

NEWPORT BEACH

JUNE/JULY 2015 | NEWPORTBEACHMAGAZINE.COM

Magazine

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GRAB-AND-GO EATS FOR THE GREAT OUTDOORS

PARTY ON THE PENINSULA

NIGHTLIFE AT BALBOA'S BEACHSIDE BARS

BUILDING THE BOARD

THE ART OF SURFBOARD SHAPING

SUMMERTIME STYLE

THE LATEST LOOKS
FOR SUN AND SURF



TRAVEL: SAN DIEGO

LIVE MUSIC IN NEWPORT

7 SIPS FROM LOCAL JUICE BARS





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"You get to know who they are and where they like to surf and what kind of boards they like. ... It's an important relationship to make sure the boards work in whatever conditions you end up surfing. With shaping, it's more of a passionate thing—not for the money."

—Bob Hurley, on working with clients to create custom surfboards (page 42)

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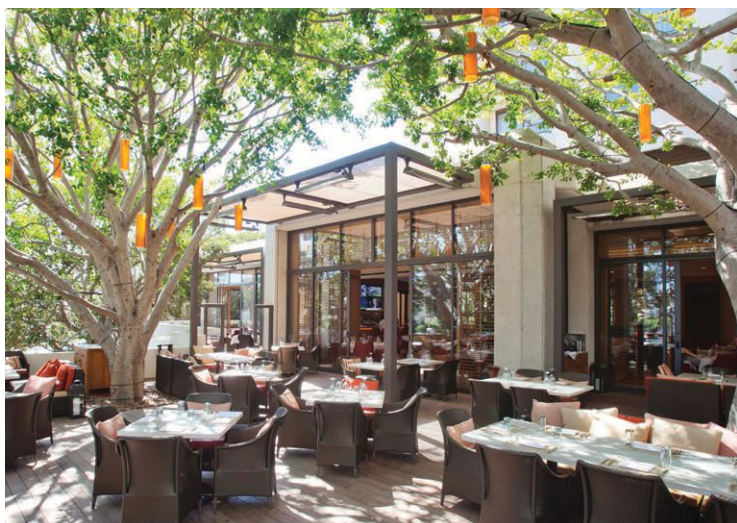
TRAVEL: BEACH BOUND

Head south to visit three oceanfront communities in sunny San Diego.

BY KATHERINE DUNCAN, SHARON STELLO AND STEVE ZEPEZAUER



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C O N T E N T S

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EXCLUSIVE CONTENT

ONLINE FEATURE: OC DREAM JOB

Brendan Thomas books top musical talent at Modern Disco Ambassadors, working with bars and clubs across Orange County; he's prepping to celebrate the company's seventh year at La Cave in Costa Mesa on July 9.

Read the full story at:

**NEWPORTBEACH
MAGAZINE.COM**



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PHOTOGRAPHER:
DONDEE QUINCENA

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RYAN GARNIN PHOTOGRAPHY



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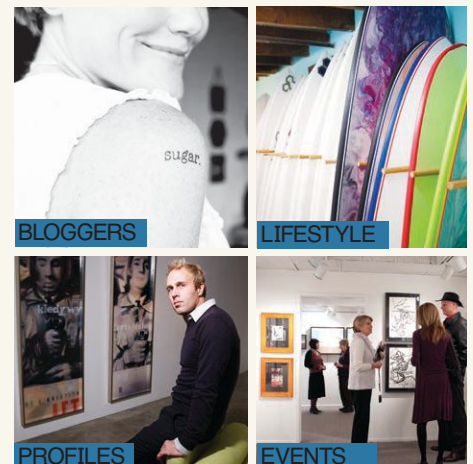
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What's not to like?



THE BEST COASTAL LIFESTYLE
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SWEET SUMMERTIME

There are people working behind the scenes in every industry. For every luxury designer, there's a talented tailor stitching together patterns by hand. Every director has a camera crew and technical staff. Here at the magazine, we have a pro team running the printers, fact-checkers and copy editors ensuring quality for every story, and creative designers laying out pages.

In this issue—our annual Best of the Beaches summer edition—we decided to put a spotlight on some of the people who help shape Newport's surf culture. We have some legendary swells around town, from the Wedge to the west jetties, and top surfers who ride those waves. But nearly every surfer will tell you that the board can make all the difference.

Shaping is a fascinating art form. In "Behind the Board" (page 42), Mike Estrada and Cordell Miller—both established names in Newport Mesa's shapers' alley—offer us a glimpse into their craft. But what's even more interesting than how they help surfers create the perfect boards are their well-founded fears about how technology is hurting the industry. As a whole, society embraces digital advancement, but their commentary brings up the point of how passion should trump efficiency when it comes to cutting foam blanks.

Of course, if you're like me—hopelessly uncoordinated in the water—you may be interested in some other ways to celebrate the beach. To kick-start the season at our office, the editors get together for a beginning-of-summer Duffy ride on the harbor in June. For us, it's a potluck, with an array of beers, wine and sharable snacks, but you can also do it up in style. We researched some new offerings (and old standbys) from nearby restaurants that are perfect for a picnic on the water ("A-Tisket, A-Tasket," page 60).

Once you're back on dry land, the next logical destination is a watering hole by the beach—we've got you covered there as well. Make a night of it with a "Party on the Peninsula" (page 56); put on your dancing shoes for a night at Sharkeez or settle into your favorite stool at Cassidy's. From live music to dive bars and beyond, our writer did the dirty work for you and curated picks for every personality.

If Newport gets a little too crowded, we also have a few ways for you to find respite from our local tourists. This issue's fashion spread, "In Paradise" (page 48), offers style inspiration for a resort daycation to Montage Laguna Beach; unlike downtown Laguna, the southern end of the city affords a much more peaceful escape. You can also go further south to explore three quintessential beach towns in San Diego: La Jolla, Del Mar and Coronado. Three of our editors outline the top hotels, restaurants and activities for a whirlwind trip to the shore in "Beach Bound" (page 74).

Nothing says summer quite like long, lazy weekends and road trips. In between planning for our August/September issue here in town, you might find me poolside in Vegas or trekking around the Bay Area. Welcome to summer—here's to making it a memorable one.

Allison Hata
Editor, Newport Beach Magazine
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KEEPING CURRENT ON THE COAST



TAKE FLIGHT

On July 19, **Flight of the Lasers** celebrates its 80th year as a local sailing tradition. The race—which was known as Flight of the Snowbirds until 1975, when the original wooden boats were upgraded to modern, fiberglass dinghies known as Lasers—takes skippers and their crews on a tour around the harbor, starting and ending just west of the Balboa Pavilion.

Hosted by the Commodores Club, the event is not only a fun community gathering as spectators line up to cheer on the competing boats, but it also keeps the sport relevant and familiarizes sailing to a new generation.

"I think it is a great way to introduce kids to the sport of sailing," explains Brett Hemphill, who has raced in the event for the past eight years. "I have sailed with both of my sons in this race. Our oldest son, Pierce, won the trophy last year for youngest skipper at age 10. He and his friend, Sebastian, also earned an award for Bravery in the Face of Danger. They flipped their Laser at the top mark near Lido Marina Village and sailed all the way back to the finish line near the Balboa Pavilion holding onto the boom. They had no assistance in getting the boat righted, as they would have been disqualified."

This year, participants of all ages set sail at 1 p.m.; the course usually takes about 90 minutes to complete. Per race rules, a time limit is enforced: If a crew doesn't cross the finish line within one hour of the first boat to arrive or by 4 p.m. (whichever comes first), it is marked as DNF (did not finish). Following the race, everyone gathers at the Newport Harbor Yacht Club for an awards ceremony where trophies are presented to participants in 10 different categories based on factors like age and finishing time. (flightofthelasers.org) —*Kirsti Correa*

COURTESY OF NEWPORT BEACH CHAMBER OF COMMERCE



FINDING ZEN

Pull into the parking garage of a chic, new commercial center, hand your keys to the complimentary valet and, finally, take your seat in a peaceful studio. This is what you can expect at the soon-to-open **Ritual Yoga**, which is scheduled to debut late this summer at Mariner's Pointe.

The diverse menu of classes will include hot yoga, aerial yoga, instructor training and teen lessons, in addition to Pilates and barre, according to owner Gabby Levine. She explains that within the categories of classes, guests can find tailored options: Flow classes pick up the pace, while yin yoga is a gentler practice aimed at deep stretches.

But perfection is in the details, and Gabby doesn't miss a beat. In addition to a number of amenities—including color light therapy—yoga concierges will be on-hand to help with everything from etiquette to reservations, so all you have to do is sit back, relax and enjoy the pose. (ritualyogaarts.com)

—Lauren Matich

MINI GOLF

Golf is no longer an old man's sport. In fact, according to Glenn Deck, director of instruction for **Pelican Hill Golf Club**, the best time to play the game is when you're young.

"If you [learn] when you're young, it makes golf a lot easier as you get older," he explains. "Plus, when you're older, you're bigger and stronger, and tend to direct more muscle to the golf ball, but when you're a kid, you have to use better technique and better form."

This summer, Pelican Hill Golf Club is offering junior golf camps that teach children ages 7 to 13 the basic rules, safety and etiquette of the game. Overseen by Glenn and one other instructor, the clinics are divided up into activities that revolve around fundamentals like the golf swing, chipping and putting. "Kids are also going to learn about ... the language, like what a par is or what a birdie is, so they have some terminology, which is important," Glenn says. "... On the final day, we have a big finale contest where we go through all the different fundamentals they learned and we base different competitions around those. The kids earn tickets based on their performance and at the end, the tickets go into a blind drawing and they win a prize. It keeps the kids engaged in the whole process."

There are eight four-day clinics that take place Mondays through Thursdays from 9 a.m. to noon, starting the week of June 22 and ending the week of Aug. 10; each camp costs \$375 per child. (949-467-5810; golfpelicanhill.com) —K.C.



COURTESY OF THE RESORT AT PELICAN HILL

SURF SAFETY

Chief lifeguard Rob Williams of Newport Beach Fire Department's marine operations division offers a few quick tips for beginner surfers tackling the waves this summer. —K.C.

- "Learn to swim—and swim with a friend or swim near a lifeguard. It may seem foreign to us in this beach community to not know how to swim, but there are different levels of ability. ... There are dangers and inherent risks when you go in the ocean with big surf, currents, rocks and other structures around the piers, [so] it's important to know your limitations."

- "Understand the area and where to surf. Our beach topography is very interesting because it changes throughout the entire city. People don't understand that ... it's not the same if they go to 56th Street or the Wedge or Corona del Mar."

- "Know the conditions of the ocean. The National Weather Service puts out notifications and there are online sites like Surfline. We have a surf report number that people can call at 949-644-3171. If you're at the beach, you can find a lifeguard and check in with them to find out the conditions."

- "Have a leash with your board. The size typically depends on the length of your board; the longer the board, the longer the leash."

- "Don't dive in when you can go in feet first. We're not in a pool. The bottom is ever-changing and there are holes and rip currents."



The Wedge

ON THE SURFACE

Co-owned by Dr. Zein Obagi and Dr. Aaron Kosins, **Zo Skin Centre** opened in late May at Fashion Island. The new space offers evaluations and treatments aimed at restoration, rejuvenation and maintenance—just in time to get the perfect summer glow.

“Patients can be at the mall and learn about their skin and find out what skin type they are, and then create the best customized programs for them,” Aaron explains. To help those in need, he suggests these tips and products to benefit any skin type. —K.C.



1. “The most important thing is to protect your skin—that involves high-quality sunblock and understanding that you need to apply it every two hours while you’re in the sun. In combination with that, you want to use a lot of powerful and effective antioxidants to keep the DNA in your skin from being damaged. ... We have Ossential daily power defense (\$150) and C-Bright (\$90); both of those are action-packed punches of antioxidants.”

2. “People think that oil is good, but after the sun, oil is the second-worst thing on your skin. ... After washing, exfoliate to get rid of the dead skin cells to unclog your pores and then

use a product that is an astringent to control oil and inflammation. ... Our scrub for this is the Effects exfoliating polish (\$67) and for controlling oil, we have Cebatrol oil control pads (\$62).”

3. “Patients shouldn’t abuse moisturizer; it is how women weaken and destroy skin. ... Moisturizer puts your skin to sleep because if you hydrate it from the outside, it thinks that it doesn’t need to hydrate itself. ... Skin stimulation is best done with retinol-based products. ... The one I really recommend for the average person is Ossential advanced radical night repair (\$170).” (800-960-9672; zoskincentres.com)



NEW TO TOWN

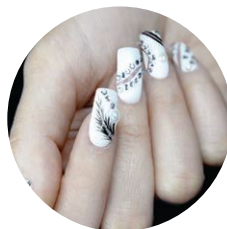
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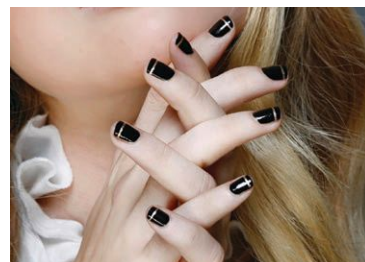
MILLION-DOLLAR MANI

Diamonds and gold are standard accessories when dressing up for a night on the town. But this summer, leave your rings and earrings at home:

Images Luxury Nail Lounge on Eastbluff Drive is offering a new lavish manicure that incorporates real diamonds and 24-karat gold.



Three options are available, including the Haute Couture mani, which requires a minimum of one diamond and a small amount of gold; the Gold Rush manicure, using Models Own gold nail polish and accessories; and the Glitz & Glam manicure, which boasts GIA-certified diamonds. For the latter, a minimum of two diamonds—which cost up to \$25,000 each—are used per nail. (949-720-9333; imagesnailounge.com) —K.C.



NAILED IT

After spending about 14 years living in Europe and Asia, Newport Beach resident Twila True grew accustomed to the first-class experience of getting a manicure.

“When I returned to California in 2012, I realized that the experience I had in Europe and Asia at the nail studios was completely different than I had here,” Twila explains. “It took me about a year of jumping from salon to salon and complaining until I realized there’s an opportunity for me to do something about it. Every experience for beauty is elevated here.”

Twila’s luxury nail studio brand, **Polished Perfect**, debuts this July with its first two locations in Costa Mesa. The studio will also have its own line of polishes with clever names that match the sophisticated yet fun attitudes of the local crowd. For summer, Twila suggests Bottomless Mimosas, a coral hue to wear to brunch with your girlfriends, or Call the Babysitter, a glittering purple that is sure to shine in the sun.

“Another aspect of the studio is on fashion, trends and nail art,” she adds. “When I go to a nail studio, I’m on my own. I have to figure out nail art myself on Pinterest and walk around to different stylists to find someone who will give it a try. What we’re going to do is have a lookbook with several different types of nail art. ... All of our nail technicians will be trained in the nail art, too.” (polishedperfect.com) —K.C.



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SPEED & SPORT

This spring at the Newport Beach Mariner's Mile dealership, **McLaren** hosted a local reveal for its shiny new sports car that debuted at the 2015 New York International Auto Show. It was the first time that the \$185,000 570S was shown in California, and the gracious, sleek design coupled with powerful equipment is enough to make every man, woman and child do a double take.

A two-door, carbon-fiber V-8 coupe, the McLaren 570S is part of the automaker's new Sports Series, offering mid-engine, rear-wheel drive. It's an entry-level sports car—as opposed to the brand's usual supercar—but offers a performance on par with that of its McLaren peers. It's fast, affordably priced (by comparison) and aerodynamic, and allows owners to choose from normal, sport and track driving modes.

It was made to be a daily driver, with a comfortable, roomy cabin and good visibility. The design, however, is the most striking feature and is at odds with the practicality of the interior: A low, sloped roof alludes to the car's speed, while dramatic doors are works of art that help channel air along the body.

The 2016 model is available for advance order at the Newport Beach dealer on Coast Highway; cars will be delivered starting in November. (888-905-5474; mclarennb.com) —*Allison Hata*



570S Specifications

Top speed: 204 mph
Zero to 60 mph: 3.1 seconds
Torque: 443 pounds-feet
Power: 562 brake horsepower



ROAD TRIPPIN'

With the debut of an all-new sports car in Newport, it's time to hit the open road. Zip along the coast for three big events taking place within a one-hour drive.

OPENING NIGHT AT THE HOLLYWOOD BOWL

June 20; Los Angeles

Classic rock band Journey is kicking off the Hollywood Bowl's 2015 summer season with the help of a full orchestra. Jonathan Cain, Deen Castronovo and Arnel Pineda join original band members Neal Schon and Ross Valory for this highlight performance, which culminates in a huge fireworks display. (hollywoodbowl.com)



DEL MAR RACETRACK OPENING DAY

July 16; Del Mar

Make the trek south to the Del Mar racetrack to join tens of thousands of other fans. Whether you're there for the "One and Only Truly Fabulous Hats Contest" or to wager and win, you won't want to miss the festive atmosphere that accompanies this annual tradition. Throughout the season, stop by Friday evenings for concerts from artists ranging from Steel Pulse (Aug. 14) to Weird Al Yankovic (Aug. 28). (dmtc.com)



VANS U.S. OPEN OF SURFING

July 25 - Aug. 2; Huntington Beach

Just a quick drive up Coast Highway, this major surf competition is one to mark on your calendar. The event takes over the downtown area, so it's best to park in the neighborhoods and walk or ride the shuttle from one of the local high schools. Come to watch pros shred the waves, but stay for the autograph sessions and fun activities like movie nights. (vansusopenofsurfing.com) **NBM**

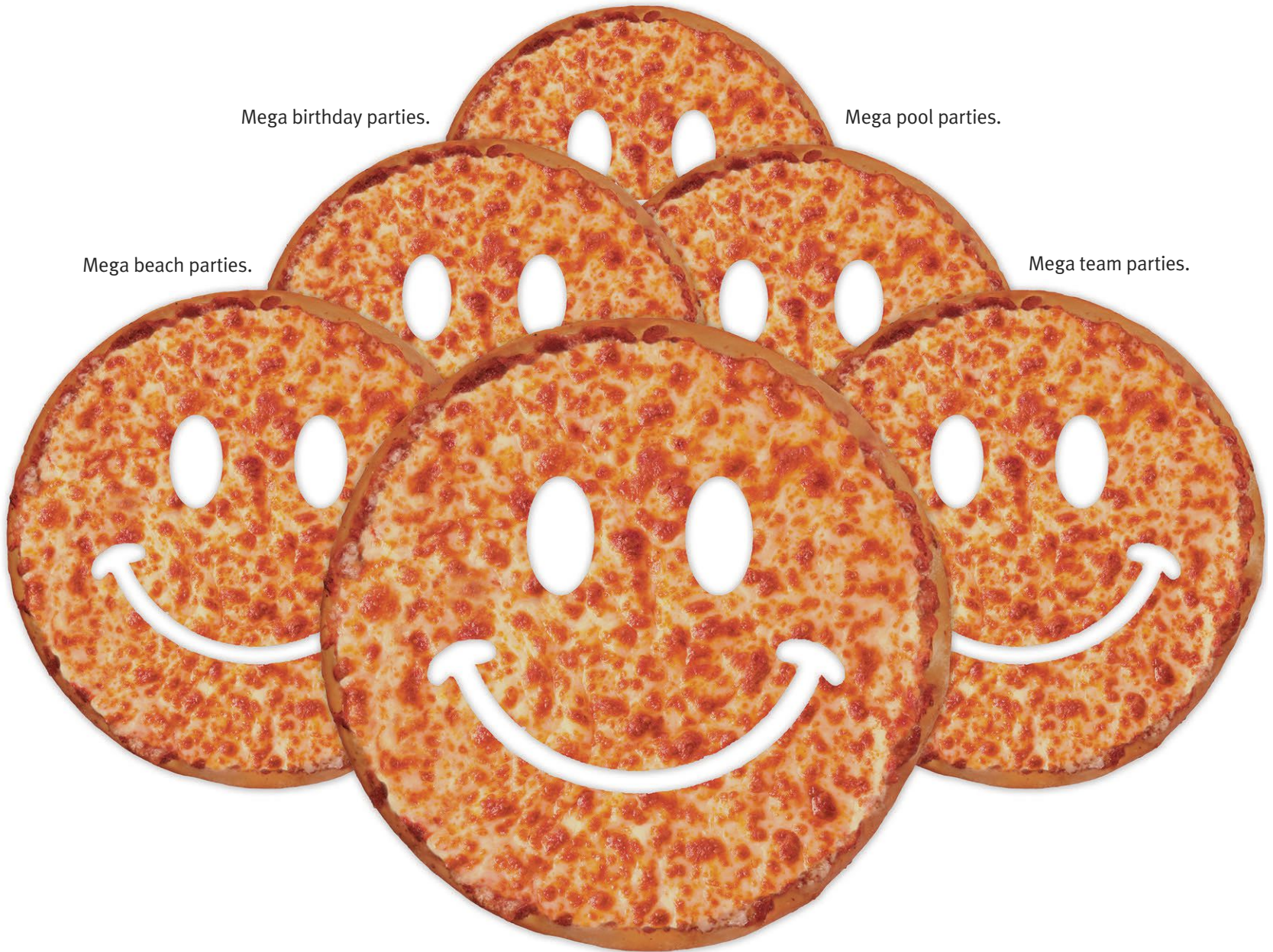
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happenings

GO TO TOWN

NEWPORT "BEACH PARTY"

June 26-28

The inaugural three-day event, which takes place at Newport Dunes Waterfront Resort, brings locals face to face with various charitable organizations. The awards ceremony for the Newport Beach Invitational Wine Competition kicks off the festivities Friday night with food, wine and live jazz. Saturday's highlights include competitions for barbecue, beer and OC bands, with proceeds from each event benefiting different charities. Silent auctions and beach games round out the weekend happenings.



