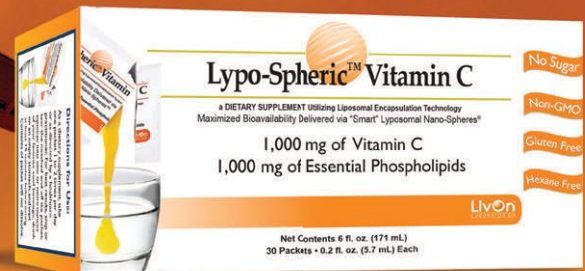
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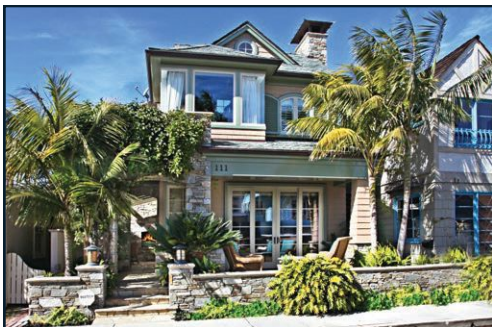
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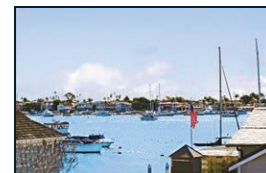


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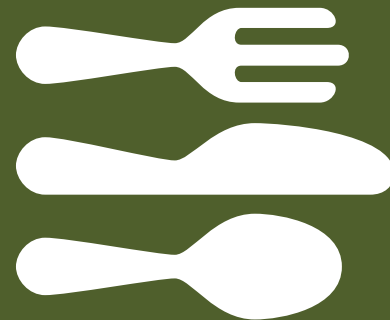
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taste OF THE TOWN



Airport Area

BAMBÚ

Farm-to-table dining finds a home for breakfast, lunch and dinner in this atrium eatery. (*Fairmont Newport Beach, 4500 MacArthur Blvd.; 949-476-2001; fairmont.com*)

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There is no shortage of bold flavors at this cafe dedicated to healthy vegetarian and meat options. (*3601 Jamboree Rd., Ste. 4; 949-474-7300*)

BOSSCAT KITCHEN & LIBATIONS

Southern hospitality and craft cocktails abound in this creative kitchen. (*4647 MacArthur Blvd.; 949-333-0917; bosscatkitchen.com*)

IL BARONE RISTORANTE

Traditional Italian cuisine for lunch and dinner is offered in an upscale trattoria setting. (*4251 Martingale Way, Ste. A; 949-955-2755; ilbaroneristorante.com*)

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This American bistro serves up small plates and full entrees for lunch and dinner. (*1000 N. Bristol St., Ste. 11; 949-752-5854; juliettenb.com*)

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Bold Spanish flavors appear on sharable plates as live Latin entertainment takes center stage in the dining area. (*4253 Martingale Way; 949-756-8194; tapasnewportbeach.net*)

TEN ASIAN BISTRO

Asian fusion and sushi specialties, many of which appear for happy hour, fill the modern upscale eatery. (*4647 MacArthur Blvd.; 949-660-1010; tenoc.com*)

Balboa Island

AMELIA'S RESTAURANT

This family-owned eatery offers fresh seafood and a taste of Italy in a cozy setting. (*311 Marine Ave.; 949-673-6580; ameliastbalboaisland.com*)

BAROLO BY THE SEA

The Tustin location's elegant sister, Barolo serves expertly prepared Italian classics with optional wine pairings. (*305 Marine Ave.; 949-675-6193*)

CIAO ITALIAN RESTAURANT

New York-inspired Italian fare is served at this casual restaurant and wine bar. (*223 Marine Ave.; 949-675-4070; ciaoitalianbalboa.com*)

SHANGHAI PINE GARDENS

Chinese-American cuisine is crafted with care at this Balboa Island mainstay. (*300 Marine Ave.; 949-673-3802*)

CONSCIOUS CUISINE

One of the latest restaurants to announce its impending arrival in Newport is Café Gratitude. The plant-based eatery—which hails from the Bay Area—has a cult following in LA, with locations in Larchmont Village, Venice and downtown. In Newport, however, the company is dropping the “café” moniker and opting for a more upscale dining experience. Scheduled to open in late 2015 at Castaway Commons, the local **GRATITUDE** restaurant will offer a similar menu using 100-percent organic ingredients. Breakfast, lunch and dinner offerings will be plant-driven using produce from farmers markets and the founders’ Be Love Farm in Vacaville. In addition to Newport-specific dishes, the Castaway Commons location will also feature a full bar with an organic cocktail program. There’s also a separate space carved out for Gratitude To-Go, a retail market with grab-and-go goods, including fresh-pressed, organic juices. (*cafeatitude.com*)

—Allison Hata



taste of the town

SPOTLIGHT: SUSHI ROKU



Tuna jalapeno roll with fried onions and avocado



Hanabi (crispy rice with spicy tuna)

FLAVORS FROM THE OCEAN

Sushi Roku lives up to the hype with a generous selection of memorable Japanese fusion dishes.

BY ALLISON HATA | PHOTOS BY JODY TIONGCO

Over the last year, Newport has welcomed a diverse assemblage of restaurants bringing their brands south from L.A. One of the latest, Sushi Roku was a highly anticipated arrival that made its debut June 1.

The restaurant has a location in L.A. on Third Street near the Beverly Center, as well as other outposts in Santa Monica, Pasadena, Vegas and Scottsdale; all are known for the quality seafood and innovative fusion concept found throughout the menu.

You can find more of the same at Fashion Island, with a contemporary Japanese element reflected in everything from the menu to the interior design. In our shiny new space, it's all sleek lines, low-lit candles and high ceilings.

The first thing to jump off the menu is a list of around 10 specialty cocktails. Servers are happy to suggest the signature drink: Roku's Fusion, a fruity pink potion of berry, citrus and regular vodka with pineapple, cantaloupe, watermelon

and honeydew. It's shockingly sweet at first sip, but offers a soothing contrast to some of the spicier dishes. If you prefer something that scorches—in the best way possible—try the Passion & Spice. The heat builds with each swallow thanks to the fresh jalapeno complementing vodka, muddled orange and lemon.

