

Los Angeles Times

101 RESTAURANTS WE LOVE



MARCHÉ MODERNE: The O.C. restaurant's open kitchen and grand dining room are of-the-moment; its heart is in classical French preparation. Above, Parmesan caramelized sweetbread.

ALLEN J. SCHABEN / Los Angeles Times

Marché Moderne



Marché Moderne has all the accouterments of a grand modern restaurant: the vast, open kitchen and oversized flower arrangements, heavy Laguiole steak knives and a wine list on a leather-bound e-tablet. The music is discreet. The detailed menu entries are in English, spiked with short French translations at their end, in case you'd rather order *canard fumé* than smoked duck. You will always find foie gras here, sautéed or perhaps in the form of a smooth, cool terrine with preserved cherries, a bit of gingerbread and a dusting of Sichuan pepper. Briefly seared hamachi and Thai-flavored lobster are nods to the times, but the heart of Amelia and Florent Marneau, the proprietor and chef, is in classical French preparations: properly roasted marrow bones drizzled with thick, winy demiglace, and crisp-skinned duck confit with a splash of Banyuls vinegar and burnt-edged caramelized figs. And *coq au vin*, wine reduced with mushrooms, tiny onions and chunks of bacon to near-blackness, is as splendid as you'd hope. —J.G.

7862 E. Coast Highway, Newport Beach, (714) 434-7900, marchemoderne.net. Full bar. Valet and lot parking. Credit cards accepted. \$\$\$