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FOR THE KIDS

AFTERNOON TEA AND CHILDREN'S STORY TIME

June 20 - Aug. 29

During select Saturday tea services at The Resort at Pelican Hill, Disney characters are scheduled to visit for sing-alongs and story time.

SUNDANCE DOG TEAM

July 6, 7 and 9

Kyra Sundance's team of dogs entertain with acrobatic stunts and hilarious skits; catch a free show at the Newport Beach Public Library.

KIDS ARTFEST

July 19 and 26

From noon to 3 p.m. at Fashion Island's Atrium Lawn, kids can craft flower crowns, get their faces painted and enjoy other complimentary activities led by artists from Laguna Beach's Festival of Arts.

SEASON OF CELEBRATION

FATHER'S DAY CAR AND VINTAGE MOTORCYCLE SHOW

June 21

Whether dads wish to simply browse the collection of cars, trucks and motorcycles or enter their own ride in the show, there's something for auto enthusiasts of all levels at Balboa Bay Resort's annual event.

MARINERS PARK INDEPENDENCE DAY PARADE

July 4

Residents and visitors alike march down Mariners Drive in a morning parade; the procession ends at Mariners Park, where you can enjoy carnival games, opportunity drawings, a sports zone, face painting, and arts and crafts.

OLD GLORY BOAT PARADE

July 4

Hosted by the American Legion Yacht Club, the Fourth of July boat parade fills Newport Harbor beginning at 1 p.m. with more than 100 vessels decorated festively in red, white and blue. **NBM**

FESTIVAL FUN

OC FAIR: ONE BIG PARTY

July 17 - Aug. 16

Orange County's annual summer celebration gets even grander this year as the OC Fair celebrates 125 years in operation with a huge extravaganza. Open Wednesday through Sunday, the fair gives everyone a chance to indulge their inner child: Climb aboard the giant Ferris wheel and other thrilling rides; witness a demolition derby at the Action Sports Arena; and snack on carnival indulgences like bacon-wrapped pickles, massive 8-inch doughnuts and deep-fried Doritos.



SOUNDS OF SUMMER

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Fridays, June through October

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Concerts on the Green

CONCERTS ON THE GREEN

July 12 and Aug. 23

This evening concert series takes over the Newport Beach Civic Center lawn on one Sunday each month with an array of musical genres, from folk to country. Performances are free; just bring your beach chair or blanket to relax and enjoy the diverse gathering of artists.

TOYOTA SUMMER CONCERT SERIES

July 17 - Aug. 16

This year's lineup at the Pacific Amphitheatre in Costa Mesa boasts big names like Willie Nelson and Alison Krauss (July 19), Capital Cities (July 25), The Offspring (July 30) and Huey Lewis and The News (Aug. 2).

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SUIT UP

Shop the top three trends for summer swim style.

BY BRIA BALLIET

In a beach town like Newport, swimwear never goes out of style. Just ask Brit Barber, founder of the popular BeachCandy boutique in Corona del Mar. Four years after opening her flagship shop on East Coast Highway, Brit has developed an eagle eye for spotting the latest trends.

Last year's bohemian aesthetic is still going strong, but Brit says it's receiving a glamorous update thanks to sparkly embellishments and body jewelry. Using a strappy suit as a base, she recommends adding a hint of sparkle with sandals and lightweight chandelier earrings.

There's also a shift toward tropical prints—and with so many patterns and textures around, don't just choose one. A bikini in a bold, summery print like pineapples and palm trees looks great under a pair of intricate crochet pants, and accessories like straw fedoras are fun additions to amp up a traditional beach style.

"I think that [prints] are very much fun-oriented and more playful," Brit says, adding that mixing textures and embellishments adds a touch of whimsy for a funky beach look.

For those who shy away from glitz and glamour, sporty swimwear is seeing a surge in popularity courtesy of ocean-centric activities like stand-up paddleboarding. A higher-cut top and well-fitting bottom keep everything in place, while a hefty beach tote can carry a towel, scuba gear and healthy snacks. Complete the look with a breezy cover-up (think a men's-style shirt) that offers versatility on and off the sand.

"I do think that [it's] good that a lot of swimwear right now is focusing on actually functioning," Brit says. "So you can wear a prettier bikini and feel a little more fashion forward while you're being active."

Whether you choose function, fashion or something in between, this year's versatile swim styles allow you to lounge on the shore or play in the waves while looking great all summer long. **NBM**

Combine sporty chic with a splash of wild whimsy with the PilyQ Mumbai rashguard, \$94, and bottom, \$70, both at Diane's Beachwear, Corona del Mar; and Ray-Ban aviator sunglasses, \$250, at Treasures at Montage, Montage Laguna Beach.



DONDEE QUINCENA

bohemian glam

PASHA HISINGEN CRYSTAL SANDAL, \$206; TURQUOISE NATIVE EARRINGS, \$24; MANDY T-BACK TRIANGLE TOP, \$295, and MULTISTRAP HIPSTER BOTTOM, \$98, all at BeachCandy, Corona del Mar (949-640-0988; beachcandyswimwear.com)



pattern play

TOMMY BAHAMA FEDORA WITH WOVEN STRIPES, \$68, at Tommy Bahama, Corona del Mar Plaza (949-760-1886; tommybahama.com); BECCA BY REBECCA VIRTUE WHITE CROCHET PANTS, \$72, at Everything But Water, South Coast Plaza (714-540-8523; everythingbutwater.com); POOLSIDE BANDEAU BUSTIER BIKINI TOP, \$102, and HIPSTER BIKINI PANT, \$72, at Seafolly, Fashion Island (949-706-7690; seafolly.com)



sporty chic

TORY BURCH HIGH-NECK STRIPE TOP, \$115, and stripe bottom (not pictured), \$95, at Tory Burch, South Coast Plaza (714-689-0450; toryburch.com); BAGGU DUCK BAG RECYCLED CANVAS TOTE, \$26, at Athleta, Fashion Island (949-717-6650; athleta.com); OMBRE BEACH SHIRT, \$184, at Letarte, Fashion Island (949-706-9182; letarteswimwear.com); GUCCI POLARIZED AVIATOR SUNGLASSES, \$395, at Nordstrom, Fashion Island (949-610-0700; nordstrom.com); RAINBOW SANDALS BRAIDED LEATHER FLIP-FLOP, \$52, at Dick's Sporting Goods, Fashion Island (949-640-1107; dickssportinggoods.com)



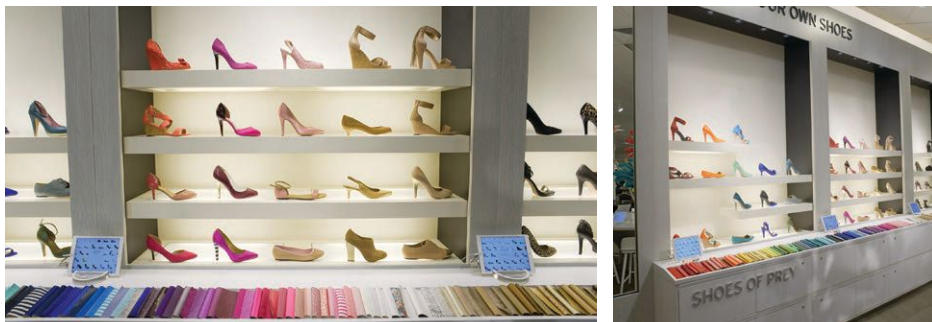
POINTS FOR STYLE

It's hard not to look good when Newport Beach's retail scene is buzzing with brand-new stores, one-of-a-kind designs and expert fashion advice.

BY LAUREN MATICH

CUSTOM SATISFACTION

The result of a recent partnership between the Australian retailer **Shoes of Prey** and **Nordstrom** Fashion Island, the perfect pair of shoes can now walk out of your imagination and into your closet. The department store's second-floor shoe salon is one of only six across the country to welcome a collaborative design studio where shoppers can customize their own kicks starting at \$129 for ballet flats. Opened in March, the permanent addition offers more than 200 fabric options, iPads to digitally create designs and sample sizes to achieve the perfect fit. The studio can even accommodate unusual requests—it has sizes 2.5 to 15—and provides a full refund for returns within a year of delivery. When the shoes arrive on your doorstep in about five weeks, you can hit the streets in style. (949-610-0700; nordstrom.com)



OPENING DOORS

The fresh merchandise isn't the only thing that's new about the following stores. In March, **Swimspot** at Fashion Island moved into a flagship location near Macy's while also introducing new brands such as Basta Surf swimwear.

South Coast Plaza is also a hot spot of activity for new and remodeled shops. In mid-May, **Tadashi Shoji** unveiled a redesigned boutique with a contemporary, runway-inspired aesthetic in the Bloomingdale's wing. Later that month, **Lacoste**, the French retailer known for its signature alligator logo, took up residence near the Jewel Court. The mall also gains a new source for fine timepieces with **A. Lange & Söhne**, expected to arrive in July.



ALL THAT GLITTERS

From Boucheron and Van Cleef & Arpels to John Hardy, a Southeast Asian jewelry brand that is as popular for its approach to sustainability as it is for fine masterpieces, Guy Bedarida has had a prolific career in jewelry design. He's served as the head designer and creative director for John Hardy for the past 16 years, but his European upbringing in Florence and Paris set him on the path to become a top name in the industry early on.

Newport Beach Magazine had the opportunity to sit down recently with Guy when he came to town for a special spring show at Neiman Marcus Fashion Island. Here, he shares a few top trends for summer baubles.

What details should we take note of this season?

Guy Bedarida: Well I would say, more than ever, incredible cuffs, which are a signature at John Hardy because I love powerful, beautiful cuffs. Also, you'll see a mix of materials. We have buffalo horn and also wood, which is a very nice color—very, very elegant. ... Long necklaces are a big trend, or multistrand necklaces. Definitely keep in the style of layering bracelets and necklaces.

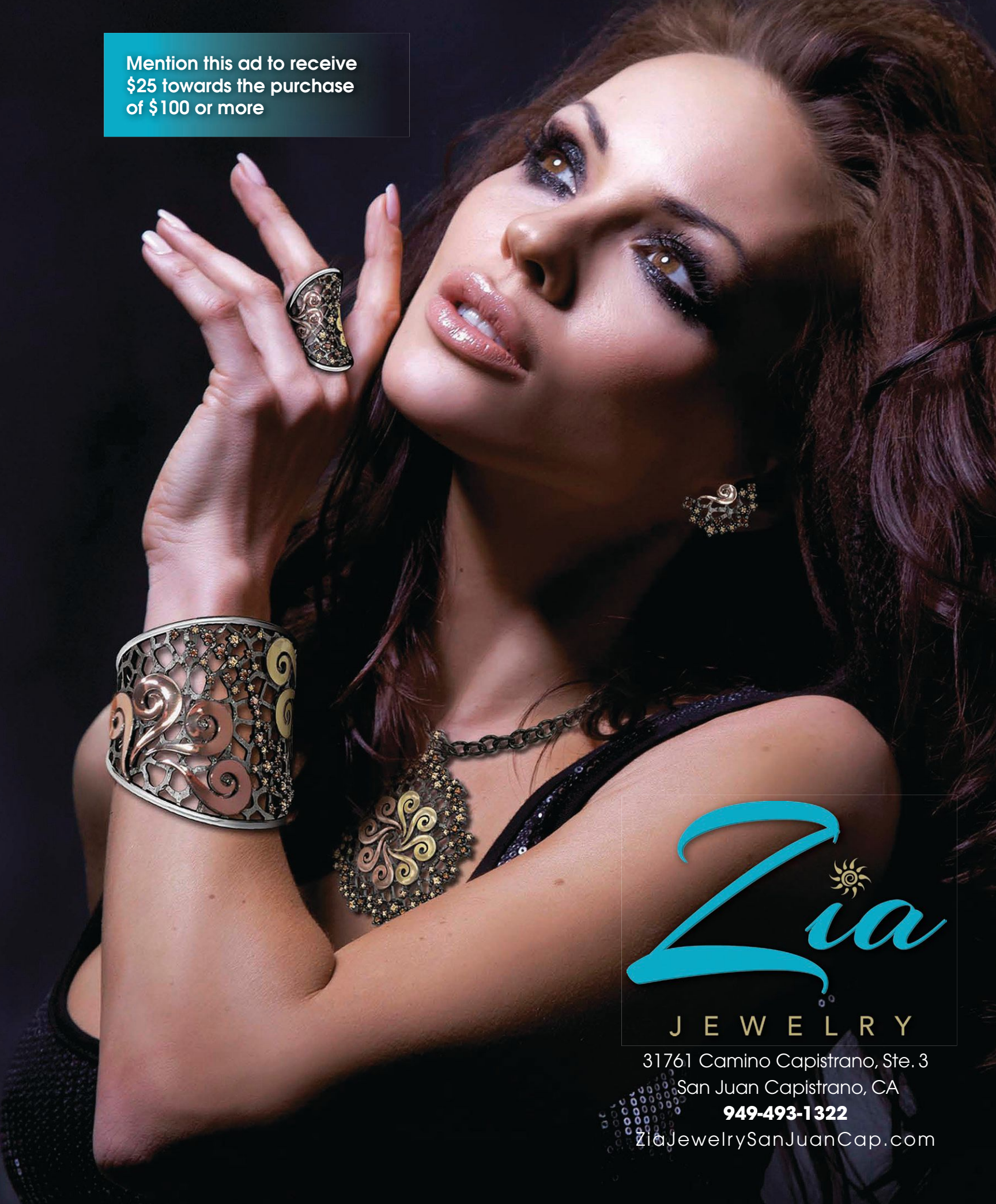
Are there specific trends for fine jewelry?

GB: Lots of color, and in Cinta (John Hardy's one-of-a-kind collection), I like to offer some unique gems. ... There are some stones that you've never heard the name, but they are so beautiful. That's why I choose them to create things in this collection. ... For instance there is sphene and spinel. These are incredible gems. ... They're quite rare, so you will not see them a lot.

Summer is a season that can be hard on accessories. What is something everyone should know about caring for their pieces and keeping them looking like new?

GB: There are some stones that you should never spray perfume on, like turquoise. Turquoise is very sensitive and can change color. And for silver, I recommend just to polish with a polishing cloth every one to two weeks to make sure it doesn't tarnish. **NBM**

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SEASIDE SANCTUARIES

Turn every day into a spa retreat with a luxury bath
that combines beauty and tranquility.

BY PETER A. BALASKAS

If there's one passion that interior designer Anissa Swanzy has, it's to harness the creative vision of her clients in designing a bathroom that captures the spirit of a luxury spa.

"I love to keep my palette neutral when creating a spa-like space for a client," says Anissa, a Corona del Mar native who helped open SKD Studios' West Coast office in Newport Beach late last year. "Big, white, fluffy towels create an inviting space, ... and the use of mirrors reflects light and adds another texture."

While redecorating a bathroom can be an exciting project, she also stresses that it should not be taken lightly—bathroom renovations are a major time and financial investment. According to Anissa, typical remodeling prices range from \$10,000 to \$25,000, and it often takes four to six weeks for completion.

Once you've made the commitment, the next step is choosing appropriate materials. To evoke the environment of a spa, Anissa is partial to using grasscloth on walls for texture, as well as limestone, marble or quartzite for flooring or countertops. She believes these natural materials enhance the timeless features of the space.

"One of the hottest trends we are seeing right now in porcelain is the 'wood-look' tiles," she says. "Some of them are so real you have to feel them to believe it."

There is also a big demand for indoor-outdoor showers, as well as fireplace features accompanying master bathrooms, among other luxury amenities.



If you want a shower without a door, contain the water by angling the space's entryway and extending partial glass walls up to the ceiling.

"Depending on the space, [a TV] can be added to the walls, making it visible from the shower," Anissa adds. "We can do this inside the mirror, making a mirror change to a TV screen at the switch of a button."

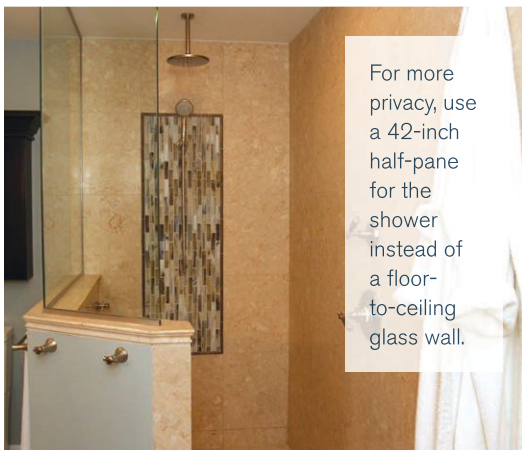
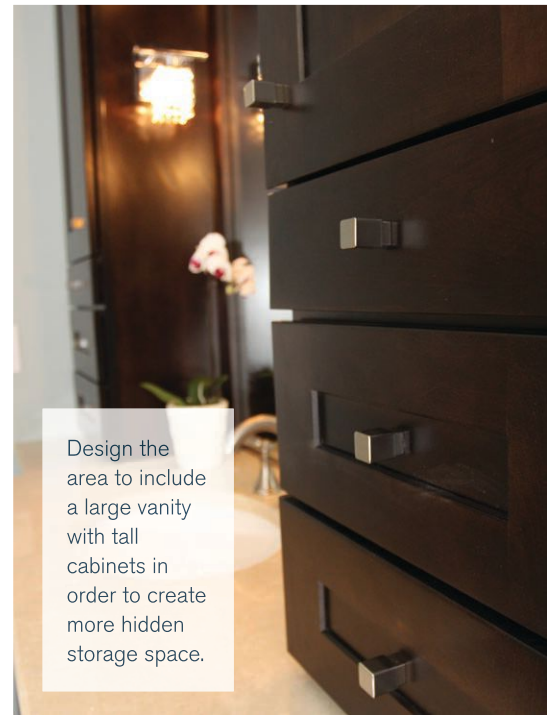
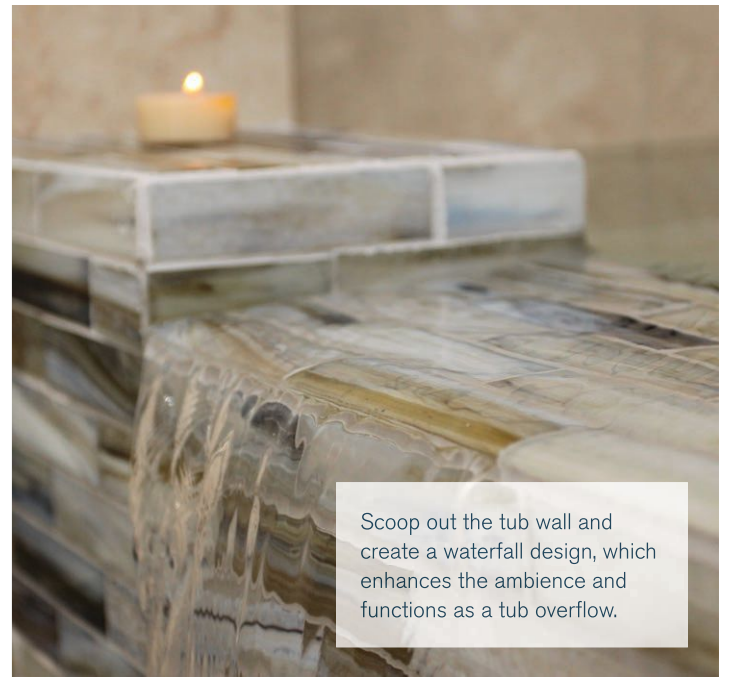
If you have enough space for a tub and a shower, she suggests jumping on the opportunity to include both in the final design. A steam shower is a common spa feature that's becoming increasingly popular at home—just imagine a soothing cloud of heat enveloping your tired muscles at the end of a long day. Don't forget to add extra glass and a steam unit, and position the sprays either on the wall or lined across the ceiling (or a combination of both).