Some may choose to just enjoy a drink on the patio while nibbling on a bowl of edamame, but that would be a mistake—there are options for nearly every palate and appetite. Those indecisive about what sashimi to try should begin with the roku crudo, a sampling of six varieties. Served on a long white platter, individual plates contain two small pieces each; standout bites include Scottish salmon with garlic ponzu and a halved heirloom tomato, as well as albacore with sweet chili garlic aioli and tiny garlic rice crackers.

Also in the sea section of cold appetizer offerings, the yellowtail with diced chilies brings a subtle spiciness and texture to the palate. Thin

slices of fish are dressed with olive oil and garlic ponzu, then garnished with diced red and green jalapenos, fresh ginger and daikon. The restaurant's to-die-for dish, however, is the hanabi. Four pieces of warm, crispy rice are a comforting juxtaposition to spicy tuna that rests on top.

It's hard to make your way out of the appetizer section, but if you're interested in a good example of sushi with Latin American and Californian flair, try the signature rolls. The tuna jalapeno roll marries avocado with a spicy tuna mixture, topped with a slice of tuna, cilantro and a pepper. It's also served with strips of crunchy fried onions on the side, but the fresh seafood has more than enough flavor to stand on its own.

Sushi Roku's fusion concept is at its most playful with the plate of Japanese-style s'mores. Resting on a bed of graham cracker crumbs is a flaming bowl; roast your marshmallows, spear a green tea truffle, dip it all in cream, roll around in the crumbs and enjoy. **NBM**

Sushi Roku, 327 Newport Center Dr.; 949-706-3622; innovatedining.com

taste of the town

SPOTLIGHT: MOULIN



French pastries made in-house



"Le poulet frites" (roasted chicken and fries)



"Le croque monsieur" (grilled ham sandwich)

BON APPETIT

From the decor to the food, Moulin recreates France in Newport Beach.

BY KIRSTI CORREA | PHOTOS BY JODY TIONGCO

There are a few things you won't find at Moulin, which owner Laurent Vrignaud describes as "by the French for the French." It's not intended to be a fusion eatery that integrates American cooking styles with traditional French practices: "There [are] no avocados or Diet Coke," he explains.

What you will find is a decidedly authentic space. "Every time you come, you can sit in a different world," Vrignaud adds, explaining that the outside patio evokes a streetside terrace in Paris while the inside is divided into areas for the bistro, epicerie (market), deli, bakery and cafe.

Vrignaud, who spent the first 18 years of his life in France, collected all the furnishings and wall decorations during trips back home. Far from kitsch, metal signs and posters recall brands like Lefèvre-Utile biscuits and Orangina (a citrus beverage also stocked in the market side of the store); whimsical relics are also scattered throughout, such as a Michelin Man sitting

above the exhibition-style bakery.

This September, Moulin is further recreating Montmartre—where Vrignaud grew up—in Newport during an art and music fair. Taking place Sept. 20 from 10 a.m. to 3 p.m., guests can peruse artwork and listen to musicians playing French accordions.

Still, nothing transports diners to France more than sustenance.

Starting at 7 a.m. Monday through Saturday and 8 a.m. on Sunday, diners can opt for omelets and other "petit déjeuner" (breakfast) items like tartines and "pain perdu" (French toast). Lunchtime is a great time to come, with dishes ranging from crepes to salads—the "croques," however, are a must. The classic "le croque monsieur" is a grilled sandwich with two pieces of freshly baked bread, ham cured in-house and Emmental cheese topped with bechamel sauce. It's served alongside a salad, but another accompaniment to try is the "soupe à l'oignon" (onion soup).

"Everything we sell is what I like to eat," Vrignaud says. For a big appetite, he's quick to recommend "le poulet frites," a half roasted chicken paired with a green salad and a side of hand-cut "pommes frites" (fries). The chicken is slow-cooked in a rotisserie oven imported from France that crisps the outside but leaves the inside perfectly moist.

Vrignaud says that all of the bistro dishes are best enjoyed as sit-down meals to get the complete experience, but the rotisserie chicken is available to go, along with a cream-filled brioche named after French actress Brigitte Bardot.

Those in a rush can also stop by the deli for side dishes and cheeses or the bakery in the corner of the eatery, where baguettes, croissants, eclairs, tarts and other treats are made in-house daily. And for the home cooks, the epicerie side stocks an array of imported ingredients. As Vrignaud says, "It's a trip to France without the jet lag and the price tag." **NBM**

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TRATTORIA MEDITERRANEAN CUISINE

This homey establishment has a menu packed with a variety of Italian and Mediterranean dishes. (216½ Marine Ave.; 949-566-9525; trattoriamediterranean.com)

VILLAGE INN

This local hot spot combines stiff drinks with upscale American cuisine, from juicy burgers to more refined entrees. (127 Marine Ave.; 949-675-8300; vibalboaisland.com)

WILMA'S PATIO

Known for its breakfast offerings, this family-run restaurant features an extensive list of American diner favorites. (203 Marine Ave.; 949-675-5542; wilmaspatio.com)

Balboa Peninsula

21 OCEANFRONT

Savor fine steaks and seafood in this vintage-inspired dining club just steps from the sand. (2100 W. Oceanfront; 949-673-2100; 21oceanfront.com)

THE ALLEY RESTAURANT & BAR

This modern American saloon offers fresh seafood and prime steaks in addition to an extensive bar menu. (4501 W. Coast Hwy.; 949-646-9126; thealleynewportbeach.com)

AKROPOLIS

Macchiatos and lattes meet authentic Greek cuisine, available for dine-in or takeout. (2201 W. Balboa Blvd.; 949-270-6310; akropolisnewportbeach.com)

AURORA MEDITERRANEAN RESTAURANT

Dancing, drinks and Greek food make this dinner spot stand out from the crowd. (2307 W. Balboa Blvd.; 949-642-1073; auroranewport.com)

AVILA'S EL RANCHITO

Avila's has an assortment of Mexican-inspired dishes suitable for any occasion. (2800 Newport Blvd.; 949-675-6855; avilaselranchito.com)

THE BLUE BEET

Enjoy a storied history, live music seven nights a week and traditional bar fare. (107 21st Pl.; 949-675-2338; thebluebeet.com)

BEAR FLAG FISH CO.

