



John Mye

JOHN NYE

A Southern California native and Alumni of UC Santa Barbara and the Culinary Institute of America in New York, John's career is rich with culinary experience as well as front of the house and corporate management.

John previously held the position of Culinary Director with the Cohn Restaurant Group, San Diego's largest restaurant company. He was brought in to develop several projects including a steak and seafood concept at the Wyndham Oceanside Resort called 333 Pacific. He also helped to tune up and support culinary operations and purchasing in the Cohn's 12 different restaurant concepts in San Diego and Hawaii. He re-engineered and opened their Corvette diner to a 10k square foot new home. John also designed another 12 million dollar facility that is now under way in 2013 on Harbor Island in San Diego.

Prior to San Diego, John served as Food and Beverage Director for King's Fish House restaurants a division of King's Seafood Company where over the years he opened 8 of their successful Fish House Restaurants throughout Southern California as he grew the companies quality, consistency, reputation, sales and profits. There he authored and executed training programs, beverage initiatives and purchasing company wide.

He previously opened Robert Mondavi's Golden Vine Winery at Disney's California Adventure as Director of Operations over a massive 12k square foot facility with 8 wine bars, 2 restaurants, a wine country deli, wine retail store and a working vineyard and theatre. The facility also required that he design, build out and oversee an offsite food production and wine warehouse facility to support the massive property. John also served as Food and Beverage Director, Brand Consultant and Corporate Chef for Schwartz Brother's Cucina Italian Cafes, designing, outfitting and opening 27 restaurants in Seattle, Portland, Arizona, California and Denver over a span of 7 years.

John went on to serve as Food and Beverage Director of the Hollywood Roosevelt Hotel. There he was selected to execute the reopening of the new restaurant Public Kitchen and Bar that was under construction at the time. Public was opened to great success and acclaim and continues to garner great reviews in it's second year. John was also responsible for running the hotels other successful food operations that are each the most profitable and successful divisions in the Thompson Hotel chain.

John also served as Executive Banquet Chef of the Sheraton Hotel and Towers in Seattle. A 700 room hotel with an acre of banquet space, the famous Fuller's restaurant and exclusive catering contracts with Microsoft, The Museum of Flight and The Seattle Art Museum doing \$12 million in F&B sales.

The experience led him to join the Sentinel Development Group, a national development and development management services company. In 2013, with partner, Chef Rainer Schwarz, he formed the Sentinel Restaurant and Hospitality Group (SRHG), an in-house operation for the management of restaurants and hospitality venues, with Partners, restaurant industry veterans. SRHG's portfolio includes The Deck on Laguna Beach and Driftwood Kitchen in Laguna Beach, Hendrix Restaurant at the Ocean Ranch Village in Laguna Niguel, and Emmitt's on the Strip in Las Vegas.

CULINARY - DRIFTWOOD KITCHEN













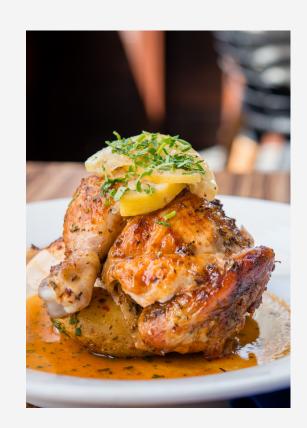








CULINARY - HENDRIX







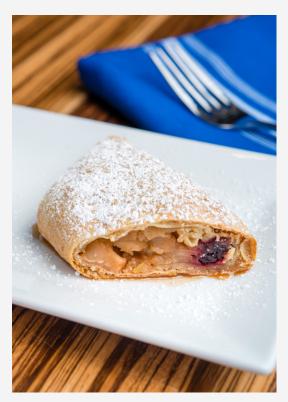












Media Coverage





Best New Restaurant of the Year DRIFTWOOD KITCHEN

The cocktails. The view. The wine. And, most important, the food. Driftwood Kitchen is the total package. It feels like the restaurant we've all been waiting for but never realized we were missing until someone finally opened it: a great, chef-driven, open-air dining room that dangles over the beach and doesn't cost a fortune for the experience.

Chef Rainer Schwarz makes it look easy, turning out baked-to-order Parker House rolls and beautiful charcuterie boards. The buttermilk-fried soft-shell crabs are as good as you'll find on the West Coast. And the halibut is stunning, served atop a fricassee of summer corn and fava beans. Rising-star pastry chef Rene Baez seals the deal with the perfect sticky-toffee pudding and a tongue-in-cheek riff on carrot cake.