For those who want to forgo the shower, Anissa says freestanding acrylic tubs are a good alternative to the traditional claw-foot tub, as they weigh considerably less.

Lighting is also an important factor in a bathroom's design. Anissa explains that a space should have fixtures hanging from the ceiling or recessed, as well as sconces and toe-kick lighting (small ropes of bulbs installed under the cabinet lip). It's

also important to incorporate task illumination in the room, which could include custom-built mirrors with LED lighting for a makeup or shaving space.

Combine the design elements with personal touches—be it fluffy towels, scented soaps and salts, or decorative flowers—and you'll have an elegant space where spa-like relaxation becomes a daily reality. **NBM**



MOST WANTED

A GREAT ESCAPE

Transform a conventional bathroom into a spa-like retreat with state-of-the-art technology, eye-catching furnishings and luxurious details.

BY BRIA BALLIET



Woven from a plush cotton and linen blend, the **LINEN-EDGED TOWEL COLLECTION** makes for a well-appointed addition to a spa-themed bathroom, \$10 to \$48, at Anthropologie, Fashion Island. (949-720-9946; anthropologie.com)



The **VINTAGE IMPERIAL CLAWFOOT SOAKING TUB** embodies luxury with a 19th-century style and depth that's ideal for a relaxing soak, \$5,749, available with advance order at Restoration Hardware, Fashion Island. (949-760-9232; rh.com)

The **WHITE WINGS CAPIZ BATHROOM SET** brings a sense of the sea to any countertop thanks to the pearly texture of windowpane oyster shells, \$470, at Bliss Home & Design, Corona del Mar. (949-566-0380; blisshomeanddesign.com)



Featuring a handblown glass design and iron hardware, the **MORSE SCENCE** offers a sophisticated look and soothing lighting, from \$960, at Cisco Home, South Coast Collection, Costa Mesa. (714-432-1630; ciscohome.net)





The distressed wood finish and sleek marble countertop of the **BENCHWRIGHT DOUBLE SINK CONSOLE** make for the perfect combination of rustic and elegance, \$3,299, available with advance order at Pottery Barn, South Coast Plaza. (714-966-2482; potterybarn.com)

Store hand towels in style with the Swarovski crystal-embellished **OLIVIA RIEGEL WINDSOR GUEST TOWEL HOLDER**, \$190, at Bloomingdale's, Fashion Island. (949-729-6600; bloomingdales.com)



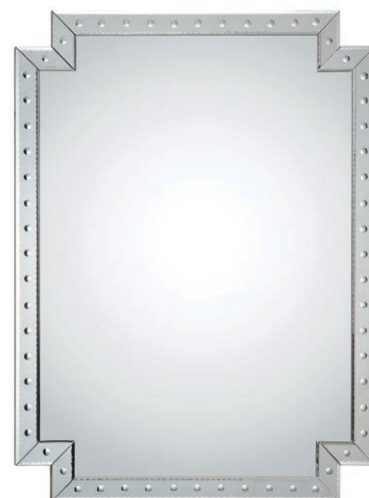
The **PIEDMONT PEDESTAL SOAKING TUB** with a handheld shower attachment is a modern alternative, \$8,385, available with advance order at Restoration Hardware, Fashion Island. (949-760-9232; rh.com)



The Italian-made **ATELIER VENICE CRYSTAL WASH BASIN** boasts a modern, minimalist design with subtle textures embedded in the glass to add interest, \$1,295, available with advance order at Maestro Bath. (800-350-1120; maestrobath.com)



Clean lines and simple textural details make the **COLETTE WALL MIRROR** a chic addition to any space, \$1,050, at Barclay Butera Interiors, Westcliff Court. (949-650-8570; barclaybutera.com) **NBM**



OCEAN ENTHUSIASM

A California State Parks lifeguard supervisor shares how to stay fit and safe at the beach this summer.

BY PETER A. BALASKAS

JODY TIONGCO



Schuyler Kirby, a California State Parks lifeguard supervisor, at Crystal Cove

Two years ago, a junior lifeguard program launched at Crystal Cove with the help of Schuyler Kirby, a California State Parks lifeguard supervisor. Now in its third year, the six-week program attracts as many as 300 kids each summer. Programs like this one, as well as the Newport Beach Junior Lifeguards, teach children essential skills and techniques for aquatic safety and physical fitness.

"It becomes more of your everyday life that you just enjoy doing versus having to go to a gym," Schuyler says. "... The goal of this program is to give kids skills and activities that they can do not just while they're here, but they can do for the rest of their childhood and life."

Schuyler, who helped the Crystal Cove Junior Lifeguards more than double since its first year, shares some tips for families to make the most of a day at the beach.

Newport Beach Magazine: What should children who are first-time ocean swimmers know in order to get acclimated?

Schuyler Kirby: Get an understanding of the way waves feel before ... diving on in. When they do show up at the beach, the first thing they [should] do is put their stuff down by a lifeguard and talk to them to get an idea what conditions are.

What are some precautions to avoid getting stung by a stingray?

SK: As the water temperature rises in the summer, stingrays are commonly seen in shallow areas. Children are more likely to prevent stepping on one by shuffling their feet. This motion kicks up sand and scares the stingrays away.

If a child is stung by a stingray, the best treatment is hot water. Fill a bucket with water as hot as the person can stand and have them place their foot in it until the pain diminishes. It is also important to clean the wound at home to prevent infection.

One type of water activity to worry about by beaches is a rip current. How can children spot these as they're swimming?

SK: Rip currents are often recognizable by their brown, murky color due to churned up sand. When someone is in a rip current, they will feel the water pulling them straight out from shore. The river-like current causes the waves to stop breaking in the area. Without knowledge of rip currents, they may seem like a safe place to swim due to the lack of waves.

What should they do if they do get caught in a rip current?

SK: When a swimmer is already in a rip current, it is best to swim parallel to shore, out of the rip and straight into shore. Swimming straight in is often the first instinct; however, the swimmer is going against a strong force and may tire out and become unable to reach the shore.

Can you share an example of an active beach game your junior lifeguards play?

SK: A popular junior lifeguard activity is "beach flags." This is an activity played in the soft sand and is a great way for children to compete with each other while getting a good workout.

The [junior guards, or JGs] are required to lay down in a line with their legs together and both hands under their chin. While the JGs are facing the opposite direction, flags (foot-long batons) are set up in the sand about 25 yards away. The instructor will say, "Heads up, heads down, go," and the JGs get up and sprint toward the flags. Since there are not enough flags for everyone, the participants without flags are eliminated. Rounds are played until two JGs are left to race for a single flag.

What can kids do that will prepare them for a junior lifeguard program?

SK: There [are] a lot of exercises and activities done through normal recreational activities, whether you are playing a game on the beach—like running, soccer, volleyball—or playing with parents; just get outside and ... play as much as you can.

GET THE GEAR

FUN IN THE SUN

Outfit your kids with the latest gear so they're ready for a heart-pumping workout on the beach.

BY ALLISON HATA

School's out—it's time to play. Whether your family prefers splashing in the ocean for fun or embarking on a serious fitness routine to stay in shape, you'll need to dress the part. Check out this selection of swimwear, accessories and training aids for boys and girls of all ages. **NBM**



HEADHUNTER KIDS' SUNSCREEN, \$14, at Hobie Surf Shop, Corona del Mar (949-706-8090; hobieurfshop.com)



TYR KIDS' SWIMPLE GOGGLES, \$12, at Dick's Sporting Goods, Fashion Island (949-640-1107; dickssportinggoods.com)



Girls' neon patchwork ONE-PIECE SWIMSUIT, \$55, at Vineyard Vines, Fashion Island (949-706-1570; vineyardvines.com)



O'NEILL 29 PALMS BOARD SHORTS with anti-rash stretch hyperthread, \$40, at Jack's Newport Beach (949-673-2300; jackssurfboards.com)



SPEEDO JUNIOR PULL BUOY for aquatic training, \$14, at Sport Chalet, South Coast Plaza (714-424-9255; sportchalet.com)

NIKE ROSHE RUN FLIGHT WEIGHT KIDS' SHOE with mesh upper, \$70, at Nike Running, South Coast Plaza (714-436-0203; nike.com)



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CASA CELEBRATION OF CHILDREN: BLACK & WHITE BALL

The annual Black & White Ball, hosted by Court Appointed Special Advocates (CASA), celebrated 30 years of the nonprofit's service to the community. Held April 18 at The Ritz-Carlton, Laguna Niguel in Dana Point, the event raised more than \$1 million to support programs that improve the lives of abused and neglected children throughout Orange County. It was the largest fundraiser of the year, chaired by Newport Beach residents Lauren Wong and Brenda St. Hilaire. Jennifer and Anton Segerstrom received the Children's Champion award for their years of support; other awards included recognition of South Coast Plaza as the Outstanding Corporation of 2015 and Joy Winger, named advocate of the year. Nineteen-year-old Austin Howle served as a guest speaker on behalf of the organization's youth participants, sharing the story of his own CASA who would drive 1.5 hours to see him. Thanks in large part to his CASA, Austin was able to graduate high school and gain admission to California State University, San Bernardino, where he is finishing his freshman year. Other highlights included a keynote speech from Orange County native and current NFL quarterback Mark Sanchez (of the Philadelphia Eagles) about the importance of adult support, in addition to a lively performance by "Bust A Move" rapper Young MC. —Allison Hata



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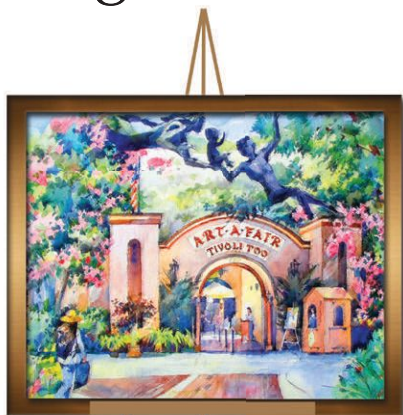


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CREATING HOPE

March 28 was a night for making and preserving precious memories. Nearly 300 guests gathered at Balboa Bay Resort to support the Alzheimer's Association, Orange County (AAOC) at the 17th annual Creating Hope gala. The evening began with a cocktail hour, where guests sipped glasses of Champagne in AAOC's signature color—purple—while bidding on silent auction items. The evening's entertainment opened with a performance from lyrical dancers. Then, the program took a sentimental turn as four individuals were honored for their devotion to improving the quality of life of Alzheimer's patients. Touching videos enraptured the group and detailed the honorees' personal connections to the disease. The pace quickened during the live auction, which included a trip to Napa Valley, a Broadway getaway to New York City and seats at an Anaheim Ducks playoff game. The ChickBand, a popular Las Vegas-based cover group, then took the stage, and the event concluded with dancing and visits to an all-purple candy bar. The night raised \$300,000 for Alzheimer's prevention research, treatments and no-cost services for the 84,000 Orange County residents who battle the disease. —Lauren Matich



MAUREEN MITCHELL, MELANIE MITCHELL



ONE OF THE EVENING'S LYRICAL DANCE PERFORMANCES



VIKTORIJA, MARIO RODRIGUEZ

DANCING FOR TOMORROW'S STARS

The City National Grove of Anaheim served as a glamorous backdrop for the eighth annual Dancing for Tomorrow's Stars event supporting the Assistance League of Newport-Mesa. Guests gathered in the grand lobby for a cocktail reception held March 21, followed by a three-course dinner in the main theater. After taking their seats, they were treated to a two-hour performance starring six local "celebrity" dancers. Opera star Milena Kitic took home top female honors, while business executive Mario Rodriguez won best male dancer. Other celebrity dancers included Cate Heck, Lynn Pyle, Dennis Kuhl and Sean Williams, who each took home their own awards ranging from "most sparkle" to "most debonair." Alfredo Molina, owner of Newport's Black, Starr & Frost, was the most exuberant of the competition's judges, climbing atop his chair in support of the organization in one of the evening's candid highlights. The event raised more than \$175,000 for the league; proceeds will help fund four philanthropic programs that provide Newport Beach and Costa Mesa children with school supplies as well as dental and orthodontic services. —A.H.



MILENA KITIC, DANIEL BUHALA



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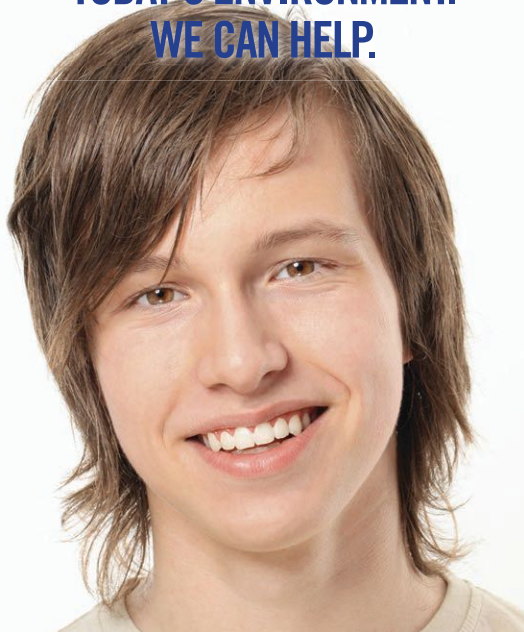
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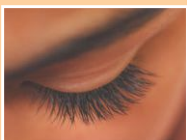
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SONG OF INDIA

More than 100 guests attended The Hutchins Consort's annual fundraising gala, held March 14 at the Pacific Club. In honor of this year's theme, Song of India, the venue was transformed with exotic decor that included colorful puppets, which served as table centerpieces. Attendees were treated to a series of songs performed by The Hutchins Consort; the group played on eight acoustically matched violins of various sizes, from the tiny treble to massive contrabass. In line with the theme, the musicians donned Indian-style kurtas and included presentations of the sitar and tabla, instruments that are commonly used in the region. The evening, which concluded with dinner, was both entertaining and successful, with net proceeds totaling \$21,000.

–Katherine Duncan



NORA JORGENSEN JOHNSON

RICK CHATLON



JIM CORBETT, GUNNAR GOODING, DEBORAH LEVY

LIFE WITHOUT LIMITS

The Life Without Limits gala raised a record \$518,000 in net proceeds for United Cerebral Palsy of Orange County (UCP-OC), which provides programs and services to more than 3,700 children with cerebral palsy, autism, epilepsy, Down syndrome and developmental delays. More than 400 people attended the April 25 event, which included a four-course dinner, live and silent auctions, and dancing at Balboa Bay Resort. UCP-OC honored longtime supporters Kathy and Chris Dubia, as well as Allergan, the pharmaceutical company known for making Botox, which has therapeutic benefits for patients with cerebral palsy. In perhaps the most emotional part of the evening, a little girl named Gracie Gibson took the stage with a service dog, thanks to a generous donation from the Dubias. —Sharon Stello NBM



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Dr. Regan has an international reputation as an author of spine research, and is widely regarded as the pioneer in minimally invasive spine surgery including video-assisted surgery of the thoracic spine. Dr. Regan was one of the first four spine surgeons during the creation of the Texas Back Institute, which was the first and largest spine specialty clinic in the United States. Dr. Regan was then selected by Cedars-Sinai Medical Center to become Director of the new Cedars-Sinai Institute for Spinal Disorders. In 2005, Dr. Regan left Cedars-Sinai to create a busy private practice in Beverly Hills, CA. Dr. Regan completed fellowships in spine trauma at the prestigious A.O. International Hospital in Switzerland and at Johns Hopkins University Hospital in Baltimore.



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SPECTRUM *of Health*

A growing number of juice bars in Newport offer the nutritious grab-and-go beverage in every color of the rainbow.

BY KARLEE PRAZAK | PHOTO BY JODY TIONGCO

Remember going out into the backyard and picking your orange and lemon trees bare of their fruits? After transforming your kitchen into a laboratory with hand juicers and sugar, you'd set up a makeshift storefront at the end of the driveway for neighbors to purchase a glass for 25 cents.

Such simplicity in juicing is unheard of today. With machines to purchase, produce to inspect and nutrition density to drive decisions, it's a challenging DIY-task. In part, that's why Newport Beach—with its dedication to health and an affinity for what's trending—has become a juice bar haven.

Veterans Nekter and Ritual Juicebox (now Project Juice) set up shop in Costa Mesa in 2010 and 2012, respectively, and have since opened locations in Newport. They're joined by nearly 10 other businesses around town, including two new outlets: Juice Served Here at Lido Marina Village (opened in June) and Corona del Mar's Sejuiced (opened in March).

Each business takes a different approach to juicing, whether it's a commitment to sourcing only organic produce or using a hydraulic press so juice remains as close to raw as possible. Many believe the largest factor to consider is the juicer itself, and there are two kinds: centrifugal or masticating. A centrifugal juicer engages a fast-spinning metal blade that utilizes a mesh filter to strain produce as the pulp separates from juice. The end result is a quick-made, customizable beverage—Nekter, for example, uses this type of machine.

The downside, however, is that the blade spins so fast it generates heat, which in turn can destroy some enzymes and render a less nutrient-dense drink. For this reason, Kelly Meeker, co-owner of Sejuiced, swears by a cold-press juicer (often synonymous with masticating), which has a longer, slower process that keeps enzymes and nutrients remain intact.

"If you're next-level health, you're seeking out a cold-pressed juice because you're getting the most nutrients and enzymes from it," she explains. "But because it's such a slow process, there's no made-to-order juice."

But no matter the juice bar or type of juicer used, awareness for health is the ultimate goal. "Our lifestyles are so go, go, go," Kelly explains. "We eat a lot of convenience foods, and this is a great way to get more raw fruits and vegetables into your diet."

JUICE THE RAINBOW

Try a sampling of tastes—and nutritional benefits—from across Newport's juicing spectrum.



Soul Mate

Sejuiced Superfood Juice Bar

For a healthy snack with a purpose, Kelly, who has a background in holistic coaching, recommends reaching for her Soul Mate beet-based recipe. The deep red juice helps improve blood flow and increase oxygen in blood vessels, making it an excellent restorative drink after a hard workout. The recipe also incorporates anti-inflammatory turmeric and ginger with detoxifying lemon and apple. But the real benefits start far before the juice is poured into the jar.

"For me, choosing organic is non-negotiable," Kelly says. "It's an [investment], but ... if I'm not going to invest in it now, I'll pay for it later. ... I sometimes wish that pesticides had a look and you could see them or taste them, because if you could you would not eat them."



