

NEWPORT BEACH/  
CORONA DEL MAR

**21 Oceanfront** Dine in decadence on the signature baseball-cut swordfish or New Zealand rack of lamb seated in an ode to opulence—the chandelier sparkle, black-tie service and deep burgundy push all captivate in this oceanfront historic landmark. To take you over the top: The restaurant offers complimentary transportation for groups of eight to 38 people. Dinner nightly. 2100 W. Oceanfront, Newport Beach, 949.673.2100, 21oceanfront.com \$\$\$

**A&O Kitchen + Bar** One look at the menu will show you just how much fun Rachel Haggstrom and her 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, balbaabayresort.com \$\$

**A Restaurant** Celebrating the past (A Restaurant used to be home to Arches) and the present (it's still considered the local power player's 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 petit filet. It's a favorite of the movie mogul, whom you might see savoring it one of these nights. Classic. Dinner nightly. 3334 W. Pacific Coast Highway, Newport Beach, 949.650.6505, arestaurantab.com \$\$\$

**Bosscat Kitchen & Libations** When chef Peter Petro says he's serving up Southern-style cuisine, he means business—he regularly travels to Atlanta and North Carolina to get a taste of the regional fare, which he then concocts for the menu here. Cajun brick chicken with Carolina dirty rice, cornbread madeleines with huckleberry sweet-cream butter and whiskey-scorched okra are dished out alongside some equally fitting cocktails, including the Bosscat mules (that's Kentucky, Irish and Reyka) and The Mark Twain. Now that's soul food. Lunch Mon.-Fri., dinner Mon.-Sat., brunch Sun. 4647 MacArthur Blvd., Newport Beach, 949.333.0917, bosscatkitchen.com \$\$

**Fleming's Prime Steakhouse & Wine Bar** It's an Orange

County classic: a bottle of wine (like the 2013 LVE Cabernet Sauvignon from singer-songwriter John Legend and Napa Valley's Raymond Vineyards) paired with a sumptuous snack (such as the filetmignon flatbread or the braised short ribs of beef). Also on tap: more than 100 wines by the glass and the Sonoma Sunday brunch. Cheers to that! Dinner nightly, brunch Sun. Fashion Island, 455 Newport Center Drive, Newport Beach, 949.720.9633, flemingssteakhouse.com \$\$\$

**Fly-N-Fish Oyster Bar & Grill** Visit in October, and Executive Chef Julio Hawkins will fill your belly with a bowl of clam chowder—for a good cause. During National Seafood Month, proceeds from every order will be donated to St. Jude Children's Research Hospital. And you know it's tasty too: There are chopped clams, potatoes and leeks; he and the team even sampled 23 different clam juices to pair with the triple applewood-smoked bacon. Splashy! Lunch and dinner daily. 2304 W. Oceanfront, Newport Beach, 949.673.8400, flyfishoysterbar.com \$\$

**Lighthouse Cafe** Executive Chef Ryan Sumner may be young (just 25), but he's got the skills of a seasoned pro. (What else would you expect from a guy whose past experience includes stints

at The Beachcomber and the former Charlie Palmer at South Coast Plaza?) His menu is contemporary and coastal cool, with breakfast, lunch and dinner options to match the scenic harborfront surrounds. It's perfect for travelers looking to get the most of our shores at Marina Park (though locals like to relax here as well). To the lighthouse! Breakfast, lunch and dinner daily, brunch Sat. and Sun. Marina Park, 1600 W. Balboa Blvd., Newport Beach, 949.933.1001, lighthouseb.com \$\$

**Mastro's Ocean Club** From the Maybach- and Lambo-sprinkled valet area to the fresh-caught seafood and handcut steaks, everything at Mastro's is large and in charge. Get your seafood fix (the gargantuan seafood tower is a must) before you go barside to sip a Jack the Buddha cocktail with the uberfabulous of O.C. Dinner nightly. 8112 E. Coast Highway, Newport Beach, 949.376.6990, mastrosrestaurants.com \$\$\$

**Moulin** Laurent Vrignaud's charmer of a concept fills our bellies with bites from the City of Light. Tartines, pain perdu, eclairs, croque-madames—we love them all, as do the many other Francophiles here in O.C. who have made this *épicerie* a favorite spot. While there's an abundance of wine choices, be sure to ask about the secret selection of rare vino



from French producers. Pair your selection with a cheese plate and La Salade Moulin—the pesto and pine nuts make it among the best we've had. Breakfast, lunch and dinner Mon.-Sat., breakfast and lunch Sun. 1000 N. Bristol St., Newport Beach, 949.474.0920, [moulinbistro.com](http://moulinbistro.com) \$\$