■ 619 Sleepy Hollow Lane, Laguna Beach :: 949.715.7700 :: driftwoodkitchen.com



ALEXANDER DALE

His grandfather founded the former Villa Nova in Newport, and he grew up in the landmark's kitchen. He was inspired, even as a child—be'd add fromages to his Kraft mac and cheese. Today, the Le Cardon Bleu grad is creating award-winning menus of Cali-inspired share plates. Like the new chimicharet hanger sook soled, at the beachy-chic SeaLegs, sorigmoturhar core

DAVID FUÑE

After his first visit to Ducasse Paris, he stayed up writing sones so he wouldn't forget the best meal he ever ate. He brings that possion to Splashes at the Surf & Surd with cuisine that capitalizes on the flavors of the court. His yellowtail crude is a tale of tecture, with lemon pearls, crisp ledes and minod guar. His beef short ribs are seconded only by the cauliflower propost owo ways—recented and maked.

surfandamofrener.com

10 CHEFS

MANFRED LASSAHIN

This restaurant set is raining the culinary but. If you've been to Watertable at the Hyan Regency Huntington Beach, you know what we mean. He serves up contemporary American fare to goormands who are crazy for everything from his Meyer lemon- and thyme-stuffed bransing to his bar jam filled with mackubies, like house-roasted almonds with resemany and Maldon sea salt flakes. huntingsanheach Syatt.com

CARLOS SALGADO

Before he was the man behind Taco Maria at The OC Mis, this O.C. native was a postry chef, a graphic designer and a compener engineer. He says procedural thinking inflamors his cooking. He got his mart in Michelin-starred enablishments like Commis and executes an ever-shanging lineap of modern Mexican creations, including tucos like the pensale filte, with hallbur, charted scallion sield, cubbage and grapes, seconarie.com

AMAR SANTANA

Crisp wal overthreads with masted heirloom carnots, peanur crumble, pickled chiles and tousted coconus—artful creations lifer this have earned the gournand acclaim. Ar 32, he's already achieved his dream of opening a revuestant (Laguru's Boxadway by Amar Santana), and he's held stints in leaded kinchem like Aurenie in NPC. Yes, he's remained levelheaded through it all and is a big supporter of the nonprofit Carotts through Calinary Arts. Invaning framamentance core

BAINER SCHWARZ

Dine at The Deck, and your polate will be plied with the freshest fish creations you'll ever same. Been in Austria, this chef began his entining at 15, with an apprenticeship at a cardeturned-restaurant. He's worked in five-mar restaurants. was meneousl by Joachim Splichal and opened Georgia in L.A. Now, be's filling bellies with concections like his pan-rouged haldbur with corn pudding, asparagus. regar snop pea vines and articholess, afrekenlagsma.com

CRAIG STRONG

Join Seedich enocuettoe chaff on a tour of his occunfront garden, and he might make you try a fara bean, then give you another to place in your pocket for good lock. He grows deficious cospecilaness flowers, lavender and fingerlings—and tass them in his dishes. Try the suscoid dack breust—it gets a tast pop from rapperries and rhubath, studiologynations it com

NORBERTO VILLEGAS JR.

The Mexican-American chef got his start as an insen at Tabu Grill in 2007. and this year, he came full. circle. He now heads the kinchen at the Laguna box spot, where the merea of South Pacific palarables is exotic and mystorious. (His sumac subbed lamb is accompanied by mine tra-infused leastly councoun.) He says his mother's "adventurous" cooking instilled an appreciation for different styles of cuisine. But his favorite is Latin. American: 'It makes me feel at home," salvgrill.com

With a kitchen entirely fueled by wood, chef Neah Blom looks to the past to show us the future. He employs the fiery bearth and s big spoonful of duck fat to elevate sotatoes into a luxury good. He transforms a few mushrooms and a fewrange egg into a smoke-scented piphany. The steaks, the tacos, the surger ... it all might sound familiar, but vest assured, nobody else is cooking

. 3321HYLAND AVE. BF, COSTA HESA, 149-500-5561, ARCRESTAURANT.COM



DRIFTWOOD HITCHEN OF The cocktails. The view. The

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Rene Base souls the deal with sticky-toffice cuke and a tongue-in-check riff

. 419 SLEEPY HOLLOW LANE, LAGUNA BEACH, 949-715-7700.

buttormilk fried noft shell crabs are as

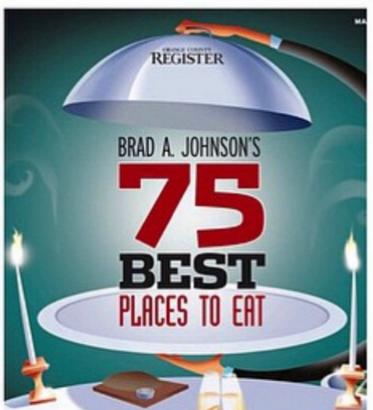
ARC The wedge sailed of greens and other fresh ingredients topped with hand-out prilled bacen is served in a mange wood bowl.



SOUTH THOOS & MARGARITES

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The margarithm or expects,
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* Part Company are, misse, married to black, Tie etc (TRE, 50/75/2016.com





Cured hamachi includes pickled peppers and lemon ginger aloti.

JULIETTE HITCHEN & BAI

Three things to keep in mind about Juliette, a charming American bistro with an ad-jacent wine boutique. One: The burger rocks. Two: If it's on the menu at dinner, you seriously must order the braised pork shank. Three: The wines are very modestly priced, making it essential to order a bottle. Beyond that, save plenty of room for dessert. Pastry chef Erica Choi usually serves something in a jar, and this is what you will want to areo in on. It might be a citrus coupe - like a Creamsicle on steroids.

. 1000 BRISTOL ST. MIL NEWPORT BEACH, 949-752-5654,



DRIFTWOOD HITCHEN

"Oil, that's beautiful." I may not my compenses instinctively turn and look at the next setting over the nexts, florenesse sights.