Fresh fish and seafood reign supreme at this casual eatery. (3421 Via Lido; 949-673-3474; bearflagfishco.com)

THE BEACH BARREL

Flatbreads, pizzas, sandwiches and salads are available to enjoy in the restaurant or at home. (3305 Newport Blvd.; 949-531-6222; thebeachbarrel.com)

BALBOA'S NEW BREADWINNER

Sandwiches are proving to be much more than just a cafeteria staple. Newport is getting another artisanal sandwich shop late this summer with the opening of **THE TROUGH SANDWICH KITCHEN** on the peninsula in the old Il Barone Pizza e Pasta spot. It's the restaurant's second location and the third eatery for south Orange County's Grenanimal Restaurant Group. Breakfast, lunch and dinner will be served here with an elevated spin. Sauces and dressings will be made from scratch, and the creative combinations range from a chashu pork sandwich with pickled ginger and marinated boiled egg to a spaghetti sandwich with Bolognese on a corn roll. Also enjoy the modern ambience—reclaimed wood and metal accents are de rigueur for this hip brand. For a sneak peek of what to expect at the new restaurant, Executive Chef Karl Pfeleider offers a recipe for a specialty jam he makes in-house for sandwiches like the chicken caprese. (thetroughoc.com) —A.H.

Tomato Jam

4 pounds heirloom tomatoes
¼ cup sugar
¼ cup apple cider vinegar
Salt and pepper, to taste

Boil a pot of water and add pinch of salt. Make an ice bath on the side with equal parts ice and water.

Score a ¼-inch X onto the bottom of each tomato (breaking the skin, but not cutting too deep). When water comes to a boil, add in tomatoes for 15 to 20 seconds, without crowding the pot. Move the tomatoes to the ice bath until they are cool enough to handle; don't leave them in too long or they will absorb too much water.

Peel off the skin from the incisions. Cut the tomatoes in half, lengthwise, and remove the seeds, then cut into smaller pieces.

Place tomatoes in a shallow pot, then add vinegar and sugar. Slowly simmer the mixture and stir constantly until mixture becomes thick and the consistency of jam.

Add salt and pepper to taste. Remove from heat and cool before spreading on a sandwich.

(Recipe from *The Trough Sandwich Kitchen*)



SARAH KING

BLUEWATER GRILL

Grilled seafood and chowders accompany a fun atmosphere at this Newport outpost. (630 Lido Park Dr.; 949-675-3474; bluewatergrill.com)

BUDDHA'S FAVORITE

This cozy restaurant serves fresh sashimi alongside family noodle recipes. (634 Lido Park Dr.; 949-723-4203; buddhasfavorite.com)

THE CANNERY

Fine wines and a commitment to serve only wild, line-caught fish characterize this ocean-view restaurant. (3010 Lafayette Rd.; 949-566-0060; cannerynewport.com)

CHARLIE'S CHILI

This beachside cafe has used the same chili recipe since 1967. (102 McFadden Pl.; 949-675-7991; charlieschili-newportbeach.com)

CRAB COOKER

You can't go wrong with the clam chowder, but don't miss the other seafood specialties. (2200 Newport Blvd.; 949-673-0100; crabcooker.com)

CROW BURGER KITCHEN

Pair any of the gastropub's dishes with a brew for a match made in heaven. (3107 Newport Blvd.; 949-673-2747; crowburgerkitchen.com)

THE DOCK

A high-end menu and harbor-view patio make this a popular spot for romantic alfresco dinners. (2816 Lafayette Rd.; 949-673-3625; eatatthedock.com)

DORY DELI

Enjoy a diverse artisanal selection: sandwiches, craft beer, locally roasted coffee and more. (2108 W. Oceanfront; 949-220-7886; dorydeli.com)

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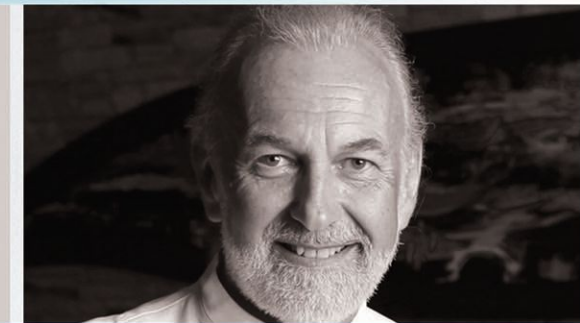
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SMALL BITES, BIG FLAVOR

Jeff Martin's baked goods are coming from "Cupcake Wars" to the coast. The founder of **SMALLCAKES**, who has made three appearances on the Food Network series, launched the brand in the Midwest in 2009 but has since expanded across the country with more than 100 locations. Newport Beach is the latest to open its doors, led by franchise owners John and Vicky Hartwig and their daughters, Michele and Carrie.

Located at 208 Marine Ave. on Balboa Island, the shop began welcoming customers in July with specialty cupcakes baked fresh daily. Twelve signature flavors are on the menu—including birthday cake, hot fudge sundae, pink vanilla and caramel crunch—in addition to a rotation of more than 200 other flavors like maple bacon, Fat Elvis, cannoli and pumpkin. Gluten-free options and newly introduced cupcakes infused with an ice cream mix are also available in comforting tastes such as red velvet, carrot, chocolate, vanilla bean and salted caramel. (smallcakescupcakery.com) —A.H.



FLY 'N' FISH OYSTER BAR & GRILL

A high-end menu and harbor-view patio make this a popular spot for romantic alfresco dinners or Sunday brunch. (2304 W. Oceanfront; 949-673-8400; flynfishoysterbar.com)

GALLEY CAFE

Stop in for all-day breakfast, thick shakes and classic burgers. (829 Harbor Island Dr.; 949-673-4110; thegalleycafenewportbeach.com)

HARBORSIDE RESTAURANT

Enjoy harbor views, steaks and seafood. (400 Main St.; 949-673-4633; hARBORSIDE-pavilion.com)

HO SUM BISTRO

California casual meets Asian fusion at this bistro that makes everything to order. (3112 Newport Blvd.; 949-675-0896; hosumbistro.com)

IL FARRO

This Italian restaurant offers substantial entrees, including handmade pastas and seafood dishes. (111 21st Pl.; 949-723-5711; ilfarro.com)

