

Modern Luxury

ORANGE COUNTY

FOOD & DRINK

THE GUIDE

- \$\$\$\$ Very Expensive (\$60 and up)
- \$\$\$ Expensive (\$40-\$60)
- \$\$ Moderate (\$30-\$40)
- \$ Inexpensive (under \$30)
- 🔄 Update
- 🆕 New
- 🔥 Hot Spot
- 🌿 Editor's Pick



Marché Moderne's ricotta tartine and avocado toast

RISE AND SHINE

SUNDAY
best

Come hungry: Beloved French bistro **Marché Moderne** has debuted Sunday brunch (11AM-2PM), and it's full of decadent delights, ranging from the savory—see the potato crisp with smoked salmon or the deviled eggs three ways—to the sweet—don't miss the Everything Coconut brioche French toast with coco-mango gelato. Chef-owner Florent Marneau and his wife, Amelia, the brilliant pastry chef who's whipping up memorable croissants and heavenly blueberry clafoutis brulee, continue to outdo themselves—now from morning to night. 7862 Pacific Coast Highway, Newport Beach, 714.434.7900, marchemodeme.net —Allison Mitchell

NEWPORT BEACH/ CORONA DEL MAR

A Restaurant 🌿
Celebrating the past (A Restaurant used to be home to The Arches) and the present (it's still considered the local power players' watering hole), film director McG and partner Jordan Otterbein's A is a landmark. Expect a straightforward menu by executive chef Jon Blackford—try his filet mignon. Oh, and you might see the movie mogul lounging here one of these nights. Classic. Dinner nightly, 3334 W. Pacific Coast Highway, Newport Beach, 949.650.6505, arestaurantnb.com \$\$\$

A&O Kitchen + Bar 🌿
🔄 One look at the menu will show you just how much newly appointed executive chef Victor Casanova and his team have in the kitchen. There's the Popcorn and Pig small bite (caramel popcorn, bacon, peanuts and fleur de sel) and the Go Bananas dessert (banana cream, vanilla wafers, white chocolate and caramelized bananas). Also on tap at the coastal-inspired yet rustic gastropub (which draws locals and visitors alike for its bayfront views) are cocktails, craft brews and wines. Lunch and

dinner daily, brunch Sun. Balboa Bay Resort, 1221 W. Coast Highway, Newport Beach, 949.630.4285, balboabayresort.com \$\$

Andrea 🌿 For sumptuous Italian cuisine, impeccable fine dining service and an elegant SoCal atmosphere, we come here, where sous chef Chris Simons has stepped into the head chef role. A guitarist serenades guests every evening, and the decadent pizzas and Mediterranean entrees delight with every bite. To top it all off: Pasta maker Joey Parks crafts about 17 different varieties each day. Lunch Wed.-Sun., dinner nightly. The Resort at Pelican Hill, 22701 S. Pelican Hill Road, Newport Coast, 855.467.6800, andrea.nb.com \$\$\$\$

The Cannery The former commercial fish cannery is known as a go-to spot in Newport for top-quality, locally sourced seafood (of course). Those in the mood for a fine dining experience will enjoy the downstairs environment, where white tablecloths and alfresco harborfront seating abound. Those looking for a different scene can head upstairs to the sultry Jellyfish Lounge for sushi and sake, and its daily happy hour. Lunch and dinner daily, brunch Sat. and Sun. 3010 Lafayette Road, Newport

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South Coast

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