"No, not that, Thus," I my possing to the desimp racked that's just landed in those of m. The desimp article that is just to the size with house made or detail at some, bedong list not eliminately generaled Bloody Mery that house had not a size of the size of the with most with made, "The obvious artig and lot and house with ends. The obvious artig and lot and house had a fine better aside out of a timp hat a nod take a blook fit whe had obtained as a size of the size o

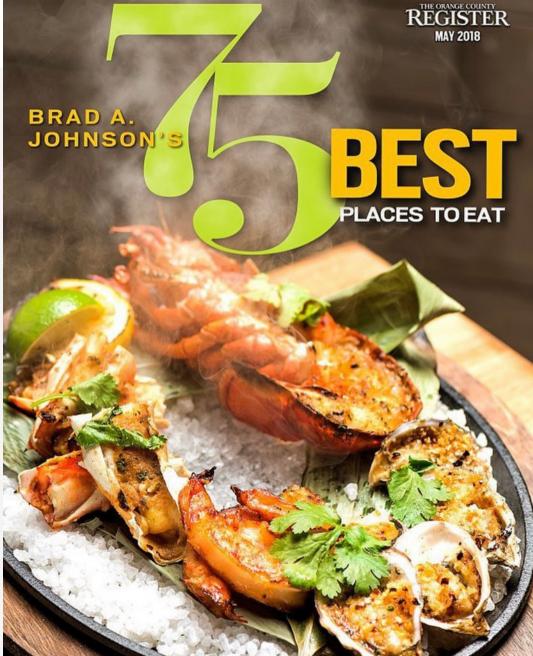
ADYA

12 Adya is a fast-casual Indian food stall inside the Anabeim 42 food stall insuce the American Packing House. Order at the counter, then find someplace to sit if you can. The menu is short but everything is impressive. How is it possible that the chicken tikka masala is so soulful and rich without being overly heavy? And how can chicken kebabs be this remarkably tender and luscious? The best thing of all might be the wickedly good Indian-style Sloppy Joe, made with lamb. Don't hesitate.

ANAHEIM, 714-533-2392, ADYAGC.COM







. 440 S. ANAHEIM BLVD., BZOL





Outstanding Wine Service WINEWORKS FOR EVERYONE

If you asked the average sommelier to dream up the perfect wine list, no expenses spared, all bases covered, most would turn to a guide such as Wine Advocate and start checking off the classic estates and legendary vintages until the cellar was full.

Darren and Jean Coyle, the duo behind Wineworks for Everyone in Mission Viejo, chose a much different approach. Scan their list. They make no pretense toward the cult of Robert Parker. Instead, they offer an obscure, constantly changing collection of terrific, modestly priced wines – roughly 60 or 70 at a time – that even the geekiest of wine geeks probably hasn't tasted. And in doing so, they have leveled the playing field for everyone. Ordering wine becomes an adventure, no matter your expertise or private-cellar status.

like this is by tasting a lot of wine, which everyone on staff seems to have done. Tell your waitress you prefer big, full-bodied reds, and she might bring two 3-ounce pours of a Herman Story Syrah and Orin Swift's D66. The former is a smoky, hedonistic, "Game of Thrones" sort of drink. The latter, made by former Opus One winemaker David Phinney, is a raunchy, sexy, Rhone-style blend that defies its own stereotype and crosses into a cabernet lover's domain. "If you don't like it, let me know and we'll explore something else," she says. But more likely, you'll leave here with an extra bottle of each under your arm. Wineworks isn't just a restaurant and wine bar, it's also a retail boutique with some of the fairest prices around.

■ 26342 Oso Parkway, Mission Viejo :: 949.582.0026 :: wineworksforeveryone.com

TOP 10 NEW RESTAURANTS

DRIFTWOOD KITCHEN Ocean breezes, crashing waves and spectacular sunsets.

Whole fried redfish. Roasted halibut and a crisp grüner veltliner. Sticky toffee pudding.
619 Sleepy Hollow Lane, Laguna Beach:: 949.715.7700:: driftwoodkitchen.com

SOLITA TACOS Y MARGARITAS Awesome margaritas and civilized sangrita. Soulful enchiladas. Oak-fired carne asada from a Santa Maria-style grill. Bella Terra, 7631 Edinger Ave., Huntington Beach :: 714 894.2792.z solitatacos.com

THE WINERY Epic lamb chops. Chili-rubbed mahi-mahi. Milk-fed elk. USDA prime steaks. Legendary wines and birthday vintages. 3131 W. Pacific Coast Hwy., Newport Beach:: 949.999.6622:: thewineryrestaurant.net

WATERMAN'S HARBOR Modern seafood on the harbor. Swordfish au poivre. Mexican-style shrimp cocktail. Prawns with Asian rice dumplings. Plus one helluva burger. 34661 Golden Lantern St., Dana Point :: 949.764.3474 :: watermandp.com THE NORTH LEFT A phoenix risen from the ashes. Beetlejuice on the rocks, the signature cocktail. Ribeye tartare with bonito flakes and vermouth sabayon. Prawn ceviche with coconut milk and Fresno chili. Stewed apples with miso ice cream. 400 N. Broadway, Santa Ana:: 714.543.3543:: thenorthleft.com