LAS FAJITAS

The menu includes fajitas and other Mexican staples like burritos, chimichangas and tortas. (3305 Newport Blvd.; 949-673-0707)

LAVENTINA'S BIG CHEESE PIZZA

Late-night dwellers unite outside this pizzeria to indulge in a cheesy slice. (2819 Newport Blvd.; 949-675-1980; laventinasbigcheese.com)

LE BISTRO

Diners are surrounded by wines from around the world and Mediterranean plates. (3446 Via Oporto; 949-675-9747; lebistrolido.com)

MALARKY'S IRISH PUB

Hearty Irish-American cuisine meets thirsty patrons at this longtime peninsula watering hole. (3011 Newport Blvd.; 949-675-2340; malarkysirishpub.com)

MAMA D'S ITALIAN KITCHEN

Family values are evident in the impeccable service and menu of Italian classics for lunch and dinner. (3012 Newport Blvd.; 949-675-6262; mamadsnewport.com)

MINT LEAF THAI CUISINE

The colorful decor inside serves as the perfect backdrop for the artfully prepared dishes such as the signature Thai noodles. (712 E. Balboa Blvd.; 949-675-9995; mintleafthaicuisine.com)

MUTT LYNCH'S

Order an app with a signature oversized pint of beer to enjoy while watching the game. (2300 W. Oceanfront; 949-675-1556; muttlynchs.com)

NEWPORT BEACH BREWING CO.

Pizza meets burgers, wings and more at this peninsula fixture known for its craft brews fresh from the tap. (2920 Newport Blvd.; 949-675-8449; nbbrewco.com)

NEWPORT FRESH

Japanese classics mingle with a selection of Philly cheesesteaks. (3305 Newport Blvd., Ste. F; 949-675-5005; newportfresh.com)

NEWPORT LANDING RESTAURANT

This two-level restaurant offers an oyster bar, fresh seafood and daily specials. (503 E. Edgewater Ave.; 949-675-2373; newport-landing.com)

ORIGINAL PIZZA

Cheesy pizzas are paired with a salad and cold brew. (2121 W. Balboa Blvd.; 949-673-1451)

PESCADOU BISTRO

The owners bring authentic French cuisine to Newport with offerings like bouillabaisse and duck leg confit. (3325 Newport Blvd.; 949-675-6990; pescadoubistro.com)

THE PORCH

Wine and cocktails complement small plates like flatbread pizzas and cheese boards. (508 29th St.; 949-673-1600; meetattheporch.com)

RUBY'S DINER

The 1940s diner is a staple for the classic burger and fries combo with a shake. (1 Balboa Pier; 949-675-7829; rubys.com)

RUDY'S PUB & GRILL

Catch a sporting event while enjoying a beer with a bite. (3110 Newport Blvd.; 949-723-0293; rudyspubandgrill.com)

SABATINO'S SAUSAGE CO.

Checkered tablecloths set the tone at this genuine Italian establishment. (251 Shipyard Way, Cabin D; 949-723-0621; sabatinosausagecompany.com)

SAKAE SUSHI

This sushi spot has a vast selection of creative rolls and sake, as well as an all-you-can-eat dinner option. (123 23rd St.; 949-675-8899)

SAN SHI GO SUSHI & ASIAN CUISINE

The preferred dinner choice is omakase, a series of five to eight courses chosen by the chef. (205 Main St.; 949-673-3724; 345okidoki.com)

SESSIONS SANDWICHES

This deli is the ideal spot to refuel with a hot or cold sandwich. (2823 Newport Blvd.; 949-220-9001; sessionssandwiches.com)

SLAPFISH

Try Slapfish signature dishes, including "Clobster" rolls—all with a focus on sustainability. (2727 Newport Blvd.; slapfishrestaurant.com)

SOL GRILL

A menu that includes Mediterranean swordfish and lobster ravioli complements the upscale ambience. (110 McFadden Pl.; 949-723-4105; solgrill.com)



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Taking inspiration from the world's most expensive beef hailing from Japan, **THE KRAVE KOBE BURGER** comes from Glendora with its first Orange County location. With a tentative grand opening scheduled for September, the company has a restaurant planned for the Newport Coast Shopping Center.

Offering 100-percent natural products with no added hormones, the restaurant will serve an array of Kobe-style wagyu beef burgers, grilled steak and chicken sandwiches, in addition to salads and fries. (kravekobeburger.com) —A.H.

THE TROUGH SANDWICH KITCHEN (COMING SUMMER 2015)

(705 E. Balboa Blvd.; thetroughoc.com)

WILD TACO

The hip taco stop offers a casual menu with items like ceviche, chili-seasoned mangoes and cold brews to wash it all down. (407 31st St.; 949-673-9453)

WOODY'S WHARF

Grab a signature sandwich or salad to enjoy views of the harbor. (2318 Newport Blvd.; 949-675-0474; woodyswharf.com)

ZEN SUSHI

The specialty rolls and entrees are prepared by skilled chefs using traditional techniques. (2900 Newport Blvd.; 949-722-2520)

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ON THE MOVE

Rachel Haggstrom, who has been part of Balboa Bay Resort's culinary team since October 2013, was promoted to executive chef in late June. The former chef de cuisine will now oversee the signature seafood restaurant Waterline, as well as A&O Kitchen and Bar.

A California native from Temecula, Haggstrom developed an affinity for fresh produce growing up on her family's citrus grove. She has a self-described farm-to-table cooking style, developed during her tenure at Thomas Keller's Michelin-starred The French Laundry. The former executive chef, Vincent Lesage, has moved to Santa Barbara to helm the kitchen at the resort's sister property, Bacara Resort & Spa. (949-630-4145; balboabayresort.com) —A.H.

