



FOOD

FOR

THOUGHT

WE SPENT THE PAST YEAR WINING AND DINING AT THE BEST NEW RESTAURANTS ACROSS THE U.S. TO BRING YOU OUR ANNUAL LIST OF THE TOP CULINARY DESTINATIONS FROM COAST TO COAST. AND NOW—DRUMROLL, PLEASE—THE 16 WINNERS.

BY THE EDITORS,
JAMIE GWEN,
CAROLYN JUNG,
JEN KARETNICK,
SCOTT KEARNAN &
JOSH SENS



NEWPORT BEACH

MARCHÉ MODERNE New York has Daniel Boulud; Napa Valley, Calif., has Thomas Keller; and Orange County, Calif., has Florent Marneau. After a seven-month hiatus for a taste-bud tour around the globe, talented husband-and-wife duo Florent and Amelia Marneau (a pastry chef) moved their storied Parisian-chic dining concept—previously housed at South Coast Plaza—to Newport Beach's Crystal Cove Shopping Center. The dining room is decked out in style and sophistication, with velvet and leather seating, and crisp white tablecloths, but the heart and soul of Marché Moderne is the kitchen. Everything Florent touches is heavenly, and, of the many standouts, you don't want to miss the foie gras and chestnut ravioles. Cooked in duck stock and vin jaune, the dish is flawless—and the perfect excuse to order a glass of Sancerre. But do save room for dessert. Filled with Tahitian vanilla cream, Amelia's exquisite napoleon is paired with tangerine orange-blossom sorbet and serves as the ultimate palate-cleanser. **INSIDER'S TIP** Launched this spring, the bistro's beloved spontanée menu returns for dinner. Served Monday nights only, the three-course prix fixe menu is 11 years in the making and changes weekly. Think endive salad followed by braised Colorado lamb shank with truffle and Reggiano-scented creamy polenta, garlic ramp and pencil asparagus. To finish: Amelia's decadent coconut panna cotta. 714.434.7900, marchemoderne.net



