

RIVIERA

ORANGE COUNTY

Lifestyle Guide

LIVING LEGACY
AMERICA'S MOST
PHILANTHROPI
FAMILIES

NATURAL SELECTION
THE NEXT
EVOLUTION OF
WATCHES



TIFFANY & CO.'S BLUE BOX CAFE COMES TO SOUTH COAST PLAZA

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4 RESTAURANTS MAKING HEADLINES

BY CHANDLER PRESSON

1. A Restaurant

This storied Newport Beach eatery from River Jetty Restaurant Group has been serving O.C. residents top-notch steak, seafood and cocktails since 1926. Adding to that illustrious history is new executive chef Robert Gomez, who has been with the restaurant since 2008 and worked his way up from broil cook to sous-chef to chef de cuisine to his exciting new position. 3334 W. Pacific Coast Highway, Newport Beach, 949.650.6505, arestaurantnb.com

2. Bourbon Steak

Between its panoramic Pacific views, premium cuts of meat and dramatic tableside presentations, Bourbon Steak at Monarch Beach Resort is as good as it gets when it comes to fine dining. Now under the leadership of newly appointed executive chef Chris Sanchez, the top-rated steakhouse is rolling out even more luxury offerings. Among the list of opulent additions is

Japanese Hokkaido snow beef, the rarest A5 wagyu beef cut in the world. 1 Monarch Beach Resort N., Dana Point, 949.234.3900, monarchbeachresort.com/bourbon-steak

3. Hendrix

This quintessential neighborhood restaurant is known for its no-fuss seasonal menus featuring rotisserie meats and inspired cocktails. This fall, executive chef Rainer Schwarz is bringing coastal favorites from sister

concepts The Deck and Driftwood Kitchen to the Hendrix menu. Highlights include Alaskan king crab legs, whole fried Thai snapper and Texas red fish, lobster spaghetti carbonara and oysters Rockefeller. 32431 Golden Lantern, Laguna Niguel, 949.248.1912, hendrixoc.com

4. Marché Moderne

On Thursday evenings, head to this James Beard-nominated



Clockwise from top: Marché Moderne's pork belly confit; A Restaurant executive chef Robert Gomez; Hendrix's baked ricotta cheese dip; Bourbon Steak's caviar parfait.



Newport favorite from husband-and-wife dream team Florent and Amelia Marneau to enjoy the reintroduced six-course chef's tasting menu on the newly expanded patio. Additional menu newcomers include pork belly confit and, for the first time ever, chef Florent's take on a bistro burger. For those who prefer to dine at home, the new four-course prix fixe curbside dinner package rotates weekly and includes a starter, salad, entree and dessert. 7862 E. Pacific Coast Highway, Newport Beach, 714.434.7900, marche moderne.net

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