Coast Highway/Mariner's Mile

3-THIRTY-3

This California dining destination offers plates as visually appealing as the views of the bay. (333 Bayside Dr.; 949-673-8464; 30thirty3nb.com)

930 SUSHI

Hot and cold starters tempt patrons along with the sushi bar and flights of sake. (930 W. Coast Hwy.; 949-645-6500; 930sushi.com)

A RESTAURANT

Dedicated guests come for the gourmet steakhouse bites in a refined setting. (3334 W. Coast Hwy.; 949-650-6505; arestaurantnb.com)

A&O KITCHEN AND BAR

Gastropub delights are perfect for dinner or the daily happy hour; try favorites like the kimchee slaw pork slider. (Balboa Bay Resort, 1221 W. Coast Hwy.; 949-630-4285; balboabayresort.com)

BAYSIDE RESTAURANT

Sunday brunch is a must, along with dining on the wraparound patio. (900 Bayside Dr.; 949-721-1222; baysiderestaurant.com)

BIG BELLY DELI

Sandwiches and pizza are favored here; options for each feature fresh ingredients and toppings. (6310 W. Coast Hwy.; 949-645-2888)

BILLY'S AT THE BEACH

Relax during happy hour with a famous mai tai in hand. (2751 W. Coast Hwy.; 949-722-1100; billysatthebeach.net)

CAPPY'S CAFÉ & CANTINA

Cappy's draws early guests starting at 6 a.m. daily with a menu of omelets, pancakes, waffles and French toast. (5930 W. Coast Hwy.; 949-646-4202; cappyscafe.com)

C'EST SI BON

This bakery has plenty of sweets to choose from, as well as hearty baguette sandwiches. (149 Riverside Ave.; 949-645-0447)

CUCINA ALESSÁ

Authentic homemade Italian cuisine can be savored here. (6700 W. Coast Hwy.; 949-645-2148; cucinaalessarestaurants.com)

EAT CHOW

Once diners find this small cafe behind Coast Highway, they keep coming back for the menu of comfort foods. (211 62nd St.; 949-423-7080; eatchownow.com)

FUJI YAMA

Dinner boxes feature rice, miso soup and chicken, grilled salmon or black cod. (4511 W. Coast Hwy.; 949-548-7200; fujiyamaus.com)

GARLIC JO'S

Giant garlic cloves are used in everything from the salads and pastas to the pizzas. (2332 W. Coast Hwy.; 949-673-8444; garlic-jos.us)

LOTUS BISTRO

This Vietnamese restaurant is ideal for pho, spring rolls and banh mi sandwiches. (325 Old Newport Blvd.; 949-287-6827)

MARIO'S ITALIAN RESTAURANT

Family recipes make this a perfect spot to enjoy a classic Italian meal. (4507 W. Coast Hwy.; 949-722-7151; mariospizzatasteofitaly.com)

NESAI RESTAURANT

Italian-American cuisine includes chicken Marsala and, of course, pastas. (217 Riverside Ave.; 949-646-2333; nesairestaurant.com)

ORANGE COAST WINERY TASTING ROOM

Sample an array of award-winning wines from Thursday through Sunday. (869 W. 16th St.; 949-645-0400; orangecoastwinery.com)

PANDOR ARTISAN BOULANGERIE & CAFE

This cafe specializes in artisanal breads for its paninis and tartines. (1126 Irvine Ave.; 949-209-5099; pandorbakery.com)

PIZZA NOVA

Sample inventive gourmet pies like Gorgonzola pear. (2601 W. Coast Hwy.; 949-574-4099; pizzanova.net)

PIZZERIA MOZZA

The masterminds behind this lauded Italian restaurant include Nancy Silverton, Mario Batali and Joseph Bastianich. (800 W. Coast Hwy.; 949-945-1126; pizzeriamozza.com)

THE RITZ (COMING LATE SUMMER 2015)

(2801 W. Coast Hwy.; ritzrestaurant.com)

ROYAL THAI

In addition to a traditional menu, cooking classes include a lesson on preparation techniques and a four-course dinner. (4001 W. Coast Hwy.; 949-645-8424; royalthaicuisine.com)

RUSTY PELICAN

Almost all tables boast views of the harbor, perfect for enjoying with a savory seafood dish. (2735 W. Coast Hwy.; 949-642-3431; rustypelican.com)

SAPORI RISTORANTE

Authenticity is achieved through signature Italian dinner and dessert dishes. (1080 Bayside Dr.; 949-644-4220; saporinb.com)

SHAMROCK BAR & GRILL

Visit this pub for Irish specialties like corned beef hash in addition to customary libations like Irish beer. (2633 W. Coast Hwy.; 949-631-5633)

SOL COCINA

Sample a mouthwatering array of Mexican cuisine topped with house-made salsas. (251 E. Coast Hwy.; 949-675-9800; solcocina.com)

SPAGHETTI BENDER

The Pasini family maintains a steadfast approach to quality Northern Italian dishes. (6204 W. Coast Hwy.; 949-645-0651; spaghettibender.com)

THE WAFFLE AFFAIR

Made-from-scratch waffles are infused with savory and sweet ingredients. (1064 Bayside Dr.; 949-720-8144; thewaffleaffair.com)

WATERLINE NEWPORT BEACH

The nautical theme and menu of fresh seafood pairs well with the yachts docked just outside. (Balboa Bay Resort, 1221 W. Coast Hwy.; 949-630-4145; balboabayresort.com)

THE WINERY RESTAURANT & WINE BAR

Flavorful dishes like mahi mahi are enjoyed at this waterfront restaurant. (3131 W. Coast Hwy.; 949-999-6622; thewineryrestaurant.net)

ZUBIES CHICKEN COOP

Hush puppies and rolls accompany chicken dinners for an unassuming, casual meal. (414 Old Newport Blvd.; 949-645-6086)

Corona del Mar

AVILA'S EL RANCHITO

Smaller than its peninsula counterpart, this location serves the same great Mexican fare. (2515 E. Coast Hwy.; 949-644-8226; avilaselranchito.com)

BAMBOO BISTRO

Fresh ingredients are the foundation of this healthy, contemporary Vietnamese and Thai cuisine. (2600 E. Coast Hwy.; 949-720-1289; vietbamboobistro.com)

BANDERA

This steakhouse combines Southwestern fare with steadfast American cooking. (3201 E. Coast Hwy.; 949-673-3524; hillstone.com)

THE BUNGALOW

Cozy up in this alcove and enjoy a signature martini alongside a prime steak. (2441 E. Coast Hwy.; 949-673-6585; thebungalowrestaurant.com)