PUEBLO TAPAS Finally, great Spanish tapas in OC Lamb meatballs, pork belly with clams, housemade chorizo and lentils, pan con chocolate. The wine list still needs work. SOCO, 3321 Hyland Ave., Costa Mesa:: 714.340.5775:: pueblotapas.com

WEI SHIAN NOODLES Dumpling house with 30 seats and crystal chandeliers. Spicy Sichuan-style dandan noodles – electroshock therapy has never tasted so good. 5408 Walnut Ave., Irvine:: 949.653.6138:: weishiannoodles.com

PIROZZI Next-gen, slow-food Italian. Wood-roasted prawns. Bistecca Fiorentina. Handmade pasta. Plus OC's most authentic Neapolitan-style pizza. 2929 E. Coast Hwy., Corona del Mar:: 949.675.293:: pirozzicdm.com

ADYA Fast-casual Indian with the soul of a chef. Order at the counter, then find a seat.

Tender, luscious, yogurt-marinated chicken. Wickedly good keema pav. Packing House,
440 S. Anaheim Blvd., Anaheim :: 714.533.2392 :: adyaoc.com

PROVENANCE Garden-fresh redefined. A vegetable lover's lucid dream. Salad days. Steak nights. Housemade cream soda. 2531 Eastbluff Drive, Newport Beach 949.718.0477:: provenanceoc.com







CHEF RYAN ADAMS: CINDY YAMANAKA/OC REGISTER WINEWORKS: NICK KOON/OC REGISTER

JANUARY 2015 :: COAST 55



MULE KICK

Similar cookult feve a cac rap Inche agino suvenor susty – na Viadry (Weite Jakino about you neer mangerities) when the Labranceit rese what you really want is something refreshing John Nye, On thy cod intokens

hierton of operations, knows how to quench your thirst Enter the Leguna

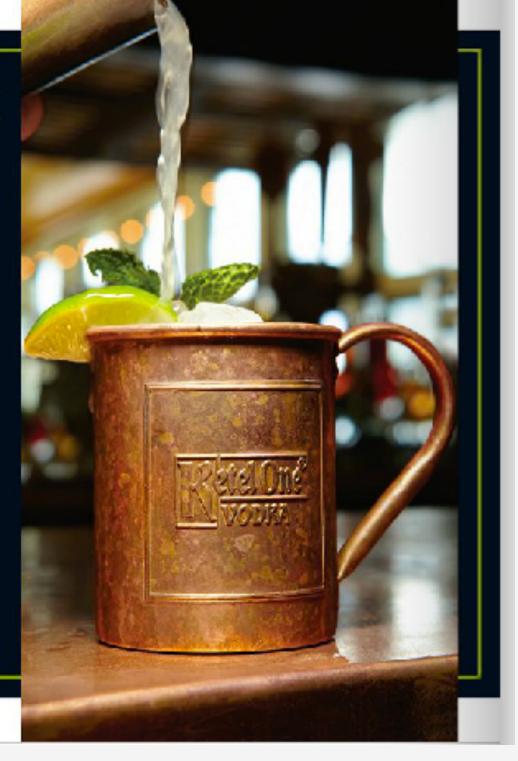
Nye saya there's a current tascina ten nikli Moycov niklas The chirk is among the meet securar occidation selig poored, and show the classic Mescow mule is nearly feelproof to rife, almost anyone can make a creattaying batton.

But the question Di-Timocol Kitches in Lagues Beach can be discerning ex-Now wasted to other something more. His agreemenas s Me spky notes that come from Faver-Tree ginder need (blye problem the Teach lies condition on the soldest pingentlawe). The O'Compiler control raphints of alous from the pronge of laws a state of the control of the co sader to drink on a salmy afternoon. -MINITIANNA

Lagura Mule

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INSTA-HIT

Reusable Robot Jars Bubble Crush in Garden Grove

these 18-ounce, eco-friendly containers, friendly containers, available in multiple designs. The teahouse prides itself for not using artificial powders, creamers, or fruit syrups. You can also customize the sugar level and request soy milk as a dairy substitute. Try the signature Ceylon milk tea with tiramisu puff cream or the strawberry matcha strawberry matcha latte. \$4 to \$6, add \$1 for robot jar



260 and counting



Sugary Sweet

These cocktail recipes trade boring and basic for remarkable flavor, thanks to the help of special syrups.

t the moment, sipping a cocktail made with simple syrup just doesn't seem right—because let's face it, nothing about the past year has been simple. Fortunately for those in need of a drink, Laguna Beach mixologists tend to let their creativity flow into

more intricate flavors to excite and satisfy the palate. These libations, found around town, incorporate unique syrups that serve as unexpected yet intriguing ingredients to amp up your happy hour, whether it's on a local patio or in the confect of journeys hours.



piquant cousin of the margarita, the Silver Surfer makes a splash with waves of tasty ginger puree and Milagro silver tequila to help quench your thirst just steps from the beach. To add a touch of sweetness, The Deck on Laguna Beach's bartenders turn to a plant that gives this beverage its bite,