"If you're next-level health, you're seeking out a cold-pressed juice because you're getting the most nutrients and enzymes from it. But because it's such a slow process, there's no made-to-order juice."

—Kelly Meeker



Watermelon Berry Juice

Project Juice

Just in time for summer, USDA-certified organic Project Juice rolled out a special high-lycopene juice that uses the antioxidant to help protect skin from overexposure to the sun and reduce inflammation. The watermelon berry juice is also high in potassium to replace depleted electrolytes, and detoxifying apples are present to help with liver function.

The detoxifying element in the watermelon juice stems from the shop's roots as a delivery service offering cleanses. Project Juice still offers cleanse packages, but co-founder Lori Kenyon Farley has a few words of wisdom for those considering one for the first time.

"People who just want to lose weight by doing a cleanse and only drinking juice for a few days [need to know] that's not how it works," she explains. "You generally lose a few pounds, which is awesome. But it's more that reset of your mindset and your taste buds. Your cravings [change and] keep you after-ward going on a better path."



2 cups watermelon, cubed
5 large strawberries
½ small green apple
4 ounces coconut water
½ lime

Run all ingredients through a juicer; serve chilled or over ice.



The Buzz

Nekter Juice Bar

To create your own buzz-worthy juice at home, go for a favorite at the veteran juice bar that's guaranteed to leave you glowing: The Buzz. The Nekter staple combines antioxidant-rich carrots with ginger (an anti-inflammatory metabolism booster) that results in a sweet base with a bite. The juice is also high in vitamin C, zinc and flavonoids to improve the immune system and fight flu-causing infections.



1 ¼ cup carrots
2 tablespoons ginger
1/8 cup lemon
½ cup orange

Combine in a centrifugal juicer and serve chilled or on the rocks.

Citrus Medley

Krisp Fresh Living

For an anti-carcinogenic immunity and alertness booster, look no further than Krisp Fresh Living. The vitamin C-dense citrus medley (pink grapefruit, orange, lime, ginger and celtic salt) was conceptualized by the team of three owners—Sing Ling, Janice Lee and Tammy Higgins—and cross-examined by a nutritionist before hitting the menu and the cold-press juicer.

“I look at many of the juice bars as being the ‘fast food’ of the juice bars,” Tammy explains. “... You may pay a little more [at Krisp Fresh Living], but you’re getting daily fresh-pressed juice that is HPP-free (high-pressure processing) and organic.”

And every piece of produce that enters the juicer is organic. With the help of a nutritionist, the juice bar most recently debuted a low-sugar detox—a rare commodity when taking into consideration how many palatable fruits are high in natural sugars.



“We choose to cold-press our juices because when the juices are hydraulically pressed, enzymes are preserved and the result is a healthier drink.”
—Tammy Higgins

2 apples
1/4 cup mint
1 1/2 cups pineapple

Combine in a masticating juicer in the above order and serve chilled or on the rocks.

Cleaner #10

Juice Crafters

Manager and co-owner Ilan Mit comes from a lineage of European farmers, so he brings an understanding to Juice Crafters paired with a commitment to local farmers—meaning the juice is as sustainable as it is nutritious. “When you juice, it’s like ingesting [the nutrients] straight, and they absorb faster in your system to allow your body to really benefit from it,” Ilan says. He adds that juicing can help improve hair, skin and nail health.

To reap the most health benefits without sacrificing taste, Ilan says Juice Crafters’ Cleaner #10 is a popular detoxifying choice. The fruit base is an excellent post-workout recovery aid or early morning energy booster that helps focus a busy mind. And the simple nature of only three ingredients helps to detoxify the liver and get skin glowing.



2 to 3 kale leaves
Handful of spinach
Small bunch fresh parsley
1 head romaine
2 celery stalks
1 large cucumber, peeled
1 Fuji apple
1/2 lemon, peeled
1/2-inch piece fresh ginger, peeled

Combine in a masticating juicer and serve chilled or on the rocks.

Greens 3

Pressed Juicery

The darker the juice, the deeper the nutrients. That’s why Pressed Juicery co-founder and CEO Hayden Slater recommends his personal favorite, Greens 3. The dark green juice is high in the body’s essential minerals calcium, potassium, iron and magnesium, as well as vitamins A, C and K to, respectively, aid in eye, immune and bone health.

“Our mission is to make these high-nutrition juices available and a realistic option to all people,” Hayden explains of the exclusively cold-pressed options that fill the Pressed Juicery menu. “... I’m not going to say this is going to cure you or fix you; what I will say is that there’s no one who will say 3 to 4 pounds of produce isn’t doing something good for you.”



Acai Berry

Sambazon Acai Cafe

Acai was one of the first superfoods to hit the juicing scene and, consequently, Sambazon was one of the first juicing companies to bring the elixir to the local market. Cafe manager and drink innovator Will Reifsteck says the powerful little berries with a subtle chocolate flavor are chock full of antioxidants—even more than the once supreme blueberry—omega-3 fatty acids and fiber to increase cellular health, boost energy and keep the digestive system clean.

All the acai drinks sold in the cafe are non-GMO, USDA-certified organic and fair trade, but this is also why the lengthy juicing processing is not done on-site at Sambazon or other local shops. To put this into perspective, a single-serving drink would contain 300-plus acai berries; instead of producing it in the shop, various acai juice blends are bottled and delivered en masse to the cafe. Will adds that every single one of the fair-trade fruits come from Sambazon’s harvesting locations in the Amapa and Para regions of the Amazon rainforest. **NBM**



“Most of the acai berry is actually a seed. Only about 5 percent of the berry is usable product. The harvesting process is almost [as time-intensive as] coffee beans.”
—Will Reifsteck





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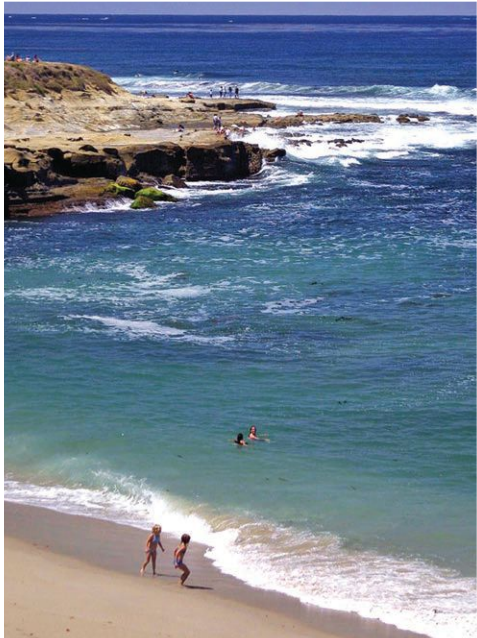
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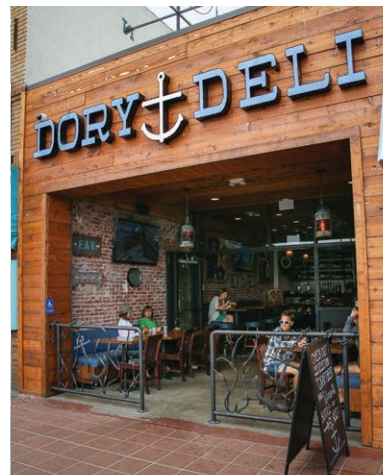
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"BEHIND THE BOARD" (PAGE 42)

"IN PARADISE" (PAGE 48)

"PARTY ON THE PENINSULA" (PAGE 56)

"A-TISKET, A-TASKET" (PAGE 60)







BEHIND THE BOARD

Newport Mesa's surfboard artisans help shape the city.

BY HEATHER FISH | PHOTOS BY TREVER HOEHNE

Nestled in the industrial part of town along Placentia Avenue are shops filled with foam blanks, dust and the sweet smell of resin. Hard at work, surfboard shapers are covered with a soft white coating from head to toe, wearing masks around their faces and duct tape on their shoes.

Seasoned surfers walking through the doors leave their wishes in the hands of expert shapers and their crews. Once the proper size of foam is chosen by the shaper, the board is created with exacting precision. Cut to the correct dimension, it then receives plugs on the bottom to accommodate a fin system; a glasser takes on the sticky job of adding a protective shell of resin. Finally, the board is sanded to perfection, which is a difficult task in itself.

With the advent of 3-D printing and a worldwide love for all things tech, it's not a surprise that the industry has turned to computers for creating on-the-water equipment. But in Newport Mesa, where the waves are powerful and churn out dedicated masters of their trade, old-school shapers stay the course. Created painstakingly by hand, their boards are a result of pleasure and privilege, illustrating that in Newport, at least, shaping is still an art form.

The Golden Age of Shaping

Twenty-five years ago, two local guys—Mike Estrada (Estrats Board Manufacturing Co.) and Cordell Miller (Cordell Surfboards)—were just starting out in the business. Former Quiksilver Young Guns, they're veteran surfers-turned-shapers who have enjoyed a front-row seat as the shaping industry evolved.

Cordell, who created one of his first boards in Mike's shop at the ripe age of 18, was ahead of the curve as he emerged on the scene. A gifted surfer who still spends his free time as a regular in the lineup at Lower Trestles at San Onofre State Beach, he took the basics of board design and began adding elements to ease common struggles faced in the water. He's since perfected the use of an extreme rocker, the bottom curve of the board from nose to tail (an important component for maneuverability on the waves).

On this page: Mike Estrada, Estrats Board Manufacturing Co.

NEWPORT WAVES

There's always a wave to be surfed in town, regardless of size or swell direction. Local shapers share their favorite summer spots.

Mike Estrada, Estrats Board Manufacturing

Co.: Two of Mike's favorite surf spots are 28th and 56th streets because of their fast, steep drops and consistent waves.



Cordell Miller, Cordell Surfboards (pictured):

Eighteenth Street is a big draw for Cordell during a huge summer south hurricane swell. On any other day, he prefers 56th Street.

Bob Hurley, Hurley International:

Having built his home years ago near here, Newport River Jetties is a spot Bob commonly surfs.



Cordell Miller (right and below) runs a successful shape house in Costa Mesa.

"While I was sponsored and traveling for Quiksilver, I'd ridden a lot of different kinds of boards," Cordell says. "But then I rode one shaped by Xanadu, and it seemed to have more rocker than usual. I became very interested in creating my own boards with this added element, because I was certain this was key to a better ride. It just made sense to me that the curve of the board should reflect that of the curve of the wave for better carves and turns."

Similarly, Mike is tuned in to the technical needs of young surfers seeking the perfect board. Because Mike himself is an avid surfer who still competes—he won the Surfing America USA Championships in the Senior Men's Division at Lower Trestles in 2013—he understands dimensions and what will function well in the water.

"I shape exactly what the surfer envisions, and their satisfaction in the water is the reason they return to me for more boards," he says.

Mike is also no stranger to the standards of knowledgeable clients, having shaped for pros like Volcom-sponsored Andrew Doheny. Pro surfers and everyday enthusiasts alike want to experiment with boards, from short, wide styles to very narrow, potato chip-thin designs, he explains.

Adapting to the Digital Era

This handcrafted method based on personalized experience is something that you won't find in the

style of digital board design that's growing in popularity. Computerized shapes, courtesy of China's induction into the industry, have a formulaic feel and don't account for individual needs.

In this process, dimensions are fed into a machine that cuts the foam based off the specified pattern. It certainly has its benefits for meeting high quantity demands, but yields a "one size fits all" style.

"Just because a board is shaped by the computer, it doesn't guarantee the perfect board," Mike says, adding that mistakes can happen during the cutting process. He explains that with hand-shaping, there's more control over mishaps, imperfections and potential problems with the blank.

Unfortunately, for shapers like Mike and Cordell, the harsh reality is that nearly any technology-savvy individual can purchase and download a shaping program. There are local shops that cut computerized shapes day in and day out, producing "newbie" designs without ever knowing how to use a hand planer.

"Today, pretty much every board is machine-shaped," Cordell says. "It's not like back in the day where every board was hand-shaped, and it was a special breed of guys that took up the art form."

"They are missing out on the real joy of shaping," Mike adds of businesses relying on digital forms. "They are taking a bite out of the market."



Commitment to the Craft

Though digital design may have its small benefits—namely, a higher production volume—Newport Mesa's shapers won't compromise quality just to make a quick dollar. It's a deep-rooted sentiment that resounds even with former shaper (and longtime Newport resident) Bob Hurley.

Though these days he's focused more on his successful surf clothing line, Bob remembers that the real excitement of the craft comes from listening to the needs and desires of the person you're creating a board for. "You get to know who they are and where they like to surf and what kind of boards they like," he recalls of working with past clients. "... It's an important relationship to make



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SURF STYLE

Shape and size effect how well a surfer rides the wave. Here are a few common styles crafted by local experts.



FISH

A thick, wide board, this style is good for perfect, hollow waves. It's ideal for experienced surfers looking for a challenge, as it tends to be less stable due to more buoyancy (which makes it cruise faster).



SHORTBOARD

Talented surfers ride this type of light, thin board, as it's great for aerial maneuvering. It's designed for aggressive speed in steep, fast and powerful conditions.



LONGBOARD

The longboard handles best in slow, small waves thanks to extra flotation and paddle power. Anywhere from 8 feet to 12 feet, a longboard is a good beginner style for those who want to take it easy.



Mike shapes boards for pros and amateurs alike in his Costa Mesa shop (below).



sure the boards work in whatever conditions you end up surfing. With shaping, it's more of a passionate thing—not for the money.”

Waves come in all shapes and sizes in Newport, and a custom board created specific to an individual's weight, body type and surf ability is crucial to how productive they will be in the water. According to Cordell, the questions to ask new customers are pretty common: Where do they surf, what type of board are they used to and what are they looking for?

“There really is no set standard these days,” he explains. “Influence for boards is coming from the '60s, '70s and '80s. ... Anything goes, but it's typically based off of preference.”

It's a shaper's job, however, to remind customers that just because they want a board ridden by the guy who is ripping out in the water doesn't mean it's the correct shape for them. Cordell continues: “A person's weight is the real variable. ... Someone with a little more meat on his bones will need more volume with extra width and thickness, versus someone who may weigh the same, but is taller and lighter on their feet.”

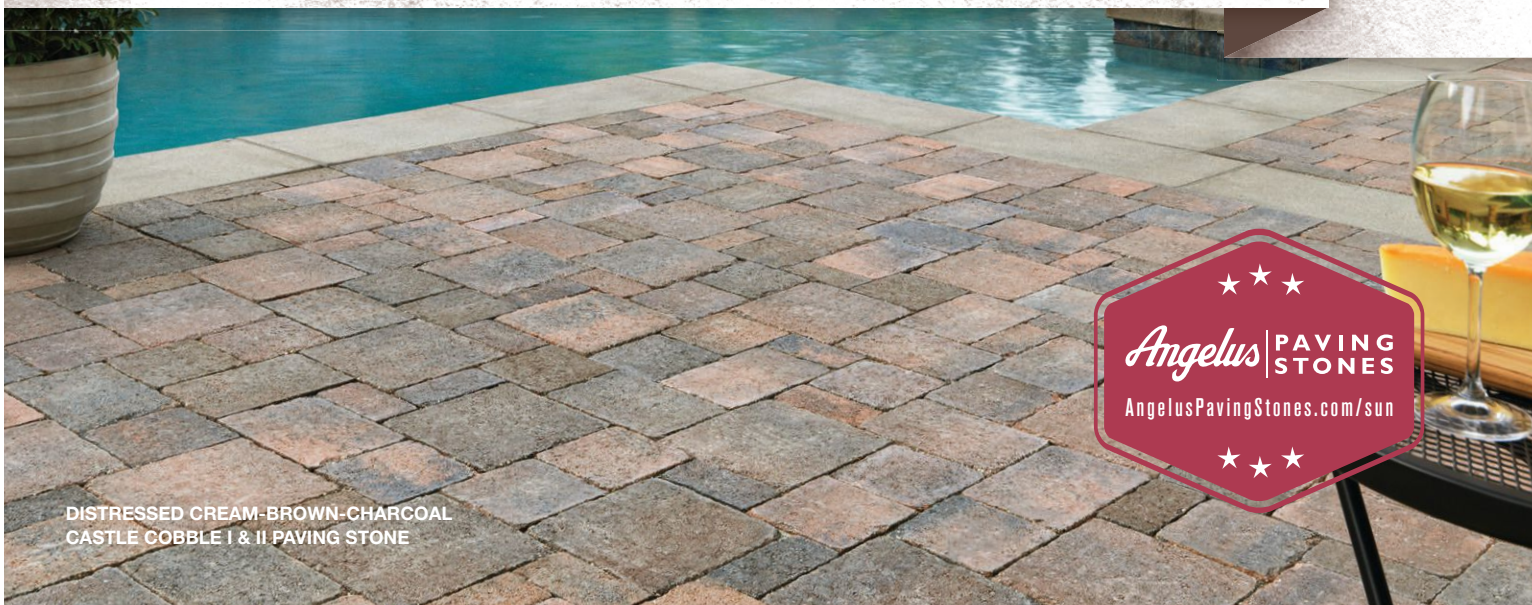
He adds that the overall trend these days is to use a shorter board style for bigger waves. It's a challenge, which makes it so appealing to modern surfers—especially at the Wedge during a big swell, when only short, easily maneuverable boards can be ridden safely (and even that is debatable).

Newport waves tend to be a little faster and steeper than other surf spots in Orange County, meaning that high-performance shortboards are favored for local conditions, Mike explains. Of course, the popular longboard spot, Blackies—just north of Newport Pier—is the exception, producing easy waves for beginners.