CAFE JARDIN

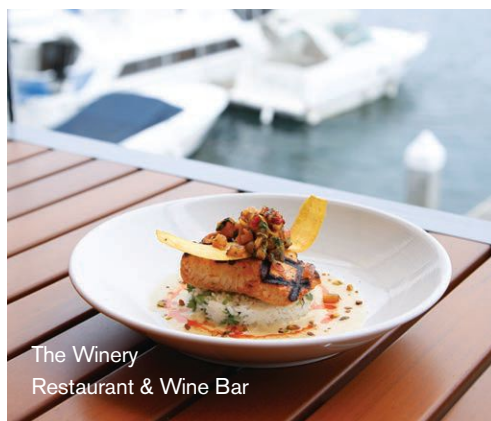
Enjoy seasonal coastal fare in a beautiful garden setting. (Sherman Library and Gardens, 2647 E. Coast Hwy.; 949-673-0033; pascalnpb.com)

THE CROW BAR AND KITCHEN

Extensive and exotic craft beer selections meet gastropub-inspired cuisine at this Corona del Mar favorite. (2325 E. Coast Hwy.; 949-675-0070; crowbarcdm.com)

EL CHOLO

Open for lunch and dinner, the restaurant offers enchiladas, soups, salads and combination plates to accompany a menu of specialty margaritas. (3520 E. Coast Hwy.; 949-777-6137; elcholo.com)



FIVE CROWNS

This local landmark serves award-winning prime rib, seafood and more. (3801 E. Coast Hwy.; 949-760-0331; lawrysonline.com)

GALLO'S DELI

The Italian delicatessen is known for piling its sub sandwiches high with flavorful meat and cheese. (3900 E. Coast Hwy.; 949-723-0100)

GARY'S DELI

The shop specializes in New York-style sandwiches. (3309 E. Coast Hwy.; 949-675-2193)

GULFSTREAM

The open kitchen invites diners to watch as chefs grill up artichoke appetizers or sizzle steaks. (850 Avocado Ave.; 949-718-0188; hillstone.com)

JOHNNY'S REAL NEW YORK PIZZA

Crispy, thin crusts honor the NY pizzeria style at this East Coast transplant. (2756 E. Coast Hwy.; 949-729-9159; johnnysrealnypizza.com)

LA FOGATA

Healthy dishes are the focus at this Mexican grill, which also prepares rotisserie chicken. (3025 E. Coast Hwy.; 949-673-2211)

MAYUR

Indian cuisine pairs with a sophisticated setting for any fine dining occasion. (2931 E. Coast Hwy.; 949-675-6622; mayur-oc.com)

NAGISA SUSHI RESTAURANT

An extensive menu features sashimi, sushi rolls, tempura and other Japanese favorites. (3840 E. Coast Hwy.; 949-673-3933; nagisasushi.com)

ORANGE COAST WINERY TASTING ROOM

Sample handcrafted wines from grapes grown in Temecula Valley and Lodi. (3734 E. Coast Hwy.; 949-877-0336; orangecoastwinery.com)

PANINI CAFE

Authentic Italian and Mediterranean dishes are created with a healthy, modern flair. (2333 E. Coast Hwy.; 949-675-8101; mypaninicafe.com)

PIROZZI CORONA DEL MAR

Enjoy wood-fired pizzas, house-made pasta and a prosciutto and cheese bar. (2929 E. Coast Hwy.; 949-675-2932; pirozzicdm.com)

PORT RESTAURANT AND BAR

Global cuisine and live music come together at this relaxed yet upscale restaurant. (440 Heliotrope Ave.; 949-723-9685; portcdm.com)

THAI DEL MAR

A variety of Thai delicacies are offered, as well as free delivery for orders of \$15 or more. (2754 E. Coast Hwy.; 949-721-9220; thaidelmar.com)

THE PLACE

A locals' favorite hangout for watching the game since 1969, the sports bar and grill serves beer, burgers and more. (2920 E. Coast Hwy.; 949-644-0210)

THE QUIET WOMAN

Open since 1965, sophisticated comfort food can be found here with a warm, inviting ambience. (3224 E. Coast Hwy.; 949-640-7440; quietwoman.com)

RENDEZ VOUS

An authentic French bakery and cafe, this is the go-to place for Parisian pastries, cakes, macarons, crepes and more. (3330 E. Coast Hwy.; 949-791-8730)

ROSE BAKERY CAFE

Options abound at this corner cafe, from breakfast plates to burritos, wraps, salads and cupcakes. (3536 E. Coast Hwy.; 949-675-3151)

ROTHSCHILD'S RESTAURANT

Pasta is made fresh daily at this fine Italian dining establishment. (2407 E. Coast Hwy.; 949-673-3750; rothschildsrestaurant.com)

SIDEDOOR

Pints of craft beer are served alongside gastropub fare. (3801 E. Coast Hwy.; 949-717-4322; sidedoorcdm.com)

SOTA

Fresh fish and innovative food combinations are the hallmark of this Japanese restaurant. (3344 E. Coast Hwy.; 949-675-0771; sotasushi.com)

SUMMER HOUSE

The spirit of summer continues year-round with contemporary, American-style comfort food and handcrafted cocktails. (2744 E. Coast Hwy.; 949-612-7700; summerhousecdm.com)

TOMMY BAHAMA'S ISLAND GRILLE

The finest island fare abounds at this casual yet sophisticated eatery. (854 Avocado Ave.; 949-760-8686; tommybahama.com)

taste of the town



FASHIONABLE JUICES

Recently opened at Lido Marina Village, **JUICE SERVED HERE** is debuting its second Orange County location at Fashion Island this fall. The LA-based juice shop will offer 21 cold-pressed juices, including its signature charcoal lemonade, which is composed of alkaline water, raw sugar cane juice, lemon, montmorillonite clay and activated charcoal (it's touted by the company as a "hangover helper"). Also serving nut milks, tonics, cleanses, elixirs, shots, shakes and coffee, Juice Served Here is planned for the space across from SwimSpot. (juiceservedhere.com) —A.H.