HEALTH &



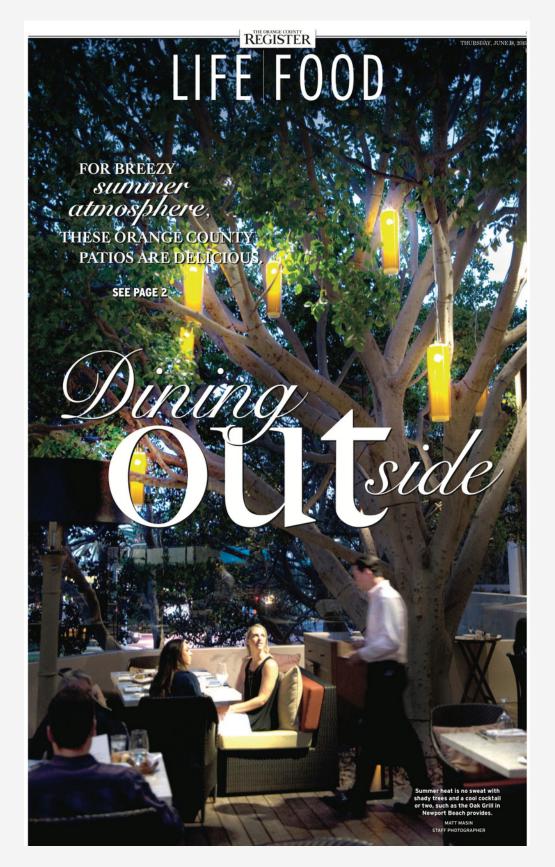
Agave nectar is used in the Silver Surfer at The Deck on Laguna Beach.

providing a subtle symmetry in flavor: agave nectar. Similar to maguey syrup, agave nectar is produced by crushing the leaves of the blue agave plant to extract sap before boiling it down to a refined form. Amber in color and thinner than honey, its faint flavor is used in an agave lime sour. The simple drink also gets some added flavor from fresh cilantro. As you sip (and indulge in The Deck's array of coastal Californian cuisine), the ocean vistas from the sand will leave you in awe of Laguna's beauty. (949-494-6700; deckonlaguna.com) LBM



s special sweeteners, or prorates a house-made signature conditail, phire's beverage director ple syrup—sugar disease, while the liquid is so or herbs and lets the run is double strained ind only the essence of the syrup—signature of the local condition of the local conditio









SANDY SPOTS

Orange County has many fine oceanfront and oceanview restaurants, from Studio at Montage Resort to Mutt Lynch's in Newport Beach. But there are only a select few located on the sand, or at least with direct access to the beach from within the restaurant. That was our criteria for this list, and we're sticking to it! Mostly.



[RIVER'S END CAFÉ, SEAL BEACH] Sitting

where the river meets the sea, and about as far as you can go northwest-ish and still be in OC, this place is worth the search. The food has a tropical flair and is better than one might expec at the beach (ceviche, crepes, jerk shrimp and burgers are standouts). Come for a Bloody Mary breakfast, and return for on-the-sand sunsets at its best. riversendcafe.com

JACK'S, HUNTINGTON BEACH]

The Clapp family cornered the concession biz in Huntington Beach back in 1932 with Dwight's, but Jack's is on the sand. In addition to local favorites like burgers and cheese strips, Jack's now offers barbecue, including brisket on a stick and other smoked meat treats. . 714,536,8328



BEACHCOMBER, CRYSTAL COUE The Bootlegger Bar in the back is one of our all-time favorite al fresco cocktail spots. We love the Martini flag tradition. We sneak into the cafe early if we want to enjoy breakfast beignets without a long wait, and we wish they didn't cut the AM menu off at 11:30. Mere quibbles, given the world-class location and historic preservation. thebeachcombercafe.com

THE DECH, LAGUNA BEACH] Our favorite way to enjoy the Pacific Edge hotel is to reserve a cool bungalow room for the day, invite friends and family and enjoy drinks and bites while avoiding the bar scene at The Deck next door. The best thing about the bungalows and the bar is the easy access to the beach. . deckonlaguna.com



CLOCKWISE FROM ABOVE: The scene at The Deck; Monarch Bay Club patio; oysters at Driftwood Kitchen; lobster roll at Slapfish; the view from Splashes; ceviche at River's End Cafe.

[SPLASHES, LAGUNA BEACH] Sitting at Splashes Bar at the The Surf & Sand Resort's restaurant during a big, summer swell is about as close as one can get to the water without getting wet. The salt air coming through the open windows is intoxicating. Or maybe it's the cocktails. surfandsandresort.com

[MONARCH BRY CLUB, DANA POINT] Since it's a private beach club, we almost disqualified this sublime spot on Salt Creek Beach. But guests at the St. Regis Resort are allowed access, it's rarely that crowded, sits right on the sand (or lawn, technically) and they fire up the outside grill in sum-mer. For a fine, resort-priced burger and cocktails, it's a top insiders' pick. monarchbayclub.com

HEARTIES, SAN CLEMENTE I It's sometimes hard to find healthy food at beach cafes and concession stands, let alone organic, so we're looking forward to checking out the North Beach spot recently opened by the owners of Hearties in Laguna Beach, Hopefully, they'll offer some of the vegan and gluten free cookies, brownies and other treats available at their main cafe. . hearties.com



OH, SO CLOSE!

