

EAT & DRINK SPECIAL SECTION

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Magazine



AMELIA MARNEAU

Marché Moderne

At age 18, Amelia Marneau hit the ground running, working in restaurants right out of high school. Her passion certainly paid off when she was accepted to Le Cordon Bleu in Paris. “I was so excited to get to move to Paris for two years and be able to attend such a distinguished culinary and pastry program—it was an amazing experience and one that I will always cherish,” she says. Under the tutelage of several Meilleur Ouvrier de France chefs—the highest and most coveted title in the country for culinary masters—Marneau gained invaluable experience that she brought back to the United States. Before leaving Europe, she worked as the pastry chef at Les Ambassadeurs, a now-closed Michelin-starred restaurant at the Hôtel de Crillon in Paris.

After returning home, her path led her to some of the top hotels and restaurants in Orange County, including Aubergine, where she met her husband, Florent. Twelve years ago, the duo set out on their own to establish Marché Moderne, and they still work side by side. “We’re so grateful for the longevity and we still love cooking for each and every one of our guests, new and old,” Marneau says. Diners will find Marneau’s philosophy is one that follows the seasons and employs the highest quality ingredients.

Her favorite dessert to prepare epitomizes her French training: a delectable Napoleon with vanilla bean pastry cream between layers of flaky, caramelized puff pastry. It’s only available on Fridays and Saturdays and usually sells out. “I feel it’s my responsibility to make sure all of our guests particularly enjoy the last course of their meal here at Marché Moderne and help end their dining experience on a memorable note,” she explains.

SUNDAY SERVICE

MARCHÉ MODERNE has long been a Southern California favorite when it comes to upscale French food, and now, chefs Florent and Amelia Marneau are bringing their passion to the eatery’s highly anticipated Sunday brunch menu. The husband-and-wife duo debuted this new weekend experience in May, with a vast menu of inspired dishes like Everything Coconut brioche French toast; a sampling of various types of deviled eggs; ratatouille with poached eggs; avocado toast with yuzu; and soft, fluffy pancakes served with lemon curd swirled with Italian ricotta cheese, as well as fried walnuts and raspberry ice cream. Other popular items include eggs en meurette with coq au vin, the lobster salad and a traditional croque madame with house-made truffle jambon blanc. Those looking for a lighter snack, as opposed to a full-fledged meal, will enjoy the selection of cheeses, croissants and other pastries available during brunch. In addition to delectable cuisine, sip on mimosas flavored with Alain Milliat juices in varieties like lychee and mango with smooth marshmallow garnishes. (714-434-7900; marchemoderne.net) —Ashley Ryan



Avocado toast on the brunch menu at Marché Moderne