ZINC CAFE & MARKET

A casual place for breakfast and dinner, the menu features a wide range of vegetarian items. (3222 E. Coast Hwy.; 949-719-9462; zinccafe.com)

Newport Center/Fashion Island 59TH & LEX CAFE

The entree salads are favorites, but there's also an array of grilled items, soups and sandwiches. (*Bloomingdale's*, 701 Newport Center Dr.; 949-729-6600; bloomingdales.com)

AQUA LOUNGE

Nightlife takes a chic spin with cocktails, shareable bites and a DJ. (*Island Hotel*, 690 Newport Center Dr.; 949-720-2104; aqualoungenb.com)

BISTRO 24 EXPRESS

From inside the Central Library, the cafe serves quick bites for breakfast or lunch. (1000 Avocado Ave.; 949-467-9631; bistro24express.com)

BLAZE FAST-FIRE'D PIZZA

Customizable pizzas are cooked to perfection in no time. (1091 Newport Center Dr.; 949-706-0160; blazepizza.com)

BLUE C SUSHI

Grab your favorite Japanese selections from the conveyor belt. (1095 Newport Center Dr.; 949-258-9280; bluecsushi.com)

CAFÉ BEAU SOLEIL

The sidewalk cafe offers French cuisine with a California twist. (953 Newport Center Dr.; 949-640-4402; cafebeausoleil.net)

CAFE BISTRO

A bistro menu yields casual salads and sandwiches. (*Nordstrom*, 901 Newport Center Dr.; 949-610-1610; nordstrom.com)

CANALETTO RISTORANTE VENETO

Italian cuisine includes fresh charcuterie, pasta and pizza for lunch and dinner. (545 Newport Center Dr.; 949-640-0900; ilfornaio.com)

CUCINA ENOTECA

Pair a glass of wine with fresh catches, small plates and pastas. (951 Newport Center Dr.; 949-706-1416; cucinaenoteca.com)

FIG & OLIVE

Mediterranean dishes like the crostini are musts at this lively dinner spot. (151 Newport Center Dr.; 949-877-3005; figandolive.com)

FLEMING'S PRIME STEAKHOUSE & WINE BAR

Traditional steakhouse fare mingles with more than 100 wines by the glass. (455 Newport Center Dr.; 949-720-9633; flemingssteakhouse.com)

GREAT MAPLE

Sample daily seasonal offerings and dishes like seafood starters and flatbreads. (1133 Newport Center Dr.; 949-706-8282; thegreatmaple.com)

HOPDODDY BURGER BAR (COMING SUMMER 2015)

(hopdoddy.com)

LEMONADE

Enjoy the signature beverage and small plates of salads and hot foods in a contemporary cafeteria setting. (987 Newport Center Dr.; 949-717-7525; lemonadela.com)

MARIPOSA

The fashionable ambience suits the regionally inspired lunch entrees—don't forget to try the fluffy popovers. (*Neiman Marcus*, 601 Newport Center Dr.; 949-467-3350; neimanmarcus.com)

MULDOON'S IRISH PUB

Authentic fare defines this pub, which also boasts a great whiskey selection. (202 Newport Center Dr.; 949-640-4110; muldoonspub.com)

OAK GRILL

Patrons can enjoy craft beer and global cuisine on the patio, in addition to dining room service. (*Island Hotel*, 690 Newport Center Dr.; 949-760-4920; oakgrillnb.com)

PACIFIC WHEY

Breakfast, lunch and dinner options offer comfort foods in a fast-casual setting. (2622 San Miguel Dr.; 949-644-0303; pacificwhey.com)

R&D KITCHEN

Lunch and dinner options include sandwiches, salads and entrees. (555 Newport Center Dr.; 949-219-0555; hillstone.com)

RED O

Fine California cuisine meets authentic Mexican flavor with the help of Rick Bayless. (143 Newport Center Dr.; 949-718-0300; redorestaurant.com)

ROY'S

Pacific Rim fare ranges from sashimi to mixed plates of seafood and grilled meat. (453 Newport Center Dr.; 949-640-7697; roysrestaurant.com)

SAM & HARRY'S

Prime steaks and an extensive wine list offer contrast to a contemporary setting. (*Newport Beach Marriott Hotel & Spa*, 900 Newport Center Dr.; 949-729-6900; marriott.com)

SHOR AMERICAN SEAFOOD GRILL

Tucked behind the hotel, Shor has an array of fresh catches with a focus on simple preparation. (*Hyatt Regency Newport Beach*, 1107 Jamboree Rd.; 949-729-1234; newportbeach.hyatt.com)

SUSHI ROKU

Enjoy contemporary ingredients fused with classic rolls and seafood. (327 Newport Center Dr.; 949-706-3622; sushiroku.com)

TACO ROSA

Creative starters mingle with traditional favorites like enchiladas, fajitas and burritos. (2632 San Miguel Rd.; 949-720-0980; tacorosa.com)

TRUE FOOD KITCHEN

This all-natural kitchen caters to all dietary needs while keeping up with dining trends. (451 Newport Center Dr.; 949-644-2400; truefoodkitchen.com)

WAHOO'S FISH TACO

Try a protein-filled bowl or enchiladas at this casual American-Mexican eatery. (401 Newport Center Dr.; 949-760-0290; wahoos.com)

WILD STRAWBERRY CAFÉ

Enjoy crepes, eggs, sandwiches and salads for breakfast or lunch. (240 Newport Center Dr., Ste. 100; 949-706-0462; wildstrawberrycafe.com)

YARD HOUSE

American entrees pair with a great happy hour and yards of beer. (849 Newport Center Dr.; 949-640-9273; yardhouse.com)

Newport Coast/Crystal Cove

ANDREA RISTORANTE

Chefs prepare regional cuisine from Northern Italy, including handmade pasta that pairs well with wine. (The Resort at Pelican Hill, 22701 Pelican Hill Rd. S.; 855-315-8214; pelicanhill.com)

BABETTE'S RESTAURANT

Breakfast, lunch and dinner are served on a sunny patio. (7962 E. Coast Hwy.; 949-715-9915; babettesoc.com)

THE BEACHCOMBER CAFE

This restaurant right on the sand offers three square meals a day. (15 Crystal Cove; 949-376-6900; thebeachcombercafe.com)

BEAR FLAG FISH CO.