The new Stapitsh in Laguna Beach is across PCH from Main Beach, so it doesn't quality for an "on the sand" list. But the little food court ut sits in has needed something camythings for so long, and it's such a fast-casual, sandy teet-allowed sort of place, that it some an honorable mention. A nite away, Drittwood Kitchen has replaced the old Beach. House restaurant. We always wished the historic place had direct access to the sand, but it didn't, and neither does Drittwood. Sandy's Beach Grill is obsories it sits on the bikepath by the pier in HB.

Surfers love Cate del Sal at the head of the irad listing to the first listing on the wrong side of the sand, but it are in the sale of the sale in the bid at the riad listing to Trail start leads to Trestles, so it's definitely an honorable mention, despite being on the wrong side of the 5. Wahoo's owners brought local travorte Rooster Gale to Big Corona, making if the best of the beach concession stands. It's within seconds of the sand, but it sits in the parking lot. So does Calari Beach Cafe, which is just across the train tracks from the Beach in San Clemente. We love surset drinks at Etherangy on the Nice.

Clemente. We love sunset drinks at Clements. We love sunset drinks of Fisherman's on the Pier, in Son Clements, but piers don't make the cut. Fisherman's is one of our choices for best dining by train stations, though. So read on, and enjoy the beach this summer!









FRESH CATCH FROM LOCAL WATERS

With the Practic at our doorsteps, we shouldn't be surprised when toques choose locally sourced sealood. The tide is changing. Chefs like Harven Gastnepub's [havengastropub com] Greg Daniels and Driftwood's [driftwoodkitchen.com] Ramer Schwarz turn to Santo Monico Sealood, while Waterline's [balboabaynesort.com] Vincent Lesage buys fait from Pearson's Part in Newport Beach. Treasures of the sea, indeed.

96 BETTER STOT STOR THE GUIDE DINING





On Deck

The team behind coastal destinations Driftwood Kitchen and the Deck in Laguna Beach unveils Hendrix, just inland next to Cinépolis Luxury Cinemas in Laguna Niguel. Chef Rainer Schwarz's New American menu features seafood, fire-roasted steaks and chops and rotisserie. Standout dishes include madeto-order zucchini cornbread with honey compound butter and sea salt; roti chicken/San Daniele prosciutto fritters; and (above) spaetzle muffin with burrata. Spit-roasted items such as rosemary-lemon chicken, porchetta and leg of Colorado lamb are offered in-house as entrees or shareable platters or for takeaway. The Austrian apple strudel is inspired by the chef's youth. Cocktails are a step above; wines can be purchased at near-retail prices. p. 38

BEST INDULGENCE Hendrix (32431 Golden Lantern, Laguna Niguel, hendrixoczom) The combread arrives in a skillet with honey compound butter and sea salt (and is made fresh, so allow for a 14-minute bake time), and the rotisserie is stocked with carnivorous favorites that arrive with all the fixings. It's a touch of the South in SoCal and it's worth

every extra calorie.



SEAS THE DAY

Dive in, Orange County: Driftwood Kitchen's executive chef Rainer Schwarz has rolled out a delightful spring menu full of fresh seafood fare. "Our new spring menu sees the addition of the seasonal ingredients presented in dishes designed to keep our menu [current] and excite guests." says Rainer. "We are focused on utilizing the best local ingredients to complement the freshest seafood we can get our hands on." Highlights include duck confit and goat cheese ravioli served with beurre blanc, sauteed mushrooms and toasted pistachios; whole roasted dover sole; seared diver scallops dressed with fregola pasta, cauliflower, Moroccan salsa and Marcona almonds; and pan seared Thai snapper with roasted eggplant chutney, tomato jam, grilled yellow squash and blistered baby heirloom tomatoes. And for the menu's new crown jewel. Rainer has crafted a photoworthy three-tiered DK Seafood Tower brimming with Maine lobster tail, king crab leg, poached jumbo Mexican shrimp, oysters on the half shell, Spanish octopus ceviche and tuna tartare. Work your way through the impressive dish as you watch the setting sun with a cool cocktail in hand. Yes, summer is certainly upon us. 619 Sleepy Hollow Lane, Laguna Beach, 949.715.7700, driftwoodkitchen.com -Allison Mitchell

FRYIGH

MEAT and GREET

With its sumptuous noticeme, a welcoming staff and the talented chef Rainer Schwarz heading the kitchen. Hendrix is fast becoming South County's new hot spot.

As Jones Steen & Photography by Line Mildeline



behind The Dock and Driftwood - moreflanes, and it's smally Lagrana. Kitchen in Laguna Beach there's apple results.

Issueds, yould feel a sense of place, where wine entire you for another east. country meets the want, It's causal yet confident,

uchy you. Laguna Niguel - you an imperative 20 source bone in 60-634 strak. The funded a winner. From the culent - wine list is funky-cool and fifted with family-owned.