**Pirozzi Corona del Mar** Alessandro Pirozzi's concept is always filled with his avid fans and Italian foodies. There's an imported wood-burning oven handcrafted by artisans in Naples, 900-degree baked prime beef and, of course, a prosciutto and mozzarella bar. Now that's amore. Dinner nightly. 2929 E. Coast Highway, Corona del Mar, 949.675.2932, [pirozzicdm.com](http://pirozzicdm.com) \$\$\$

**Provenance** Cathy Pavlos' second dining concept is enticing Newport denizens with its rustic-chic flair. The beloved local chef's menu is inspired by Cali's Wine Country, changes with the seasons and incorporates produce from its on-site organic garden. (Now that's fresh!) Lunch Mon.-Fri., dinner daily, brunch Sun. Eastbluff Village Center, 2531 Eastbluff Drive, Newport Beach, 949.718.0477, [provenanceoc.com](http://provenanceoc.com) \$\$\$

**The Ritz Prime Seafood** Yes, The Ritz Egg is still on the menu, and the service is every bit as on point as it was in the iconic establishment's former home in Newport Center. But today, from its waterfront spot on the tony Mariner's Mile, the restaurant serves up fresh catches from the sea from Executive VP of Culinary Phil Kastel. Weekend social hour (which pretty much lasts all day) is a must on the patio (sit at the alfresco bar window), where you can hobnob with hip locals over a carafe of Mason Cellars Sauvignon Blanc and the crab and hamachi roll. Dinner daily, brunch Sat. and Sun. 2801 W. Coast Highway, Newport Beach, 949.720.1800, [ritzprimecseafood.com](http://ritzprimecseafood.com) \$\$\$\$

**Sol Cocina** This hot restaurant and bar concept comes courtesy of Executive Chef Deborah Schneider, whose innovative interpretations of traditional coastal Mexican cuisine are always crowd-pleasers. Her *cañarditas* duck taco gives new meaning to street food—it's a deep-fried duck leg confit, after all—and we can't get out of here without an order of her Naked Guacamole. (We like it so much, we've been known to re-create her recipe at home.) *Delicious!* Lunch

and dinner daily, brunch Sat. and Sun. 251 W. Pacific Coast Highway, Newport Beach, 949.675.9800, [solcocina.com](http://solcocina.com) \$\$

**Stag Bar + Kitchen** Locals and visitors alike are wild for this historic watering hole in Newport Beach (it first opened in 1908), which was reinvigorated by restaurateur Mario Marovic. Today, it boasts a full kitchen, a patio-style seating area overlooking the boardwalk, the largest selection of premium whiskey in the city (and, yes, that iconic 100-foot bar) and a menu of comfort food from chef Jeff Moore (whose prior work includes a stint at the Montage Laguna Beach). An insider's tip: Try the chicken meatballs with the Buffalo sauce; it's an off-menu must. Lunch and dinner daily. 121 McFadden Place, Newport Beach, 949.673.4470, [stagbar.com](http://stagbar.com) \$

**Sushi Roku** Fashion Island is a fresh-food destination, no matter what you're craving. Take Innovative Dining Group's hip yet serene sushi haunt. For a light but flavor-packed palate pleaser, try the fluke kumquat sashimi. Its interplay of sweet, tangy and salty satisfies the senses (without the guilt). Oh, and the *hanabi*, with its helping of spicy tuna

on crispy rice, is good for even the most tentative diners, while the Thursday night offering of half-off all bottles of sake and wine quenches everyone's thirst. Lunch and dinner daily. Fashion Island, 327 Newport Center Drive, Newport Beach, 949.706.3622, [sushiroku.com](http://sushiroku.com) \$\$

**The Winery Restaurant & Wine Bar** The toasts keep coming for "The Boyz" (Executive Chef and partner Yvon Goetz, sommelier and partner William Lewis and founding partner JC Clow) behind this local favorite here (and in Tustin). The menu of contemporary Cali cuisine is a perfect fit for the abundant vino selection, and the landmark waterfront location mixes SoCal sophistication with Napa style. And it's buzzing from the moment it opens (Sunday brunch brings luscious white shrimp and crispy bacon deviled eggs) till close (if you come in for a nightcap on the weekends, nab a seat at the upstairs bar—if there's room). By the way: The Boyz is the trio's signature wine label. Try a bottle the next time you visit. Dinner daily, brunch Sun. 3131 W. Coast Highway, Newport Beach, 949.999.6622, [thewineryrestaurant.net](http://thewineryrestaurant.net) \$\$\$\$