This casual eatery doubles as a market serving up a quick bite or fresh fish to go. (7972 E. Coast Hwy.; 949-715-8899; bearflagfishco.com)

BLUEFIN FINE JAPANESE CUISINE

Classic Japanese cuisine and sushi is inspired by modern Europe. (7952 E. Coast Hwy.; 949-715-7373; bluefinbyabe.com)

COLISEUM POOL & GRILL

Casual comfort foods are well-suited for views of the sparkling pool. (The Resort at Pelican Hill, 22701 Pelican Hill Rd. S.; 855-315-8214; pelicanhill.com)

JAVIER'S

Mexican cuisine and a chic ambience are enhanced by margaritas and rare tequilas. (7832 E. Coast Hwy.; 949-494-1239; javier-cantina.com)



Babette's Restaurant

MASTRO'S OCEAN CLUB

Seafood is the star at this elegant Mastro's location. (8112 E. Coast Hwy.; 949-376-6990; mastrosrestaurants.com)

MODO MIO CUCINA RUSTICA

A little taste of Northern Italy is found here among fine wine. (7946 E. Coast Hwy.; 949-497-9770; modomiocucinarustica.com)

MUSTARD CAFE

Breakfast is served all day, but patrons can also build their own sandwich or hamburger. (21137 Newport Coast Dr.; 949-718-0707; mustardcafe.com)

NEWPORT COAST FIRST CLASS PIZZA

Try hearty pies, sandwiches, pastas and calzones. (21117 Newport Coast Dr.; 949-644-5888; newportcoastpizzeria.com)

NEWPORT FUSION SUSHI

The simple menu has a selection of maki rolls, noodles and specialty sushi. (21135 Newport Coast Dr.; 949-721-5884; newportsushi.net)

PELICAN GRILL

Flavors of coastal California abound in this open-concept kitchen. (The Resort at Pelican Hill, 22800 Pelican Hill Rd. S.; 855-315-8214; pelicanhill.com)

SETTEBELLO PIZZERIA NAPOLETANA

This hot spot fires up Naples-style pizza. (7864 E. Coast Hwy.; 949-715-2072; settebello.net)

TAMARIND OF LONDON

Traditional Indian flavors are elevated in decadent dishes and craft libations. (7862 E. Coast Hwy.; 949-715-8338; tamarindoflondon.com)

ZOV'S CAFÉ BAKERY & BAR

Mediterranean, Middle Eastern and Armenian cuisine mix in this casual cafe. (21123 Newport Coast Dr.; 949-760-9687; zovs.com)

Upper Bay

BACK BAY BISTRO

Panoramic windows and a retractable roof accent selections from the farm-to-table menu. (Newport Dunes Waterfront Resort, 1131 Back Bay Dr.; 949-729-1144; newportdunes.com)

BISTRO LE CRILLON

Signature dishes will delight any aficionado of French cuisine. (2523 Eastbluff Dr.; 949-640-8181; bistrolecrillon.com)

CHAMPAGNES BISTRO & DELI

Stop by for breakfast, lunch and dinner as well as takeout and catering options. (1260 Bison Ave.; 949-640-5011; champagnesdeli.com)

HERONS RESTAURANT

Find healthy choices to savor anytime of the day. (Newport Beach Marriott Bayview, 500 Bayview Circle; 949-854-4500; marriott.com)

MOZAMBIQUE PERI-PERI

South African flavor abounds in both the ambience and menu. (1332 Bison Ave.; 949-718-0956; mozambiqueperiperi.com)

PITA JUNGLE

Dive into pita sandwiches, wood-fired pizzas and veggie burgers. (1200 Bison Ave.; 949-706-7711; pitajungle.com)

PROVENANCE

Dishes incorporate fresh produce from the chef's on-site garden. (2531 Eastbluff Dr.; 949-718-0477; provenancerestaurant.com)

WASA SUSHI ON THE BLUFFS

Enjoy sushi and sashimi as well as dessert like mochi and tempura ice cream. (1346 Bison Ave.; 949-760-1511)

WILDFISH SEAFOOD GRILLE

A sleek interior lends itself the fresh seafood and prime steaks. (1370 Bison Ave.; 949-720-9925; wildfishseafoodgrille.com)

Westcliff

GRATITUDE (COMING LATE 2015)

(1617 Westcliff Dr.; cafegratitude.com)

HAUTE CAKES CAFFE

Breakfast, lunch and brunch include light scrambles, smoothies and hotcakes. (1807 Westcliff Dr.; 949-642-4114)

THE PIZZA BAKERY

Enjoy handcrafted pizza, pasta, salads and sandwiches. (1741 Westcliff Dr.; 949-631-1166; thepizzabakery.com)

W CAFÉ

Breakfast, lunch and afternoon tea are served at this cafe. (1703 Westcliff Dr.; 949-873-5242) NBM



MY 24 HOURS IN NEWPORT

Edrington's Southern California area manager shares where he'd spend his ideal day in the city.

BY LINDA DOMINGO | PHOTOS BY JODY TIONGCO

Last year, Scotland entrusted an important export to Newport Beach when Edrington opened a regional office near John Wayne Airport. The company is famous for making some of the world's best-known Scotch whisky brands, including The Macallan, The Famous Grouse and Highland Park. Orange County native Dan Massucco joined the team when the office opened its doors, and he couldn't be happier working in Newport Beach.

Massucco recalls younger days spent at Mutt Lynch's, The Arches and The Ritz, but is always on the lookout for new hot spots. "I love Newport," he says. "... I'm always trying to find the places that are just opening up, doing craft or some new concept, and I want to support them."

Here, he takes us on a tour of some of his current favorites. **NBM**

WAKE-UP CALL

"I like to be out on the beach, especially in the summertime on my days off, so that's where you'll find me. ... I used to spend a lot of time in the creek beds ... by **Frog House** and those areas over there."



COOL TREATS

"I'm not big on sweets, but I like gelato. There's a good place at Fashion Island, **Gelato Paradiso**. ... I'll make a special trip there every once in a while with my girlfriend; she loves it"



LOCALS' LUNCH

"When I was younger, I would hang out at Mutt Lynch's and go bar to bar, enjoying my weekends on the strand over there. Now, I'm more likely to end up at restaurants like **Bayside**. ... I enjoy craft beers and craft cocktails so I'm hitting more of those [places] than before."



DINNER & DRINKS

"We have a whiskey locker at **Bosscat**. We're going to load it up with some brands you can't get anywhere but Scotland, so it's going to be fun. ... My go-to every day is definitely their kale salad—chicken, salmon, whatever you want. It's just money."



LATE NIGHT

"I don't stay out as late as I used to, but **Javier's** is usually where I would end up, ... or A Restaurant, one of those places where it's not all crazy."



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