No matter the size or shape, these bespoke boards are sacred. So as the rest of the world relies on technology, our local shapers' alley continues to be fueled by hard work and passion. Mike, Cordell and other individuals like them are the reason why shapers are so respected by surfers: They keep the waters full of handcrafted equipment so others can ride the waves to success. **NBM**



More living per square foot outside. *So, what are you still doing inside?*



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■ Yellow BritB Butterfly top, \$224, and Lily bottom, \$326, both at BeachCandy, Corona del Mar; Aqua gold earrings, \$18, at Bloomingdale's, Fashion Island



▶ Christophe Sauvat
Alice tunic, \$405, and
crab bag, \$70, Leisure
Society sunglasses,
\$1,025, Suzan Zahedi
bracelets, \$167 and
\$240, in2 design
necklace, \$148, all at
Treasures at Montage,
Montage Laguna
Beach; Vitamin A hat,
\$85, at Molly Brown's,
Newport Beach



◀ Christophe Sauvat
top, \$225, Hudson
cut-off shorts, \$175,
both at Treasures at
Montage, Montage
Laguna Beach



► Mary Katrantzou
Sirene-print jersey long
dress, \$1,590, Oscar
de la Renta tassel
earrings, \$395, both
at Neiman Marcus,
Fashion Island



◄ Monokini, \$120,
Wildfox sunglasses,
\$176, both at San
Lorenzo Bikinis,
Fashion Island;
Suzan Zahedi
necklace, \$334,
at Treasures at
Montage, Montage
Laguna Beach

■ Parides dress,
\$359, earrings,
\$24, both at
BeachCandy,
Corona del Mar

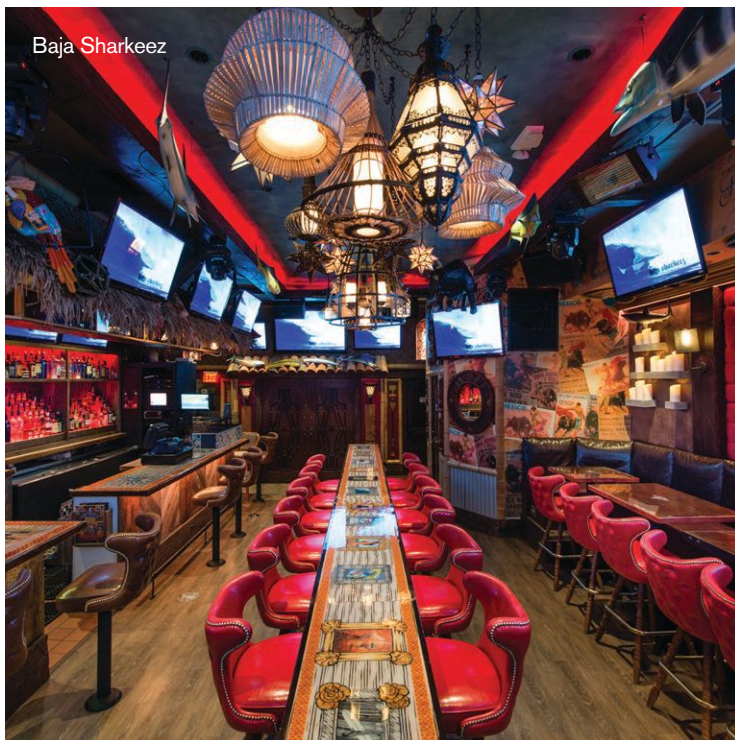


► On Amy (left):
Diane von Furstenberg
maxi dress, \$598, Dior
sunglasses, \$410,
Aqua tassel necklace,
\$38, and knot
bangles, \$30 each,
all at Bloomingdale's,
Fashion Island

► On Jennifer (right):
Ted Baker sheath
dress, \$295, and
Tabby Tropical clutch,
\$120, Dior sunglasses,
\$505, Kate Spade
earrings, \$48, Aqua
bangles, \$20 each,
all at Bloomingdale's,
Fashion Island

MODELS: AMY SCOTT AND
JENNIFER HAWKINS AT NO
TIES MANAGEMENT; HAIR:
SAMANTHA FRYLING
USING ORIBE; MAKEUP:
DEBRA JOHNSON OF
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DARIAN ROBERGE; PHOTO
ASSISTANT: TIEN NGUYEN





Baja Sharkeez

DANCING QUEEN

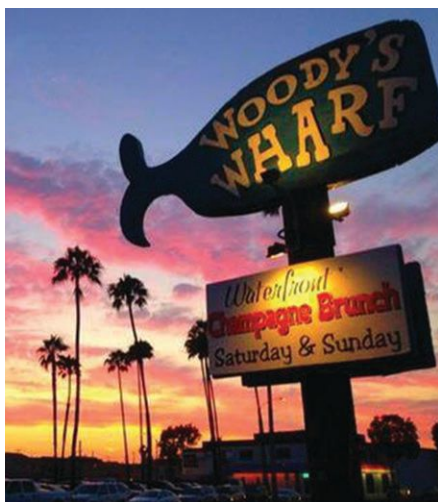
BAJA SHARKEEZ

114 McFadden Place

Half sports bar and half beach cantina, the newly renovated Sharkeez is a stop on this tour for two reasons: The DJs know how to get the entire room moving and grooving, and the Baja tacos are off the charts. For visual stimulation, the decor is also nothing short of mesmerizing and giant TV screens are always tuned to the sporting event of the day. Try the signature cocktails, or make up your own with a selection from the countless premium tequilas on the top shelf. Themed events—like Talk Derby to Me and Singles Awareness Day—add to the festive fun on the dance floor.

WOODY'S WHARF

2318 Newport Blvd.



The dance floor here might be small, but that doesn't stop virtually everyone from gravitating to this oceanfront bar and restaurant. Maybe it's something about the docked boats and the views of the harbor that gets everyone into the mood—our guess is that the heavy pours and Thursday drink specials are a deciding factor. Enjoy beats from a DJ Friday and Saturday nights, plus karaoke on Tuesday until midnight.



21 Oceanfront Restaurant

ACOUSTIC ADMIRER

21 OCEANFRONT RESTAURANT

2100 W. Oceanfront

The elegant 21 Oceanfront is the place to be when the sun sinks into the horizon behind the pier. Local jazz musicians, guitarists and vocalists serenade lounge patrons as they enjoy classic martinis at the bar. If you have time for a decadent bite or two, the menu is traditional seafood and steakhouse fare; however, regulars can't stop proclaiming their love for the lobster bisque and oyster selection. A glass of wine or Champagne sets the mood for what's sure to be a memorable night out.

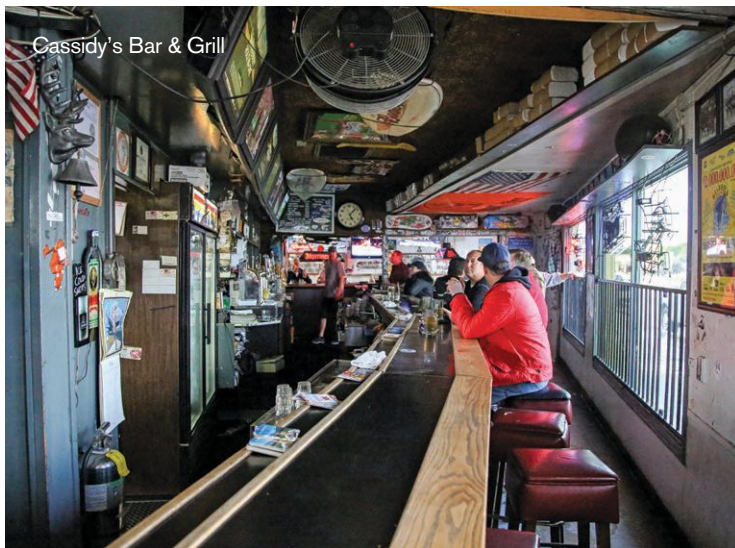
THE BLUE BEET

107 21st Place



In a past life, the landmark building built in 1912 may have been a jazz club, but you wouldn't discern that from the looks of it today. Ignore the 1980s hockey posters and the slightly musty smell, and head straight upstairs. This place boasts the only rooftop patio on the peninsula, with a view some would say is

better than the one from the pier. Long after the sun sets, get sweaty on the dance floor to some live music—that's when this place really comes alive. Nightly entertainment ranges from reggae and rock to jazz and cover bands.



LOCAL BARFLY

CASSIDY'S BAR & GRILL

2603 Newport Blvd.

If ever there were a book that shouldn't be judged by its cover, it would be Cassidy's. One glance at the bathrooms and you'll realize this is undoubtedly the diviest of all dive bars. But, if you're willing to look past the decor (or lack thereof), you'll soon find the bartenders are the most attentive and cheerful on the peninsula and can pour a stiff drink. Regulars also swear this joint has the best burger in town. Two pool tables and an arcade game or two should keep your friends focused on the fun instead of the sketchy surroundings.

BLACKIE'S BY THE SEA

2118 W. Oceanfront



The interior of this place hasn't seen a facelift in decades—it's packed with nostalgic surf memorabilia, photographs and license plates. It doesn't accept plastic and it doesn't boast a craft beer selection. But, despite all these "shortcomings," you may still have a hard time accessing the bar. Even on a Saturday night, this place is filled with die-hard regulars thanks to the strangely addicting pickled eggs and low prices on ice-cold brews.

Stick around, however, and soon everyone will know your name.

THE DISTRICT LOUNGE

121 McFadden Place



Despite being less lounge and more dive bar, The District Lounge is a winner in our eyes: First, your beer is served in a milk jug; second, the jukebox is at your disposal. Here, no one minds if your makeup is smudged or your shirt is wrinkled. You can capture it all on film with a quick snap in the photo booth, then fight your way to the front of the line for a game of pool.



CRAFT CONNOISSEUR

NEWPORT BEACH BREWING CO.

2920 Newport Blvd.

A stop at Newport's first and only brewpub/brewery is necessary on any itinerary. Brew Co. has a full menu of comfort food favorites, including wings served with an array of house-made sauces such as mango habanero and buffalo. Discounts on nachos, mini dogs and sliders on Saturday and Sunday are viable options, or dig into a slice of homemade lasagna. Wash it down with a craft beer bearing a name inspired by the beach: Newport Coast Steam or the Newport Beach Blonde are top picks. And if you arrived early enough to enjoy the patio before the place gets crowded, have a good laugh as bouncers begin to rope off areas and wrangle barhoppers into an orderly line.

DORY DELI

2108 ¾ W. Oceanfront



Though it only opened in late January, Dory Deli is already a staple on the peninsula. Where other late-night places may fall short in food options and decor, Dory Deli shines with a nautical theme and a unique take on artisanal sandwiches and wraps. What makes this nontraditional delicatessen a top pick on the craft connoisseur list is its selection of around eight brews on tap. Saint Archer, AleSmith and Barley Forge are a few of the more interesting names on draft, while Stone, Ballast Point and Sierra Nevada

can be enjoyed by the bottle. Best of all, the kitchen is open until 1 a.m. on weekends for beer lovers who want a house-made dish—try the Rubinstein corned beef or cauliflower Buffalo Mary sub—to pair with a cold pint. **NBM**

A-TISKET, A-TASKET

Pick your favorite local eats and pack them in a basket for an unforgettable summer picnic at the beach.

BY BRIA BALLIET

With sandy shores, ocean-view parks and Duffy boats available as residents' personal patios, it's no wonder that our cafes, delis and even grocers have taken it upon themselves to craft to-go baskets packed with picnic essentials. The options are endless: Stick to outdoor classics for a blanket-on-the-sand lunch or go gourmet with wine uncorked during a cruise on the harbor.

Numerous restaurants along the coast offer menus perfect for grab-and-go meals, from A Market's boxed lunches to Sessions' sandwiches that are meant to be enjoyed by the surf. But as the weather gets warmer and the waves beckon, take it up a notch with these specialized offerings that please the eye as well as the palate.

Vin Goat

The charming cheese shop in Corona del Mar can accommodate almost any request, and those who ask can enjoy their picnics from a French market basket or wine crate stocked with plates, bamboo utensils, flowers and whatever fixings they desire.

Though the menu suggests groups of six or more, the staff will happily indulge your request for a smaller group. Summer sandwich options include the Vin Goat club with turkey, bacon jam and bandage-wrapped cheddar cheese; the smoky roast beef with house-made onion confit; and the rosemary, ham and brie. But, given enough time, chefs can also craft special orders to create a bespoke spread. (949-673-2200; vingoat.com)





Gelson's

Whether you're entertaining a fussy eater or just want to enjoy a home-cooked kind of meal, Gelson's impresses with its gourmet picnic plates that are wrapped and ready to be whisked away to any destination.

Including selections like chicken piccata, grilled spicy salmon, seared ahi tuna and peppered beef tenderloin, each picnic meal can be arranged to serve one person, with fresh fruit, salad, vegetables, a dinner roll and the chef's selection of a starch (either pasta, rice or potatoes).

If your party includes picnic traditionalists as well, Gelson's market deli crafts gourmet lunch bags for two packed with sandwiches like the roast beef and brie focaccia. (949-644-8660; gelsons.com)



Bluewater Grill

Boasting a guest dock designated specifically for its Duffy-riding guests, Bluewater Grill clearly understands the allure of a fine meal to enjoy on the go—and how serious locals are about their picnics.

To prove that point, the waterfront restaurant offers an extensive

menu of dishes designed for consuming while cruising the harbor. Larger parties can take their pick from sandwich, seafood and cheese platters, while more intimate groups can choose from a two-course menu (options include clam chowder, side salads, various sandwiches, panko prawns and more) to be delivered dockside.

You can choose to dock and dine, or—if you want to cruise the harbor while enjoying a light bite—Bluewater Grill can have appetizers and cold beverages ready on your vessel when you arrive to pick it up. (949-675-3474; bluewatergrill.com)



The Cannery

The only thing better than enjoying a meal overlooking the ocean is enjoying a meal while sailing through it. The Cannery accommodates with its Savor the Seas menu, designed for dining while taking a spin around the harbor in a Duffy boat.

Small plates such as the ahi tuna tartare tacos and the sushi platters showcase the quality seafood offered at the restaurant and are great for small groups; meanwhile, large platters of fruit, veggies, cheeses and yakitori meats can serve approximately 25 guests. Dishes are plated just as they would be in the restaurant (but in convenient lidded containers), and the restaurant delivers directly to your Duffy—no docking necessary. Wine and beer are also offered to go.

Sushi roll and sashimi orders should be made at least 24 hours in advance, but all other plates can be ready within 45 minutes, so even last-minute sailing excursions are welcome. (949-566-0060; cannerynewport.com)

Babette's

As Babette's begins its first summer in Newport, the eatery is ready to impress hungry beachgoers with its new picnic basket sampler for two.

Though the basket is stocked with everything you could need for a light beach meal from beginning to end, reach first for the two Champagne splits to get the meal started on a celebratory note. The pre-packed picnic comes with plenty of snacks and small plates to share with a partner, such as hummus with grilled pita bread, gourmet nuts, artichoke chips, house-marinated olives, and a lacinato kale salad. Sea salt chocolate chip cookies are carefully tucked inside as well for a sweet end to the meal.

With all the preparations taken care of, simply grab a large beach towel and make your way to nearby Crystal Cove for a stunning spot to enjoy your spread. (949-715-9915; babettesoc.com) NBM



ROLLING INTO *Summer*

*Meet three Newport-based food truck proprietors
who offer a different take on dining alfresco.*

BY MATT VALDEZ | PHOTOS BY JODY TIONGCO

Once the hottest culinary movement, food trucks have proved they're much more than just a passing trend. With several dozen trucks based in Orange County alone, these traveling eateries continue to flourish well beyond the hype of the mobile food phenomenon.

And gone are the days of typical street fare. Today's diner enjoys almost every conceivable kind of cuisine, from modernized classics to outrageous culinary creations. There are a number of big names on the scene offering dishes that spice up the regular alfresco dining routine, including the popular Lime Truck, which won Food Network's "The Great Food Truck Race" in 2010.

But if you're on the hunt for some local favorites, look no further than your own backyard. Newport Beach is home to three trucks that launched last year—Chef TLC's Sidewalk Cafe, Teri-Rocki Road and Hula Dog—each specializing in its own genre of food with a unique story to tell.





Rob and Mari Taylor launched Teri-Rocki Road in Corona del Mar in late 2014, offering Asian-influenced dishes like the teriyaki bowl (center) and teriyaki rib-eye wrap (bottom).

New Beginnings

When it comes to food trucks, a fresh start usually means a short drive down the street. For Teri-Rocki Road, however, it meant traveling more than 1,000 miles to hit the West Coast.

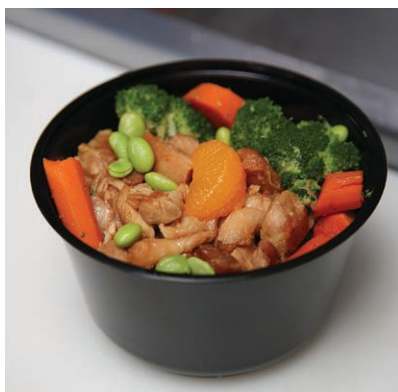
Back in 2012, Mari and Rob Taylor watched as the food truck phenomenon transformed the dining world. Seeing that the craze had still not hit their town of Bentonville, Ark., the couple decided to take action. "Food trucks were becoming really popular at the time," Mari says. "... One day my husband said we should start our own and so we did."

Taking advantage of the untapped market, the couple found a truck, developed an Asian fusion concept inspired by Mari's Japanese upbringing, and hit the road. They acquired a solid following in the area, but an opportunity to change locations presented itself. "During that time, I sold my company, which meant we could move back to California where I grew up and where a lot of our family was," Mari explains.

Starting over in Corona del Mar was no easy feat, but the couple eventually got their truck back on the streets in late 2014. "We really took our time relaunching it," Mari says, adding that they're intent on a slow but steady growth. "We wanted to serve the neighborhood first and we wanted to do it right."

Mari, who develops the recipes, is insistent on making everything from scratch and refuses to use mass-produced products in her cooking. By combining authentic Japanese flavors with classic American and Latin influences, she's created a number of memorable dishes that define the essence of food truck fusion. The teriyaki chicken baked potatoes exude the innovative nature of the business, while the teriyaki bowls showcase the type of familiar food she grew up with.

"A lot of what we serve from our truck, you won't find at your typical restaurant," Mari adds. "That's what makes food trucks so great; you can be experimental and have fun. ... People love that."





Teri and Mike Carter launched Chef TLC's Sidewalk Cafe last November, offering a rotating menu of classic American comfort foods, including a savory grilled cheese.

One of the most popular menu items is the classic grilled cheese sandwich. Made with jumbo white bread and filled with Muenster and American cheeses, this mouthwatering creation is grilled to a toasty brown and served with seasoned fries.

 @tlcchef

For the People

For many food trucks, the name of the game is “fusion.” Many will serve eclectic creations, attracting those wanting to experiment and try something different. Chef TLC's Sidewalk Cafe, on the other hand, has familiar and fresh options to appease the taste buds of all. For Newport Beach residents Mike and Teri Carter, it's all about giving the people what they want.

“With different events come different tastes,” Teri says, explaining that they do a lot of private events in addition to larger meet-ups at places like the OC Fair & Event Center. “When we do specific events, whether it's for meat eaters or vegetarians or kids, we change things up to show our customers that we care. We can't be everything to everyone, but we are giving it our best.”

Chef TLC's, which hit the streets last November, adds a touch of spontaneity with an ever-changing menu of breakfast, lunch and dinner options. “We're such foodies, so we both like to be really creative with what we make and serve to people,” Teri explains.

It's easy to find something to enjoy on the expansive and flexible menu, and there are also a few staples that consistently wow customers.

“People really love the apple turkey melt and the sloppy Joe, but most definitely the grilled cheese,” Mike says. “It's a mouthful of flavor and a lot of people tell us that it's the best grilled cheese they've ever eaten.”

While the food truck business may be a demanding one, this couple thrives on the exciting lifestyle and reward of happy customers. “The best part about this is that we have a great time doing it,” Mike says. “Teri and I love what we do; we really love food.”





Hula Dog, owned by Ken Kowalski and Todd Patterson, offers a signature hot dog along with Hawaiian specialties like the poke bowl, lilikoi lemonade and shave ice (pictured center).

A Hawaiian Twist

Bringing a touch of the Hawaiian Islands to Newport Beach, Hula Dog has garnered a loyal following with its tropical take on the standard American hot dog.

A Hula Dog starts with the bun, which is “spiked” and toasted from the inside, creating the hole; from there, it’s stuffed with a Polish sausage, turkey dog or veggie dog. Next, add a variety of secret sauces, fruit relish and mustards of your choosing. Then you eat it—vertically.

“When people first try the Hula Dog, they really do get hooked on it,” says Ken Kowalski, the co-owner of Hula Dog’s location on the peninsula. “It’s a whole new experience for them.”

Unlike most food trucks, this business actually got its start as a brick-and-mortar restaurant. Originating as Puka Dog, a small stand on the west shore of Kauai, the company took on new life when its founder, Dominique Quinette, rebranded it as Hula Dog. Since then, Dominique has opened multiple locations; in 2013, she made a deal with Ken and his business partner Todd Patterson to open a shop in Southern California. Along with the signature dish, big hits with hungry visitors include authentic Hawaiian shave ice, the poke bowl and the fresh squeezed lemonade.

A year after opening the Hawaiian-themed restaurant near Newport Pier, the idea for a food truck came to mind. Initially created as a more efficient way to cater parties, the Hula Dog truck came into its own and now makes the rounds at the OC Fair & Event Center, large office complexes and schools. “[The truck] really gets the word out there; we get people coming in all the time after trying us out at meet-ups or lunch spots,” Ken says.

Todd adds: “It’s basically an extension of our awesomeness.” NBM

The classic Hula Dog starts off with a taro bacon bun, a soft bread made with taro root and infused with chunks of savory bacon. It’s stuffed with a Polish sausage and the medium or hot secret sauce. Mango relish is added, along with tangy lilikoi mustard (a tart Hawaiian passion fruit). Wash it all down with freshly squeezed lilikoi lemonade.

 @huladogsocal



MOBILE MEET-UPS

A few years back, food trucks became all the rage, bringing wildly inventive cuisine to foodies across the country. Since then, Orange County’s fascination with mobile eateries like Kogi (pictured below) has continued to thrive and grow. If you’re in search of something a little out of the ordinary, explore a few nearby meet-ups showcasing local favorites.