Here's how to do this night right: Tark and comes Herdrin, a swag, hip and find the big does (o'r really big); you'll be warmly strumpeious neighborhood box spon. welcomed smide. A lounge area off the erreance will It's a graphous build out with a same-sealing received offer you a casual seat to up and longer, but first person packed with whole chickens and tolled percliptus, a - the wise shelves for a borde of your choice. Maybe melting pee of flavors on the menu and a wine shop you'll run time a friend or rwo, make cantal convoto boos. It's local, seasonally driven and locuses. And then you'll be excepted to yout dining table, past cockeas? high boys and a family style table that will

I suggest you start with the signature liquid. with a builting but tables by the window with a libation - a Perfect G-T, made with Hendrick's perkaboo occun view and a private dising room in. Gin and Faver-Tree premium tonic. It's hezorfally the works. Simple, hoven flavors fill the menu, from gazzuland with edible flowers and lovely slaces of new the daily firsh carch in fire-maned mean, including tiper consumbers, such a few jumper conservents.

12431 Golden Lannevin Se. Laguru Niguel, 949 248 1912. handrisoccom

Brunch, \$8-\$14; soups, salads and spreads, \$6-\$15, rossserie. \$19-\$25; small plates, \$5-\$18; entrees, \$16-\$42

Brunch Sec-Son, Hen-230m; lunch Tut : Frs. Hen-230m; doner Sun-Sat., from 600



« Inside you'll find a sense of place, where wine country meets the water. It's casual yet confident, with a hustling bar and tables by the window with a peckaboo ocean view." >>



...xostrocip betties totted into the min. It's a charming and refreshing start to what is yet to come.

Then most Pesc, the general manager, or share a and with chief. Bainer Schware and managing parises John Nye, and dig into an order of noticlicken and San Daniele prossiurto friesen. The honey sick will trase your tane buds, and the creamy, crunchy fritten are sodelicous. Now that's a good beginning. Six back, relax, feel the ocean breeze-and begin the glattory.

The chef's signature cast iron skiller of succhinicombread is available such night for as long as it lasts. and it is not to be mosed. The Broose's sprouts with Marcona almonds and dried cranberries are a crispy, savory, sweet miss of caramelized goodness, finished served with rustic grilled bread for spreading. Each bise you'll need them, is jam-packed with flavor, and you'll find the dishes hard to resist - until, of course, you realize that you must order bigger places.

Asian pear, caramelized enions and herbacrous pears———light, liacious terrure to antidy your ower much in no it makes a fantastic share plate and a worthy main, time ar all. And do not miss the sportale moffin. It's a unique and

The explosion of tastes communes with the threemeans platter served with drip poratoes title mean inices drip over the posteors during rouning, making thrue an micculent), rosemary froson chicken (four with cool mint yogust to cut through the amami. days brined and superjuict as a result), perchercs with explosion. There are more small places, like tender. homemade pickles (to cut through the piggs richness). braised and grilled octopus over homemade hummur and an absolutely delictions sliced leg of Colorado. with tweet cherry tomasoes and smoked trust rilleries. Tands. Share the wealth and order extra potantes-

Next, scan the desservment and order the Austrian apple strodel to truly understand the serious skill that goes into making this heritage toyat. The sticky noffee Consider the chicken flathread, adorned with cake is constanding too, with a supergood crumb and

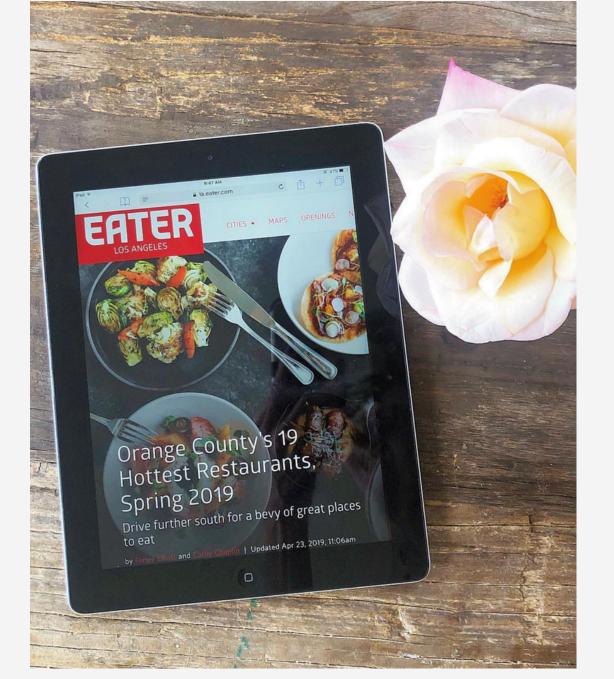
You'll find thoughtful, creative food at Hendrix, nutraseous creation. Tender linearly and warm record - with something for everyone. It's refusing, inviting

from left The Circle-result. province in a benduka wa sendans and perfection on the restaur of community the friends to may tere a projula charge from the lat of

HODERN AUTURY ORANGE COUNTY OUTS 1217 I WEST THIS OUTS 1200









Sauté



Spätzle Muffin With Nueske's Bacon, Burrata Cheese & Chimichurri

Recipe by: aftive Chef Rainer Schwarz

Hendrix 32431 Golden Lantern Laguna Niguel, CA 92677

949.248.1912

. S cups heavy cream

- *) pound Nueske's bacon, med diced
- . White amon, med diced , 12 sunces julienne fontina cheese
- . cup chopped chives

