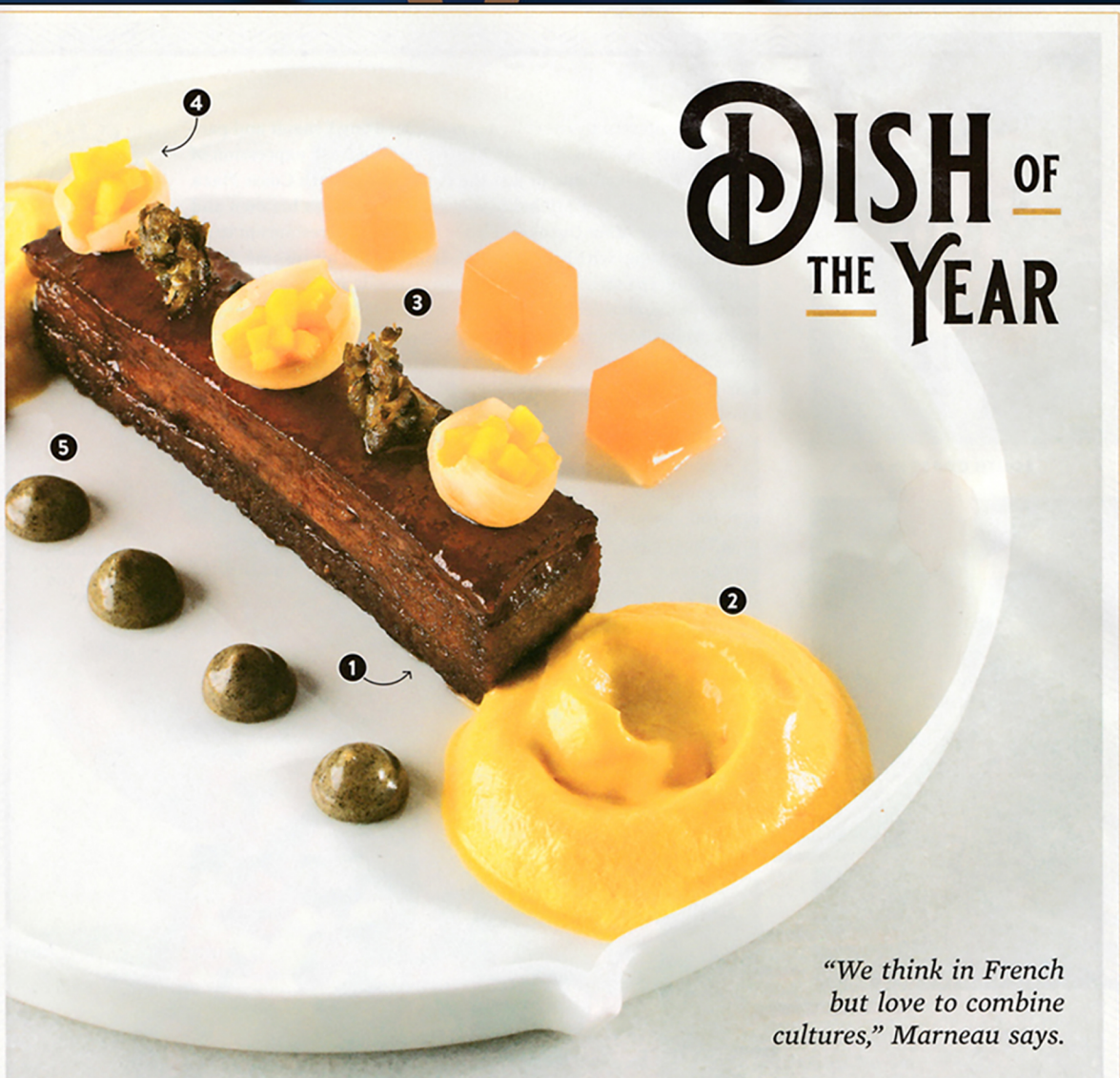


DRAG QUEENS
Bingo, brunch, and cats? Meow!

MICHELLE OBAMA
Former first lady comes to Anaheim

Orange Coast

THE MAGAZINE of ORANGE COUNTY



DISH OF THE YEAR

"We think in French but love to combine cultures," Marneau says.

CRISPY PORK BELLY CONFIT

Chef Florent Marneau, Marché Moderne

- 1** Pork belly cured 24 hours gets a three-hour confit plus another day under heavy pressure to layer fat and meat evenly. Slices are roasted with maple syrup, red-wine vinegar, and black pepper.
- 2** Mango espuma uses fresh puree, cream, pickling liquid from pearl onions, gelatin, and carbon dioxide for conversion to foam. Golden cubes of dashi gelee add umami.
- 3** Feisty shishito jam contains charred peppers, sauteed red onions, yuzu kosho, and olive oil before being chopped finely and preserved.
- 4** Pearl onion cups are pickled overnight in Champagne vinegar and fresh passion fruit for a fruit-boosted zing that offsets the rich pork.
- 5** Dark roasted green onions infuse the oil used to make aioli.

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