Irvine Lanes

TUESDAY
EVENINGS;
IRVINE

From 5-9:30 p.m., a group of around five to eight trucks gathers in the parking lot on Michelson Drive in Irvine. Grab a bite from a rotating group of participants like Dogzilla, which incorporates ingredients from around the world for its hot dogs.

The Lunch Spot

TUESDAY AND THURSDAY
AFTERNOONS; IRVINE

In the parking lot of 2600 Michelson Dr.—an office building in the business district—food trucks like Kogi and The Coconut Truck provide sustenance from 11 a.m. to 2 p.m.

OC Fair & Event Center

WEDNESDAY EVENINGS AND
THURSDAY AFTERNOONS;
COSTA MESA

On Wednesday, the center hosts an “after dark” event from 5:30-9 p.m., complete with entertainment, a cash bar and plenty of food trucks. Working professionals can take an extended lunch break on Thursday for the afternoon meet-up, held from 11 a.m. to 2 p.m. Participants change weekly, but have included favorites like Chef TLC’s Sidewalk Cafe and The Burnt Truck.

OC Great Park Farmers Market

SUNDAY AFTERNOONS; IRVINE
Gourmet trucks, like French crepe vendor Crepes Bonaparte, gather at the outdoor market from 10 a.m. to 2 p.m.



This year, Newport Beach celebrates the 25th year of its sister city relationship with Antibes, France.



SISTER ACT

Newport Beach celebrates 25 years of cultural connection with a resort town in France.

BY PETER A. BALASKAS



A delegation from Newport Beach visited Antibes in 2014.

More than 6,000 miles away, on the southern coast of France, there's a rose named after Newport Beach. In 1990, officials in Antibes, France—which is known informally as the “rose capital” of Europe—announced the creation of this new flower honoring our beach community. Meanwhile, across the pond, Newport Beach leaders dedicated a rose garden in front of City Hall to the Mediterranean port village.

This year, Newport celebrates the quarter-century milestone of its relationship with Antibes. Managed through the Newport Beach Sister City Association (NBSCA), the partnership between the two cities allows locals to understand international lifestyles through student and business exchange programs, hosted stays and cultural awareness events.

“In this era of citizen diplomacy and global understanding, our sister city programs become an excellent vehicle for expanding awareness of the world around us,” says NBSCA President Liddy Paulsen. “They provide opportunities for our city’s citizens to participate in personal experiences with those of other cultures.”

Launched in 1984, the nonprofit NBSCA seeks out partnerships with cities that have much in common with Newport in terms of statistics or character. In addition to Antibes—which shares a similar population of approximately 80,000 and a designation as a resort community with the largest pleasure harbor in its area—other relationships extend to Okazaki, Japan, and Ensenada, Mexico. Each city has its own committee in the NBSCA that organizes events, such as international holiday celebrations, exchanges and delegation visits.



Sister cities are selected on the basis of similarities to Newport; for example, Antibes was chosen for its cosmopolitan character that mirrors our beach community.

As Cherri Penne-Myers, the Antibes committee chair, recalls her trips abroad, one evening in particular stands out: She was brought to a dinner party where everyone was required to speak only French, a hard task since she was new to the language.

“That was a tough evening for me,” Cherri says, adding that it was still a growth experience. “Thank goodness for one of my Antibes friends who, on occasion, would translate something secretly to me.”

Similarly, high school senior Sophie Smith became a study abroad student with NBSCA and visited Antibes for the first time in 2010. Although she previously traveled to northern France with her family during their summer vacations, spending time in a new part of the country was an eye-opening experience.

“Not only did I get to see a new part of France, but I made lifelong friends with the other students on the trip and with my host family, who I have now visited three times,” Sophie says. “I also had the opportunity to exercise my leadership skills, as I was one of the only exchange students who spoke French fluently, allowing me to act as a translator while helping students from both countries learn the other language.”

Newport locals aren’t the only individuals who have a chance to explore different cultures. This summer, our city is playing host to a delegation from Antibes. Over the Fourth of July, local officials will guide the group through a tour of City Hall and the Newport Beach Public Library’s central branch, special receptions and a harbor cruise, commemorating the milestone in the only way this city knows how—with style, class and fellowship. **NBM**

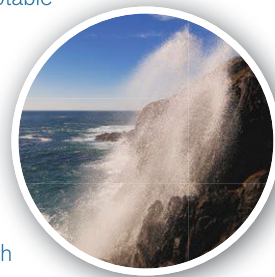
GLOBAL CONNECTIONS

France, Japan and Mexico offer much for travelers to discover, from picturesque scenery to friendly locals. As you plan your next vacation, learn more about these three destinations with sisterly ties to the town you call home.

ANTIBES, FRANCE: It’s not surprising that Antibes’ reputation as a groundbreaking sister city of Newport is elevated due to its cosmopolitan setting and diverse landmarks. Located on the French Riviera just northeast of Cannes, the city was frequented by Pablo Picasso, whose work is now featured in the Picasso Museum. An artists’ colony, Antibes also has a guided tour run by the tourism bureau that takes visitors to locations favored by famous painters. On the outskirts of town is Fort Carré, a 16th-century star-shaped structure built on a rock point that affords 360-degree views of Mediterranean wildlife. For the musically inclined, the Jazz à Juan festival held every July draws prominent entertainers, with past acts including notable names like Duke Ellington, Ray Charles, George Benson and Sting.



ENSENADA, MEXICO: Newport’s closest sister city offers travelers a multitude of tours and activities throughout the year. A popular attraction is La Bufadora, one of the largest blowholes in North America, located around 20 miles to the north of Ensenada. Also of interest to visitors are the valleys of San Vicente, Santo Tomas and Guadalupe, where 90 percent of Mexico’s wines are produced. And, of course, sailing aficionados can watch the Newport to Ensenada International Yacht Race held annually in late April.



OKAZAKI, JAPAN: Located 200 miles southwest of Tokyo, Okazaki possesses an exotic mystery that draws tourists to its cultural attractions. The castle of Tokugawa shoguns (heads of government) and the historic Takisanji Temple are landmarks of note; near the castle is an annual firework festival held the first Saturday in August. But as Okazaki committee chairwoman Connie Skibba points out, the city has another quality valuable to visitors. “When you meet the people of Okazaki, you will have a friend and a cultural experience to treasure for life,” she says. If you can’t make the long trek to Japan, you can still enjoy Okazaki’s cultural influence locally: Check out the Friendship statue in front of the Newport Beach Public Library’s central branch on Avocado Avenue, presented as a gift to the city in 1984.



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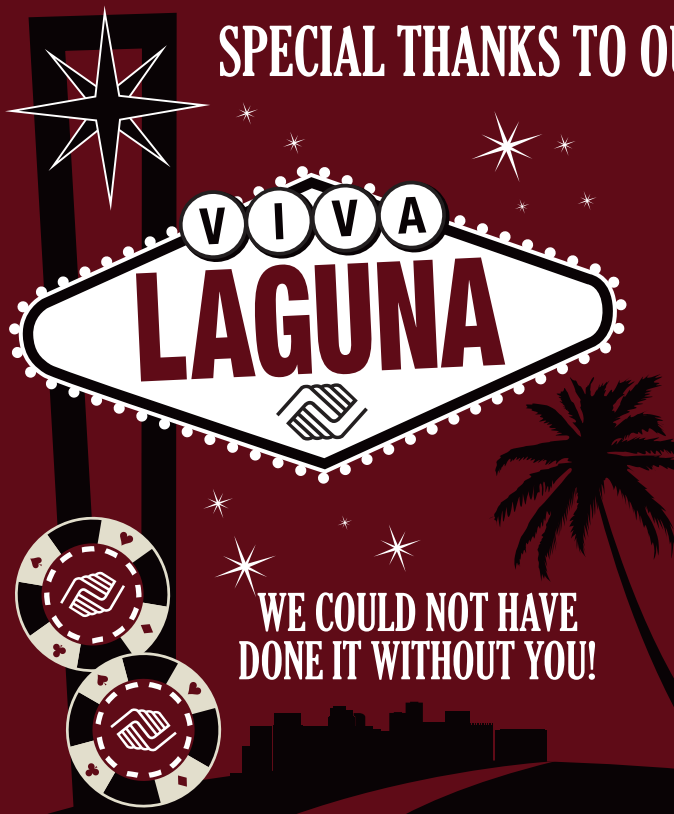
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LIVE, FROM NEWPORT BEACH

*Is our coastal city the music capital of the world?
Depends on how big your world is.*

BY RICH KANE

No, Newport isn't Austin, Texas, which bills itself as the "true" live music capital. Newport Beach also isn't Anaheim, Long Beach or Costa Mesa, each of which has rooms of varying sizes that attract talent ranging from internationally famous mega-bands to scrappy young locals hoping to make it big.

And yet, Yelp lists about 50 different bars and restaurants in Newport Beach and Corona del Mar where you can get your live rock/jazz/folk/acoustic/soul on during any given night of the week. There's plenty of aural gold here—you just need to dig a little to find it.

There are great seven-nights-a-week music rooms like the Hawaiian-themed Billy's at the Beach, where you can take bets with your friends on how long it takes the band to play a Jimmy Buffett song. Find a solid rotation of singer-songwriters and keyboard kingpins, such as longtime Orange County jazz player Ron Kobayashi, at Bayside Restaurant, or tune in for classic rock canon (on the Irish band off-nights) at Muldoon's Irish Pub. And for those who say Newport can't blast the beat, Hogue Barmichaels begs to differ. Being surrounded by shuttered-for-the-night office parks and John Wayne Airport have made it the go-to joint for the city's loudest original rock as well as the occasional country band, female vocalist showcase or multiband set put on by the Orange County Music League.

A quieter—but still lively—scene can be found in the heart of town. Corona del Mar High School alumnus George Fryer stays close to home with a weekly slot at the Port Restaurant and Bar, armed with seemingly every hit song that's ever been recorded, as well as his own songs he throws into the mix.



The Dennis Roger Reed band at Alta Coffee Warehouse & Restaurant

"The best thing about the Port is the people," George says. "We have a nice local crowd that comes out, and it's a pretty healthy scene. People order a cocktail and some food and listen to some music. They know they'll see a good performer every night of the week. I can play pretty much anything they want to hear, but I think that just comes with experience. And old age."

"Live music has been a major component of our business," explains Port owner Ali Zadeh. "We like featuring new and upcoming talent, and musicians who may not otherwise have a place to showcase their art, whether it's jazz trios, acoustic pop-rock or singer-songwriters."

Heading further north, the Balboa area is also home to venues that draw dedicated local crowds. Original songster and Boston transplant Matt Koelsch entertained at The Village Inn recently, strumming out tunes you might be hearing on the radio (or in a car commercial) next year. Up the harbor on the peninsula side, The Blue Beet provides a steady rhythm as an old-time favorite. The comfy neighborhood bar has been a home to many local musicians since 1912. Nobody seems to remember when it didn't have live music—certainly not Tom Canbe, who's held a steady gig there for more than two decades and has seen as many years'



SoCal band The Droppers at The Blue Beet

Live music is performed nightly at Port Restaurant and Bar.

worth of changes.

“Live music is still cherished in Newport but there used to be much more stuff going on,” Tom says. “People who lived at the beach would go out at night. Maybe it has something to do with social media and people having more choices and being distracted by other things, but there are still people who want to come and see a guy playing a guitar and singing a song in front of them. It’s great when people will just wander in on a Tuesday or Wednesday and go, ‘Wow!’ There’s a connection.”

Tom plays a mix of his own songs and popular covers, a formula that guitarist Chris Cruz, who recently wrapped up a regular gig at Alta Coffee Warehouse & Restaurant, also follows. Alta is a home to a variety of sonic styles, including Celtic, jazz, blues and an Outlaws of Folk series hosted by local rocker Michael Ubaldini.

“Cover songs pay the bills,” Chris says. “It’s really difficult to play only original music. There was a time when we always felt that if you were a songwriter and you’re doing covers, it was like taking a step back. But the thing is, there are people who are really good at playing covers, and that’s not easy to do.”

While cover bands are nothing new, the platform for showcasing their talents is evolving in town. The biggest recent development in Newport’s music scene has been the reworking of the Lido Theatre as a live music room, which Lido Live director of operations Dave Schniepp says has been wildly successful.

“We really think of ourselves as a performing arts center,” Dave says. “We’ve had Missing Persons, what’s left of Oingo Boingo ... and tribute bands. The Led Zepagain show we had was a sellout. I was sort of anti-tribute bands, but now I’m a fan because a lot of them are amazing. It’s great that they can keep the music alive.”



Muldoon's often features Irish music, mixed with the occasional rock band.

arts agenda

"LI'L ABNER"

THROUGH JUNE 28; NEWPORT THEATRE ARTS CENTER

Based on the comic strip by artist Al Capp, the satirical "Li'l Abner" takes a musical turn with the Newport Theatre Arts Center production. The title character serves as a foil for spoofs on 1950s American life and politics. A colorful cast of memorable characters provides fodder for the crazy high jinks that ensue. (949-631-0288; ntaonline.com)

NEWPORT BEACH ART EXHIBITION

JUNE 13; NEWPORT BEACH CIVIC CENTER

Featuring hundreds of sculptures, paintings and photographs, this 51st annual juried exhibition at the Newport Beach Civic Center offers attendees the chance to view and purchase original works by regional artists. The event is open to the public from 1-6 p.m., with awards presented at 4:30 p.m. (newportbeachca.gov)

FOURTH OF JULY SPECTACULAR

JULY 4; VERIZON WIRELESS AMPHITHEATRE, IRVINE

Kicking off Pacific Symphony's five-performance music festival, the holiday spectacular pays tribute to Journey using the musical force of a full orchestra. "Wheel in the Sky" and "Don't Stop Believin'" are among the hits performed by guest band Faithfully. (714-755-5799; pacificsymphony.org)

"DANCING WITH THE STARS: LIVE!"

JULY 15; SEGERSTROM HALL, COSTA MESA

Hosted by celebrity "All-Stars" season champion Melissa Rycroft, this live production of the popular TV show brings favorite pros and troupe dancers to the stage for a 90-minute extravaganza. It's packed with new choreography and memorable past performances. (714-556-2787; scfta.org)

SHAKESPEARE BY THE SEA

JULY 18-19; BONITA CANYON SPORTS PARK

Bring out your blankets and lawn chairs for this free weekend of two Shakespearean favorites. This season includes performances of "The Tempest" on July 18 and the comedic "As You Like It" on July 19. (310-217-7596; shakespearebythesea.org) **NBM**



"MOTOWN THE MUSICAL"

JUNE 16-28; SEGERSTROM HALL, COSTA MESA

"Motown" comes from Broadway to tell the true story of industry mogul Berry Gordy, who changed the way we listen to music. Hear hits from stars like Diana Ross, Marvin Gaye, The Temptations and Smokey Robinson while learning how the legendary stars shaped the future. Classic songs like "My Girl" and "Ain't No Mountain High Enough" delight audience members of all ages. (714-556-2787; scfta.org)

"MY GENERATION: YOUNG CHINESE ARTISTS"

JUNE 27 - OCT. 11; ORANGE COUNTY MUSEUM OF ART

This exhibition, organized by the Tampa Museum of Art and the Museum of Fine Arts in St. Petersburg, Fla., offers a look at a new generation of creative minds in mainland China. All born after 1976, these men and women emerged on the scene after the country opened its doors to international artists in 2000. Through paintings, video, installations and photographs, the works serve as a window into an industrialized, liberated China. (949-759-1122; ocma.net)



"MOTOWN" PHOTO BY JOAN MARCUS; "MY GENERATION" EXHIBIT IMAGE, "FEARLESS" BY XU ZHEN, COURTESY OF LONG MARCH SPACE, BEIJING

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Beach Bound

Head south of Newport this summer to visit three quintessential oceanfront communities in sunny San Diego.

BY KATHERINE DUNCAN, SHARON STELLO AND STEVE ZEPEZAUER

Summer is an endless whirlwind of sun and fun. From dawn to dusk, days are packed with trips to the beach, barbecues with friends and family, and boardwalk bike rides. But, for a change of scenery, cruise along the coast for a weekend getaway—even those chained to their desks from 9 to 5 can sneak away for a quick trip to nearby San Diego.

Three distinct beach destinations even entice those of us who have the ocean in our backyards. Just an hour south, Del Mar's famed dog beach is perfect for families with canine companions. La Jolla offers rest and relaxation, with plenty of dining and shopping to keep you entertained. And, finally, Coronado's island charm provides an escape from the chaos of city life.

Embark on a weeklong road trip or visit each community one by one. Either way, San Diego's beach cities promise an unforgettable vacation for summer travelers.

La Jolla: Torrey Pines
State Reserve

Del Mar Dreamin'

FROM THE SHOPS TO THE SAND, THIS COASTAL DESTINATION OFFERS ENTERTAINMENT FOR ALL.



Del Mar racetrack

Del Mar might be known for its fairgrounds and racetrack, but there's no need to wait for racing season to visit this iconic beach town. With a variety of unique shopping, dining and outdoor activities available, it's an inspired getaway year-round.

L'Auberge Del Mar, situated on 5.2 acres with 120 rooms, is conveniently located near all of the city's must-visit destinations. Its coastal accommodations are luxurious, yet they still feel homey. Many guest rooms include cozy fireplaces and private balconies or patios for embracing the salty sea air; the beach is located just across the street via a private walking path. If you dread leaving four-legged family members behind, L'Auberge welcomes pups less than 15 pounds.

Just a four-minute drive from the hotel is **North Beach**. Visitors travel from all around Southern California to bring their pets to this half-mile stretch, located just north of 29th Street by the mouth of the San Dieguito River. Dogs of all sizes are free to run through the sand off-leash during most of the year.

If you feel like hitting the shops rather than the sand, a quick walk across Camino Del Mar from L'Auberge will take you to **Del Mar Plaza**, home to about 30 high-end retailers and restaurants. The open-air, multilevel complex includes fine art galleries, jewelers and other stores nestled between a variety of American and international dining.

Just as there's a cuisine to suit nearly any preference, the shops are equally diverse. Major brands like Banana Republic neighbor smaller stores that

are unique to the San Diego area, such as Urban Girl Accessories. Located on the street level, this retailer offers home decor, apparel, beauty products and more. It's a great opportunity to pick up clever gifts and souvenirs from local manufacturers, like salt from La Jolla Salt Co. in delicious flavors like bacon. But come late afternoon, take a break and head to one of the upper levels for an unforgettable view of the sunset over the Pacific.

Walk farther down Camino Del Mar and you'll find shopping with a more historic vibe; the area dates back to the 1880s. Numerous specialty boutiques and dining options are located between Ninth and 15th streets.

No vacation is complete without memorable culinary experiences. After you check in at L'Auberge, enjoy gourmet comfort food for dinner at **Kitchen 1540**. A Southern influence is evident throughout the menu—chicken and dumplings, as well as shrimp and grits—but dishes are also crafted with fun flavors like coconut-curry gravy.

When you're ready to head out to the sand, stop by the beachside **Jake's Del Mar** for lunch. Just a short walk from L'Auberge, it's the quintessential Del Mar experience, with fresh seafood (try the mixed seafood hot pot), creative cocktails, tropical decor and unbeatable ocean views.