- Chlmichurri Sauce - 2 cups packed fresh Italian parsley leaves
- . 4 med garke cloves, peeled and smashed cub packed fresh gregang leaves
- . Loup red wine vinegar
- . sp red pepper flakes . ISD Kosher salt
- . Freshly ground black pepper
- . I cup extra virgin olive oil

- · Fresh Di Stefano Burrata Cheese
- · Orizzie of extra virgin olive oil
- Birstered small sweet 100 tomatoes
- · Fresh basil garnish

sait & pepper for taste

Directions

- 1. For the Sphile: min all impredients and let is go through the spacials rices, also known as potato ficer, into beiling salt were. Cook for about 3-4 min in med builing water and place in ice water Drain.
- 2. For the muffine south the bacon until almost cropy and add the onions until soft. Drain and cool. Add the chaese, chives, salt & popper, Royal and Spirale Fill in the plantic mold and hake at 325 degrees Fahrenheit, fan on, for 20 min. Let it sest for at least 36 min before
 - 3. For the Chimicharti sauce: place purdes, gistic, oregano, vinegat, red pepper flakes, valt, and pepper (to taste) in the bowl of a food processor fitted with a blade attachment. Process until finely chopped, stopping and scraping down the sides of the bowl with a rubber spanils as needed, about one minute total. With the motor running, add oil in a steady stream. Scrape down the sides of the book and pulse a few times to combine. Transfer sauce to an aistight container and refrigurate at least two hours or up to one day to allow the fineers to meld. Refore serving, our and season as meded.

The chimichurri will keep in the refrigerator for up to one week.



From fresh new catches to treasured classics, here are the dishes that hooked us hard.

GRETCHEN KURZ

8

BENJAMIN EPSTEIN

104 CHANGE CHART - August 2019

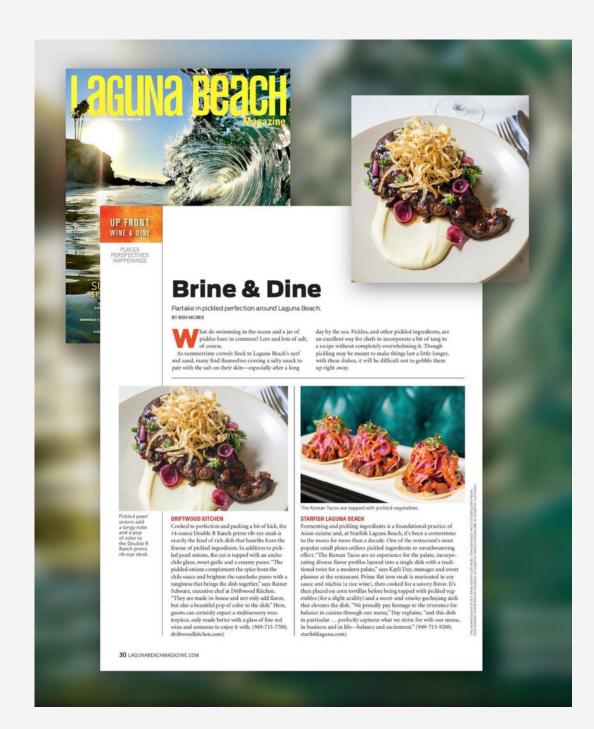
PARTIE MARIAN TAUGER











6 O.C. DINING **CONCEPTS** TO TRY NOW

From new restaurants to updated menus, Orange County's dining options are unbeatable. See for yourself this fall.



THE GUIDE DINING

6 O.C. DINING CONCEPTS TO TRY NOW

From new restaurants to updated menus, Orange County's dining options are unbeatable. See for yourself this fall.

IN HARDS ZHANG

I. ARTISAN

and Crema Bakery have united to create Artisan, a fast-casual distin experience in Fountain Valley. Its brunch focused, innovative menu features options like Partican oggi Benediet and a Mochiko chicken eardwich, all executed under the attempte eye of executive chef Chad Urata. Freshly buled goods include a variety of breads, cookies, macarons and the notable Assuan Croffle, a poerinameau of a crossare and wattle most clarfield. Ass: Fountain Valley, 602 229 4349. arman rhannold com

2. BLINKING OWL DISTILLERY

Enjoy Blinking Oul Distillers's expanded food menu, which incorporates its craft spirits. Try the Tross Choudleur - cauliflower three was with garlic chimicharri and microberbs—the hesdoom tomas with darkon. Eup apple and a welks





t. Soy J. Washington Sty., Santa Ana.

3. FERMENTATION FARM ARTISAN KITCHEN & BAR

and Sundays only, malade jammed. ground almost barrer, maple syrup. Don't miss the craft but program and basel—and shakshuka featuring tomotocs, squash blossoms, for mental urrows, black garlie source, raw cheese. du Boos, an alum of Napa's three

4. HENDRIX RESTAURANT ANDRAR

5. PARADISE DYNASTY

regional Chinese dishes a try 1333 Boord St., Ser. J. Gora Mesa the first at purpose and aggresses

6. PUESTO MEXICAN

by San Diogo's BASILE Studio works. The family-owned restaurant Memor Circ-scyle tacos, made focused on agase spirits, led by but Michelin started Restaurant at Mendowood augo W. Katella Ase.