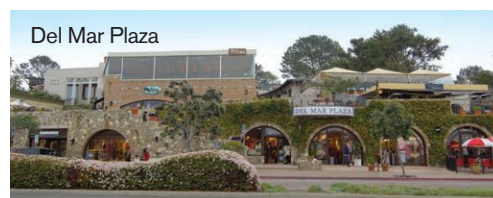
Those in the mood for Italian can take a short drive over to **Cucina Enoteca**, which combines traditional Italian and Californian flavors using local, seasonal ingredients. The dining experience, extensive wine list and delectable cuisine are sure



North Beach



L'Auberge Del Mar



Del Mar Plaza

The Del Mar racetrack summer season kicks off July 16—opening day is a festive affair complete with a contest for the best hat—and runs through Sept. 7. There's a lineup of thoroughbred horse racing, concerts and family events every weekend at this iconic venue "where the turf meets the surf" (dmtc.com)

ADDITIONAL ACCOMMODATIONS

Hotel Indigo

710 Camino Del Mar
858-755-1501
hotelindigosddelmar.com

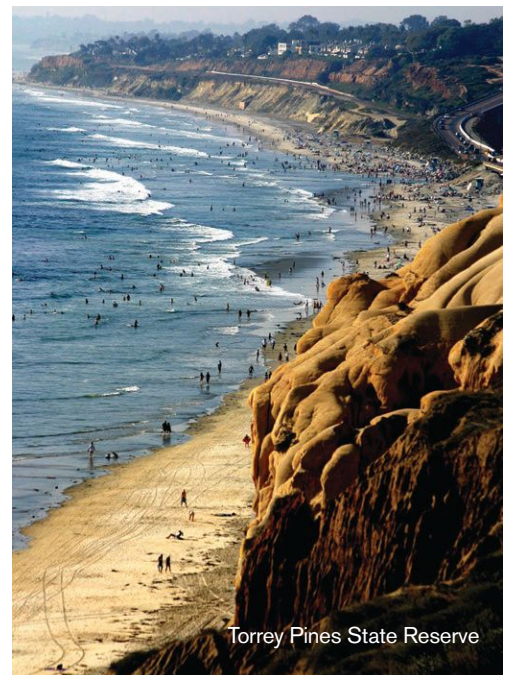
Les Artistes Inn

1140 Camino Del Mar
858-755-4646
lesartistesinn.com

to create a longtime fan after one visit. Luckily, you don't have to travel all the way to Del Mar to relive it: The small chain has a location at Fashion Island, so you can stop by and reminisce about your San Diego exploration over a glass of quality vino. —Katherine Duncan

Inside “The Jewel”

HISTORIC AND SOPHISTICATED, LA JOLLA IS THE QUINTESSENTIAL CALIFORNIA BEACH TOWN ALL GROWN UP.



The village of La Jolla, 15 miles north of San Diego, transcends the sleepy subtlety of its descriptor. A mashup of vintage California and Mediterranean ambience, the neighborhood boasts world-class beaches, arts and culture along with trendy shopping and eclectic eateries.

Perched above the rugged cliffs of the Pacific, the majestic **The Lodge at Torrey Pines** presides at the far north end of La Jolla and acts as a dramatic gateway into town for those driving south on Pacific Coast Highway. The Craftsman-inspired, AAA Five Diamond resort has 169 generously-sized guest rooms, most with views of either the ocean or the famed **Torrey Pines Golf Course**, one of the nation's foremost municipal golf facilities and home to the annual Farmers Insurance Open every January. Taking inspiration from a different era when craftsmanship was of utmost importance, furnishings throughout the property feature Stickley-esque pieces of fine woods, fabrics and leathers.

Adjacent to The Lodge is **Torrey Pines State Reserve**. Rustic footpaths meander throughout the approximately 2,000 acres of golden cliffs and forests of Torrey pine—the most rare of native pine in the country. Guided walking tours are available daily at 9 a.m. and 4 p.m. from The Lodge.

As you look skyward near The Lodge, it's hard to miss the mesmerizing sights of hang gliders

and paragliders soaring over the cliffs and the Pacific at **Torrey Pines Gliderport**. Take a lesson, ride tandem with an instructor or just watch the experts fly with the seagulls.

For more family-friendly beach experiences, head south to La Jolla Shores. On the way—perched on a bluff—is the popular **Birch Aquarium**. As the public exploration center for the world-renowned Scripps Institution of Oceanography, the aquarium features more than 60 habitats of marine life, five dozen interactive elements and three outdoor tide pools.

Continue your southern trek to the scenic **La Jolla Cove**, part of the La Jolla Underwater Park; it's walking distance to the village and nearby **Scripps Park**. While no surfers or bodyboarders are allowed, the park features 6,000 acres of ocean floor and tidelands and is a haven for families and snorkelers looking to experience the myriad marine life above and below the water's surface. La Jolla Cove is also home to **Seven Sea Caves**, which can be accessed via kayak, swimming or snorkeling; for landlubbers, **Sunny Jim Cave** is the only known land-access sea cave on the California coast (from right in the heart of La Jolla Village through the Cave Store).

When you're done with the day's exploration, **Prospect Street** and the handful of cross roads in the village serve as the main epicenter



for shopping and dining, with small specialty boutiques, antique stores and art galleries. Even with a small-town feel, the diversity of shops is impressive and includes things for every wallet and mood. To experience a local's favorite, check out Warwick's bookstore on Girard Avenue.

La Jolla's dining scene can't be mentioned without including **George's at the Cove**. Make a stop here on your way back to The Lodge for views of scenic La Jolla Cove and regional cuisine in three distinct settings: a first floor elegant dining room, a bistro-style bar and the ever-popular rooftop terrace. Another local landmark, **The Marine Room**, is about as close to the Pacific as you can get while enjoying a great meal. This iconic dining destination above the sand of La



Torrey Pines Golf Course

La Jolla comes alive with music during August with SummerFest, a nationally recognized chamber music festival. The event kicks off with a free outdoor concert and continues Aug. 5-28 with an inspired slate of performances featuring 85 world-class artists and ensembles. (ljms.org)

ADDITIONAL ACCOMMODATIONS

Estancia La Jolla Hotel & Spa

9700 N. Torrey Pines Rd.
855-318-7602
estancialajolla.com

La Jolla Beach & Tennis Club

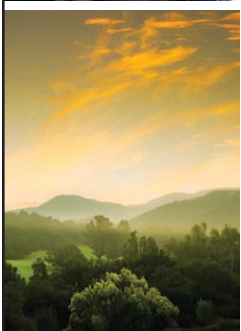
2000 Spindrift Dr.
888-828-0948
ljbtc.com

La Valencia Hotel

1132 Prospect St.
858-454-0771
lavalencia.com

Jolla Shores is known for its sophisticated dishes and award-winning chef, Bernard Guillas. For fresh and savory seafood in a chic environment, try **The Med** restaurant at the landmark “Pink Lady” of La Jolla, the La Valencia Hotel. On your

last day in town, **A.R. Valentien**, the signature restaurant at The Lodge at Torrey Pines, provides the ideal final meal, with seasonal ingredients from local farmers markets, small growers, local ranchers and fishermen. —Steve Zepezauer



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Coronado Central Beach and Hotel del Coronado

Along the shore of Coronado, golden flecks sparkle in the sand, the first hint that this is no ordinary beach town. The glittery effect is due to a mineral called mica, but this seaside escape's true treasures are the first-class amenities and small-town charm. A quick drive or train ride from Orange County, visiting Coronado is almost like stepping into another world, away from the hustle and bustle of city life. Located across a bridge from downtown San Diego, the community exudes an island feel. On one side, sweeping ocean views extend from Mexico to Point Loma; meanwhile, the iconic **Hotel del Coronado** stands tall with its red-roofed turrets and grand woodwork, helping transport you to another time.

For the quintessential Coronado experience, The Del is the place to stay, as it has been since the opening in 1888. A National Historical Landmark, it was once a retreat for Hollywood celebrities and dignitaries. In addition to historic appeal, the luxury hotel and adjacent Beach Village at The Del feature 757 updated rooms—many with oceanfront balconies—an award-winning spa, upscale shopping and gourmet dining. Adding some intrigue to the property, the main building is allegedly haunted by the ghost of Kate Morgan, a guest who was found dead on an exterior staircase in 1892. Whether or not apparitions are seen, visitors will surely remember their time at The Del, which offers modern comforts inside and out: Cushioned lounge chairs and plush day beds are available to rent on the beach just steps from the resort.

Consistently named among the nation's top beaches, **Coronado Central Beach**—a 1.5-mile stretch of white sand and azure water—provides



the perfect setting for families to spend the afternoon. Surfing and stand-up paddleboarding lessons are available, but for a more relaxing activity that allows plenty of sightseeing, rent a bike and pedal around town. At **Holland's Bicycles**, on palm tree-lined Orange Avenue, the friendly staff will help you select a two-wheeler, adjust the seat height and offer advice on the best routes.

With an easy-to-follow map in hand, head north under the bridge and along the water's edge for a tranquil ride and stunning views of the city skyline across the bay. Stop at the **Coronado Ferry Landing** for lunch at one of several restaurants, peek in the souvenir shops and check out Stephen Clayton Gallery's enchanting artwork by Dr. Seuss.

For a brief excursion on the water, hop aboard a ferry, where children will enjoy sitting on the upper deck and looking for sea lions lazing on the buoy. After docking at Broadway Pier, spend some time in San Diego (the USS Midway Museum is close by) or return to Coronado to finish your bike ride past **Naval Air Station North Island**, the birthplace of naval aviation.

Only a block away from Holland's, cool off with sweet treats at **MooTime Creamery**, an old-fashioned ice cream parlor where handcrafted flavors are mixed with candy, nuts or fruit and served in a housemade waffle cone or bowl. Later, return to The Del for a refreshing blackberry margarita at **Sunset Bar**, an outdoor lounge with fire pits, then dinner at the resort's signature restaurant, **1500 Ocean**, where seasonal dishes incorporate fresh produce from an on-site garden. Dine inside or on the patio for sunset views while relishing a four-course tasting menu of expertly prepared California coastal cuisine such as tuna sashimi,



Sunset Bar at Hotel del Coronado

To take home a piece of Coronado, visit Art-in-the-Park from 9 a.m. to 4 p.m. on the first and third Sundays of each month in Spreckels Park. More than 50 local artists sell their paintings, photography, ceramics and other pieces in this juried show presented by the Coronado Art Association. (coronadoartassn.com)

ADDITIONAL ACCOMMODATIONS

Beach Village at The Del

1500 Orange Ave.

866-433-3030

beachvillageatthedel.com

Loews Coronado Bay Resort

4000 Coronado Bay Rd.

619-424-4000

loewshotels.com

seared diver scallops, filet mignon and truffled mashed potatoes, paired with a glass of wine from the extensive list. Make sure to save room for dessert: The chocolate torte is a decadent choice that will leave you wanting more, just like the alluring beaches of Coronado. —Sharon Stello NBM



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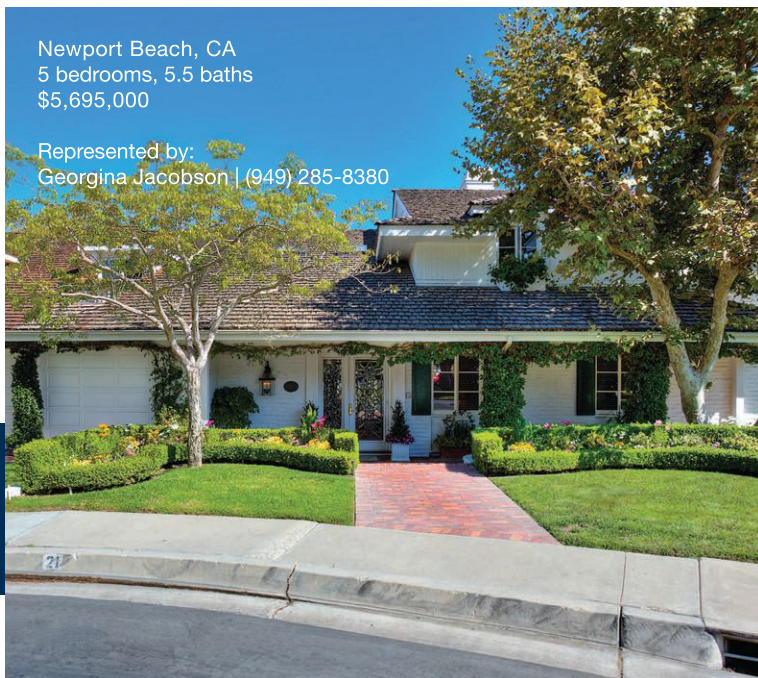
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VILLA



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5 bedroom + 2 office | 5.5 bathroom | 6,500 approx. sq. ft. residence size | 17,000 approx. sq. ft. lot size

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10 Rue Fontainbleau

BIG CANYON | \$1,895,000 | 4 bedroom | 3 bath
10RueFontainbleau.com



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13 Harbor Island

NEWPORT BEACH | \$10,900,000 | 13harborisland.com
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1821 Galatea Terrace

CORONA DEL MAR | \$6,800,000 | 1821galateaterrace.com
4 bedroom | 5 bathroom | 4,300 approx. sq. ft. residence size
113' view frontage



221 Morning Canyon Road

SHORE CLIFFS | \$5,295,000 | 221morningcanyon.com
4 bedroom | 5 bathroom | 4,180 approx. sq. ft. residence size
Ocean views



7 Greenbriar Lane

NEWPORT BEACH | \$4,195,000 | 7greenbriar.com
5 bedroom | 5 bathroom | 4,905 approx. sq. ft. residence size
Golf course views



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Alison McCormick

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Just Listed | 208 Via Lido Nord | Lido Isle | \$4,795,000



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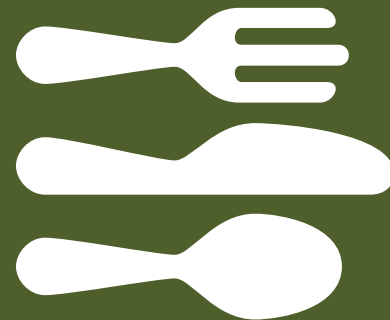


Just Sold | 117 Via Lido Soud | Lido Isle | *\$2,880,000



Just Sold | 615 Via Lido Nord | Lido Isle | *\$3,195,000

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*)

BLUE MEDITERRANEAN CAFE

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*)

JULIETTE KITCHEN & BAR

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*)

KITAYAMA

Four distinct dining rooms accommodate a sushi lunch or an authentic multicourse experience. (*101 Bayview Pl.; 949-725-0777; kitayamanewport.com*)

MOULIN BISTRO-ÉPICERIE-CAFÉ

Sample classic French dishes for breakfast, lunch and dinner, including charcuterie and quiche, as well as new daily specials. (*1000 N. Bristol St.; 949-474-0920; moulinbistro.com*)

NANA SAN

Sushi and sashimi lovers unite here to enjoy the wide selection of fresh fish. (*3601 Jamboree Rd.; 949-474-7373*)

ORIGINAL PIZZA II

Never lacking in lunch and dinner options, this pizzeria is also a live music venue. (*2675 Irvine Ave., Ste. D; 949-574-4995*)

TAPAS

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*)

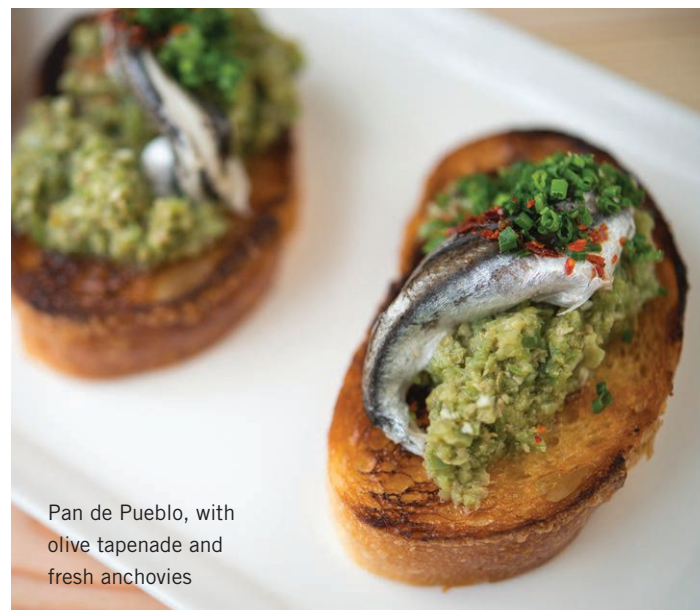
MIXING IT UP

The OC Mix at SoCo (South Coast Collection) is a growing culinary hot spot in Costa Mesa, drawing chefs who wish to experiment with intriguing concepts.

A couple newer restaurants are only adding to the prestige. **PUEBLO**, opened late last year, brings sharable Spanish plates that are rich in authentic flavor. The cozy, intimate restaurant has tables packed closely together so you can easily envy your neighbors' dishes. There's an unexpectedly large selection of tapas—nearly 30 options—so it helps to get a preview of the top picks. Start the meal off with a cold bite; the pan de pueblo is a simple signature dish done right, featuring a piece of grilled bread with a salty olive tapenade and “boquerones” (fresh anchovies). The “montadito de costilla” is a standout on the hot menu, with a generous heaping of tender braised short rib, a rare slice of beef and pickled onion relish on a bite-sized toast.

More recently, Laurent Brazier debuted **BISTRO PAPILOTE** in April at the old Seventh Tea Bar location. Open for breakfast and lunch, it offers French classics like several crepe varieties, quiche and a croque monsieur.

Put these restaurants on your radar and hop over the border to check out the latest happenings in Costa Mesa this summer. (shoptheocmix.com) —Allison Hata



Pan de Pueblo, with olive tapenade and fresh anchovies

ANNE WATSON PHOTOGRAPHY

taste of the town

SPOTLIGHT: FIVE CROWNS



Updated classics include beef steak Neptune (back) and potato horseradish crusted salmon (front).



Sample the new crab and avocado mash and wash it down with the Poppy Love cocktail.

GOING FOR GOLD

Five Crowns celebrates 50 years in Corona del Mar with a revamped menu and a fresh approach.

BY ALLISON HATA | PHOTOS BY JODY TIONGCO

Five decades ago, the famous prime rib restaurant opened in a space once occupied by an illegal gambling hall. Bringing the Lawry's name from Chicago to Corona del Mar's flower streets, Five Crowns cemented its place in local history in April 1965.

It's one of the oldest restaurants in town (The Quiet Woman is another that's celebrating its golden milestone this year), successfully staying the course by building on beloved classic tastes and executing them perfectly.

Prime rib is—and always will be—a staple; for regular patrons, it's a symbol of life's biggest moments, be it an anniversary dinner or graduation celebration. But, as Five Crowns reached the half-century mark this spring, it took a leap of faith with a food and beverage program that almost triples the old selection.

It's an exciting time for the restaurant's culinary team, which has added new flavors and preparations to the menu. Family-style options and seafood are newer highlights, but the real

spotlight shines on dishes that pay homage to Five Crowns' past. Classics like the beef steak Neptune—tender filet mignon topped with soft, shredded crab meat, served alongside expertly grilled asparagus and a bed of mashed potatoes—bring to mind flavors of days past. The potato horseradish crusted salmon is another updated plate, pairing a juicy fish filet that has just the right amount of kick with a crispy potato pancake. A mustard sauce adds a creamy depth, while sautéed haricot verts provide a welcome bit of crunch and help cut the richness of the dish.

There are also plenty of offerings to sample on the side. The haricot verts are available as an accompaniment, but if you're choosing something to share, the creamed spinach is a popular pick. A large platter of fruits del mar is perfect for larger groups; choose five seafood items from a selection that includes Scottish salmon tartare with dill creme fraiche, oysters, grilled shrimp, smoked trout dip and crostini, and crab and avocado mash with lime dressing and pita chips.

If you're not quite ready to go home, SideDoor (adjacent to Five Crowns) offers a casual, English-style gastropub atmosphere for an after-dinner drink. Some of the handcrafted specialty cocktails are available at both venues, including the refreshing Garden of Eden gimlet, served up with Prairie cucumber vodka, lavender honey syrup, lime and absinthe.

Those visiting before dinner, however, should stimulate their appetites with the new Poppy Love, which is inspired by the location at the intersection of Poppy Avenue and Coast Highway. The peppery blend brings together Botanist gin with poppy liqueur, amaro, and fig and cinnamon bitters for a tantalizing aperitif.

You may also hear whispers of a secret bar open on select evenings; figuring out how to make a reservation is half the fun. Five Crowns channels its gambling hall past in this rumored lounge with absinthe drips and one of the most authentic speakeasy vibes you can find in Orange County—but you didn't hear it from us. **NBM**

Five Crowns, 3801 E. Coast Hwy.; 949-760-0331; lawrysonline.com

taste of the town

SPOTLIGHT: OAK GRILL



Braised beef cheeks



Alaskan halibut two ways—as an entree with watermelon (front) and ceviche (back)

A CULINARY OASIS

Featuring an indoor-outdoor appeal and creative, seasonal cuisine prepared with fresh ingredients, Oak Grill is a must-try spot for summer dining.

BY ALLISON HATA | PHOTOS BY JODY TIONGCO

When Oak Grill was unveiled last summer at Island Hotel, the stunning outdoor patio—with its massive shady trees and romantic hanging lights—captured most of the attention. But in the year since, the talented kitchen team, helmed by Executive Chef Marc Johnson, has provided a more important reason for visiting the restaurant: perfectly prepared plates with fresh, seasonal ingredients.

Open for breakfast, lunch, dinner and Sunday brunch, the restaurant is never packed, though it should be. As more locals catch on to Marc's culinary mastery, the patio and contemporary dining room may fill up; until then, enjoy a relaxed, quiet meal and attentive service.

This summer's menu—which makes its debut July 7, according to Marc—is all about the heirloom tomato. Incorporated into nearly every section of the menu, the ingredient is exceedingly versatile. It stars in the heirloom tomato soup, a seasonal dish that brings to mind classic

comfort fare. The bright, orange-hued broth is less acidic than its traditional counterpart and is also accompanied by crispy brioche croutons for texture, a dollop of queso fresco and a basil leaf.

If you're looking for more small plates, a pork belly starter will satisfy any palate. Marc is an expert at preparing this popular cut of meat, so you can find it on the menu nearly any time of year in some form. For summer, it's paired with a thin slice of grilled bread, a light avocado mousse and juicy heirloom tomatoes that add a pop of color and fresh flavor to help cut the complex richness of the pork.

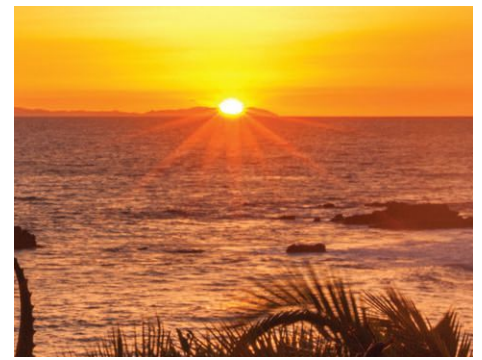
Alaskan halibut is another ingredient making multiple appearances on the seasonal menu. The citrusy ceviche, a sharable plate that serves four, features pieces of the fish cooked a la minute with a Peruvian take. It's joined by hominy served two ways—raw and toasted, almost like a corn nut—as well as a sliced rocoto pepper, onions and plantain chips. Those who want a larger portion of fish can

order the Alaskan halibut entree, served with vinaigrette, English peas, watermelon and more heirloom tomatoes; the light flavors of the produce contrast perfectly with the satisfying smokiness of the fish.

Heirloom tomatoes make yet another appearance on the entree menu, this time with Maine diver scallops, feta cheese, basil pesto and Haas avocado. But if you're ready to step away from seafood, the braised beef cheeks are an excellent foray into the indulgent meat offerings. So tender they almost fall apart at the touch, the meat melts in your mouth and is complemented by a creamy ramp risotto.

With so many plates to choose from, it's hard to imagine you'll have room for dessert. For those who have a second stomach for all things sweet, try the guanaja cremeux: It's an artistically arranged brick of rich chocolate custard and smooth saffras whipped cream. A few decadent bites are the perfect way to end a meal. **NBM**

Oak Grill, 690 Newport Center Dr.; 949-760-4920; oakgrillnb.com



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taste of the town

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; vivalboaisland.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)

OFF THE ISLAND

A new cookbook released by Tommy Bahama earlier this year offers a guide to signature dishes from the brand's restaurants, in addition to other Hawaiian specialties. The book is available to purchase at the restaurant in Corona del Mar Plaza, but here's a sneak peek of a recipe perfect for a summer barbecue.

Maui Sweet Onion, Bacon and Chive Dip

Servings: 6 to 8

3 slices cooked bacon
1 tablespoon vegetable oil
2 sweet onions, diced
½ teaspoon kosher salt
¼ teaspoon freshly ground black pepper
1 cup sour cream
2 tablespoons finely chopped fresh chives, plus more for garnish
1 teaspoon granulated onion
Potato chips or raw vegetables, for dipping

Cook the bacon in a medium nonstick skillet over medium heat. Transfer to paper towels to drain and cool; discard the fat and wipe out the skillet with paper towels.

Add the oil to the skillet and heat over medium heat. Add the onions and sprinkle with salt and pepper. Cover and cook, stirring occasionally, until the onions soften (about 5 minutes). Uncover and reduce the heat to medium-low. Cook, stirring occasionally, until the onions are deep golden brown (about 25 minutes). Transfer the onions to a medium bowl and let cool completely.

Finely crumble the bacon and add to the onions. Stir in the sour cream, chives and onion powder; season to taste with additional salt and pepper. Cover and refrigerate to blend the flavors, at least 1 hour or up to 2 days.

Transfer to a serving bowl. Sprinkle with chives to garnish and serve chilled with potato chips for dipping.

(Recipe from "Flavors of Aloha: Cooking With Tommy Bahama")



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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SUPER JUICE

The latest of Newport's juice bars, LA-based Juice Served Here expects to hold its grand opening in June. Located at Lido Marina Village, the shop treated customers to a sneak peek of its cold-pressed juices in April. The popular detoxifying blend, Charcoal Lemonade, is on the menu, in addition to specialty shots, cleanse packets, smoothies, salads, super foods and healthy desserts. Cold-pressed juices are produced off-site in a zero-waste facility using produce from local, biodynamic farms.

Intended as more than just a place to grab a quick drink, Juice Served Here provides a comfortable atmosphere for socializing with friends. The 400-square-foot-space is more than welcoming, with contemporary details like black marble and steel elements, as well as a window seating area that invites long conversations to be held over cold sips. (juiceservedhere.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)

UP AND COMING

The one constant in the local dining scene is that chefs and restaurants always keep us on our toes. Here's a look at the opening announcements from recent months.

The former Chart House building finally has a new inhabitant, and it's a name everyone in town is familiar with. **THE RITZ** restaurant is scheduled for a grand reopening in late summer—we're just hoping the iconic Ritz egg makes the cut on the new menu.

South Coast Plaza has traded in the chic Charlie Palmer (which shuttered in May) for more casual fare. **HOLSTEIN'S SHAKES & BUNS**, a gourmet burger bar, is expected to open late summer.

Also this summer, **HOPDODDY BURGER BAR** is opening at Fashion Island with its first California location. Located behind Tesla on the Macy's side, the restaurant is offering craft beer paired with burgers made from black Angus beef.

Those itching to try something new right now can stop by **EL CHOLO**, which took over the Landmark space on Coast Highway in Corona del Mar. The restaurant, owned by The Cannery's Ron Salisbury, closed its Irvine location last year shortly before opening the Newport outpost. —A.H.



THE TROUGH SANDWICH KITCHEN (COMING SUMMER 2015)

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

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)

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; 3thirty3nb.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

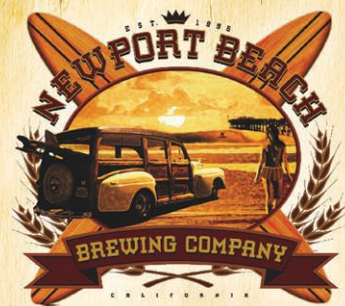
This bakery has plenty of sweets to choose from, as well as hearty baguette sandwiches. (149 Riverside Ave.; 949-645-0447)

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)



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SHOWROOM SERIES

A major culinary highlight, the Golden Foodies are held every fall to toast the top industry talent. Celebrate early this year with The Golden Chef Series of intimate cooking demos, held at the new Sub-Zero and Wolf showroom in Costa Mesa. The series continues through August with monthly events until the big ceremony. Join chefs including Wing Lam of Wahoo's Fish Taco and Zov Karamardian (June 30); Pascal Olhats and Chris Tzorin (July 28); and Noah Blom and Koire Rogers, chef and bartender at Arc Food & Libations, respectively (Aug. 25). Tickets can be purchased in advance for the chef series as well as the Golden Foodies awards gala, held Sept. 27 at the Fairmont Newport Beach. (goldenfoodieawards.com) —A.H.

FUJI YAMA

Dinner boxes are complete with rice, miso soup and one or two servings of chicken, grilled salmon or black cod. (4511 W. Coast Hwy.; 949-548-7200; fujiyamaus.com)

GARLIC JO'S

A pungent garlic aroma fills the air at this eatery; giant cloves are used in everything from the salads and pastas to the pizzas. (2332 W. Coast Hwy.; 949-673-8444; garlic-jos.us)

JACKSHRIMP

The sustainable offerings include Louisiana-style shrimp and jambalaya. (2400 W. Coast Hwy.; 949-650-5577; jackshrimp.com)

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

Classic 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 the range of inventive gourmet pies, from the Gorgonzola pear to the mushroom and pancetta pizzas. (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; pascalnbp.com)

THE CROW BAR AND KITCHEN

Extensive and exotic beer selections meet gastropub-inspired cuisine with a twist. (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

Open since 1976, the shop specializes in New York-style sandwiches like pastrami and corned beef. (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)

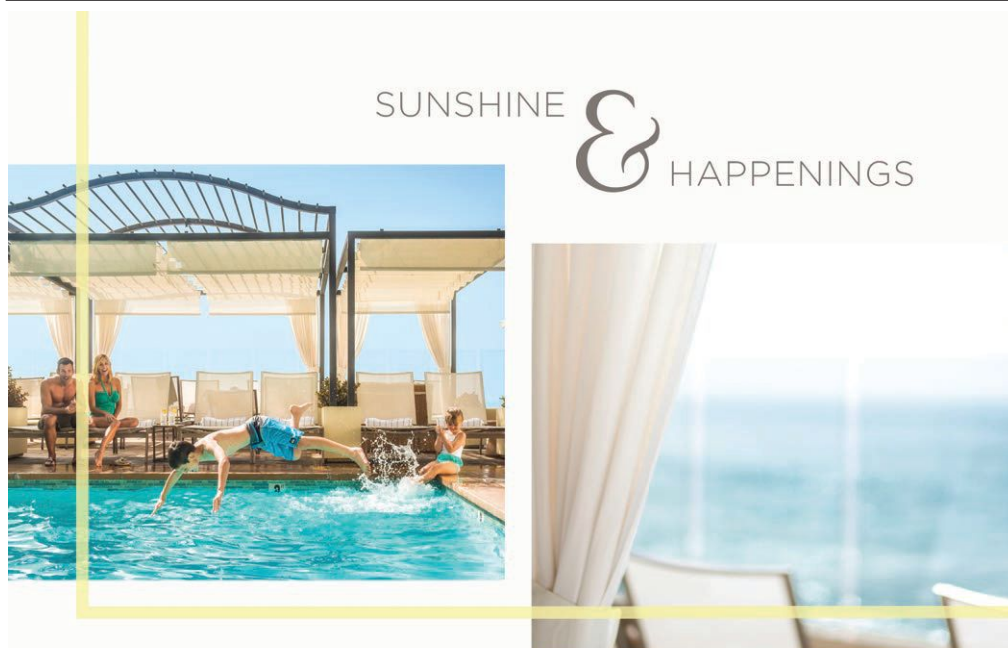


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TRUE WELLNESS

True Food Kitchen's new Wellness Wednesday initiative provides complimentary yoga classes on the outdoor patio. Held twice a month—June 24, and July 8 and 22—they're led by a certified instructor who doubles as a restaurant employee. The sessions begin at 9 a.m. at the Fashion Island location. (truefoodkitchen.com) —A.H.

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, complete with its own private wine cellar. (2407 E. Coast Hwy.; 949-673-3750; rothschildsrestaurant.com)

SIDEDOOR

Pints of craft beer—as well as wine and cocktails—are served along with artisanal cheese, charcuterie and seasonal plates. (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)

ZINC CAFE & MARKET

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

Newport Center/Fashion Island 59TH & LEX CAFE

The entree salads are favorites at this indoor-outdoor cafe 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 for a self-guided feast. (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 fare ranging from salads to sandwiches. (*Nordstrom*, 901 Newport Center Dr.; 949-610-1610; nordstrom.com)

CANALETTO RISTORANTE VENETO

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

CUCINA ENOTECA

This Italian restaurant has an extensive wine list and house-infused liquors to start, followed by a traditional menu 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 the restaurant's selection of more than 100 wines by the glass. (455 Newport Center Dr.; 949-720-9633; flemingssteakhouse.com)

GREAT MAPLE

Daily seasonal offerings are a culinary highlight, while standby dishes range from seafood starters to salads 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 with strawberry butter. (*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

The Japanese restaurant brings contemporary ingredients like jalapenos to 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)



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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; javiers-cantina.com)

MASTRO'S OCEAN CLUB

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



Settebello
Pizzeria
Napoletana

NEWPORT COAST FIRST CLASS PIZZA

Try hearty pies, single slices and other favorites like meatball 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

The wine cellar at this quaint restaurant will please oenophiles, while the 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 at this casual restaurant. (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. A late-night happy hour also beckons adventurous palates. (1332 Bison Ave.; 949-718-0956; mozambiqueperiperi.com)

PITA JUNGLE

Fresh and healthy is the focus here, from the hot and cold pita sandwiches to the wood-fired pizzas and veggie burgers. (1200 Bison Ave.; 949-706-7711; pitajungle.com)

PROVENANCE

A patio surrounding the garden—where chef Cathy Pavlos grows carrots, lettuce, strawberries and more—combines with breezy decor to evoke a contemporary wine country farmhouse. (2531 Eastbluff Dr.; 949-718-0477; provenancerestaurant.com)

WASA SUSHI ON THE BLUFFS

Come solo for lunch or with a dinner date to 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 nicely to a menu filled with fresh seafood and prime steaks, plus a great wine list. (1370 Bison Ave.; 949-720-9925; wildfishseafoodgrille.com)

Westcliff

CAFE 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

Handcrafted pizza is offered by the slice or as a whole pie, alongside pasta, salads and sandwiches. (1741 Westcliff Dr.; 949-631-1166; thepizzabakery.com)

W CAFÉ

Breakfast and lunch is served at this cafe, along with afternoon high tea service. (1703 Westcliff Dr.; 949-873-5242)

TASTE OF COSTA MESA

The Camp

118 DEGREES

714-754-0718; 118degrees.com

BLACKMARKET BAKERY

714-662-3095; blackmarketbakery.com

EAST BOROUGH

714-641-5010; east-borough.com

ECCO

714-444-3226; eccopizza.com

MESA

714-557-6700; mesacostamesa.com

NATIVE FOODS

714-751-2151; nativefoods.com

OLD VINE CAFE

714-545-1411; oldvinecafe.com

TACO ASYLUM

714-922-6010; tacoasylum.com

UMAMI BURGER

714-957-8626; umamiburger.com

VITALY CAFFÉ

714-662-5500; vitality.net

South Coast Collection

ARC

949-500-5561; arcrestaurant.com

BISTRO PAPILOTE

714-697-1707;

lacuisineculinaryarts.com

GREENLEAF GOURMET CHOPSHOP

714-862-2480;

greenleafchopshop.com

THE IRON PRESS

714-426-8088; theironpress.com

PUEBLO

714-340-5775; pueblotapas.com

SHUCK OYSTER BAR

949-420-0478; shuckoysterbar.com

TACO MARÍA

714-538-8444; tacomaria.com

South Coast Plaza

ANQI

714-557-5679; anqibistro.com

THE CAPITAL GRILLE

714-432-1140; thecapitalgrille.com

CLAIM JUMPER

714-434-8479; claimjumper.com

DIN TAI FUNG

714-549-3388; dintaifungusa.com

HAMAMORI RESTAURANT

714-850-0880; hamamorisushibar.com

LA CUISINE MEDITERRANEAN CAFÉ

714-641-2005;

lacuisineculinaryarts.com

LAWRY'S CARVERY

714-434-7788; lawrysonline.com

MARCHÉ MODERNE

714-434-7900; marchemoderne.net

NELLO CUCINA

714-540-3365; nellocucina.com

PACIFIC WHEY CAFE

714-641-9911; pacificwhey.com

QUATTRO CAFFÉ

714-754-0300; quattrocaffe.com

SEASONS 52

714-437-5252; seasons52.com

WOLFGANG PUCK BISTRO

714-545-5439; wolfgangpuck.com

Z'TEJAS

714-979-7469; ztejas.com

The Triangle

BLACK KNIGHT GASTRO LOUNGE

949-646-2401;

blackknightlounge.com

H2O SUSHI & IZAKAYA

949-515-7400; h2osushiizakaya.com

LA VIDA CANTINA

949-612-2349; lavidacantina.com

SADDLE RANCH

949-287-4652; thesaddleranch.com

TAVERN & BOWL

949-438-2320; tavernbowl.com

YARD HOUSE

949-642-0090; yardhouse.com NBM

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MY 24 HOURS IN NEWPORT

Nekter Juice Bar founder Alexis Schulze shares her favorite ways to enjoy the town.

BY ALLISON HATA

An Arizona native, juicing guru Alexis Schulze moved to Newport in 1998 and never looked back. “I fell in love with being outdoors and being so close to the ocean,” says the founder of Santa Ana-based Nekter Juice Bar, which has a location in Corona del Mar on East Coast Highway. “I wanted to live in a place where it felt like vacation all of the time.”

California beaches served as a fitting backdrop for Alexis as she embarked on a personal journey in home juicing. Her husband, Steve, and their two sons served as guinea pigs in the family’s kitchen as she came up with recipes for colorful blends of fruits and veggies.

A one-time fast food junkie, Alexis grew enamored with the way produce can transform into something that tastes good. She took her recipes public with the launch of Nekter Juice Bar in Costa Mesa; since 2010, she and Steve have opened nearly 50 stores across five states.

The family stays close to that first location with their home in Newport Beach.

Alexis explains that adores the city’s sense of community. “My kids love their schools, and we know all of our neighbors,” she says. “There is a small-town feel, despite the size. I grew up in a small town, so I love having that feeling of familiarity with people. ... It’s as if every place is like our own ‘Cheers,’ just not quite so many beers.”

Here, Alexis describes how she, Steve and the kids share a perfect day around town. **NBM**



DATE NIGHT

A Restaurant: “I love that the menu changes frequently. ... The halibut is the best in OC. And, the ruby red martini is delicious and it’s not too sweet.”



DOCK AND DINE

“One of our favorite things to do over the summer is take a **Duffy boat** out on the harbor with the kids. Afterward, we stop for a light bite at **A&O Kitchen [and Bar]** at Balboa Bay Resort.”



ISLAND HOPPING

“Steve and I love to walk around Fashion Island, especially on a beautiful summer day. I love the beet [tartare] salad from **Great Maple**; it’s filling, but still healthy.”



LEAN AND GREEN

“I have to grab a Greenie with extra lemon from **Nekter**. I walk there from Grit as an additional cool-down.”



CARDIO CRUSH

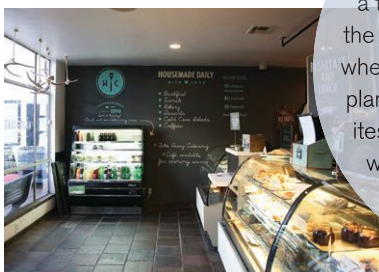
“I have to work out with my husband, Steve. We love Marisa Wayne’s Saturday class at **Grit Cycle**. She makes the workout fun—you don’t even realize how many calories you’ve burned until after.”



START

MORNING RITUAL

“Every weekend, we have a tradition to ride our bikes with the kids and have breakfast somewhere nearby—and dog-friendly—to plan out the day. One of our favorites is **Haute Cakes Caffe**. The wait can get pretty long, so an early start is important.”



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