



www.landofwineandfood.com

CULINARY ITINERARY: ORANGE COUNTY

When you think of Orange County, it's easy on the eyes of your mind. You see sun-drenched beaches with swaying palm trees. Or you see pretty actresses flirting with fit volleyball players and roller bladers on the beach as you drive by in your convertible. You also glimpse surfer dudes waiting with a Zen-like stance to catch the perfect wave. Or you visualize theme parks jam-packed with laughing kids, or world-class shopping areas filled with very happy women of all ages. Foodies are discovering that Orange County is also easy on the palate. From farmers markets and guilty-pleasure holes-in-the-wall to trendy eateries, Orange County will definitely satisfy your gourmet appetite.

Day One: Anaheim/Laguna Beach Areas

Start off the morning with a jaunt to the **Costa Mesa Farmers Market** (714-573-0374), one of the oldest farmer's markets in Orange County, featuring 50-plus farmers and vendors (open Thursdays). Or check out the **Irvine Farmers Market** (714-573-0374), one of the largest farmer's markets in Orange County, presenting more than 70 farmers, as well as an arts-and-crafts fair (open Saturdays). Other notable farmer's markets include: **Huntington Beach Certified Farmer's Market and Downtown Street Fair** (714-573-0374, open Fridays); **Laguna Beach Certified Farmer's Market** (714-573-0374, Saturdays); **Mission Viejo Certified Farmer's Market** (714-573-0374, Tuesdays); **Anaheim** (714-956-3586, Thursdays), **Laguna Niguel** (714-573-0374, Sundays); and **San Juan Capistrano** (858-272-7054, Wednesdays).

Work up an appetite walking on the beach or shopping. Serious carnivores will want to test their endurance at **Agora Churrascaria** (www.agorachurrascaria.com), a hip, new, all-you-can-eat Brazilian steakhouse and grill. If you're looking for a classic family restaurant with creative menu items and low prices that will make you and your kids happy, take them to **Tiffany's** (714-635-1801) in Anaheim. This eatery offers something for even the pickiest of young palates, like burgers, giant house-baked cinnamon rolls, homemade sherbet and chocolate-peanut butter cookie dough, and bubble gum ice cream. Oh, and there's plenty to keep the grown-ups satisfied, like barbecued ribs or prime rib. At the eco-friendly CAMP shopping center in Costa Mesa, check out the new **Old Vine Café** (www.oldvinecafe.com), which also includes a specialty food and wine shop, and features local agricultural products in its cuisine. Another new restaurant there is the trendy **118 Degrees**, www.shop118degrees.com), which features a gourmet organic menu, as well as cocktails and a lounge atmosphere.

In the afternoon, hang out with Mickey and Goofy at Disneyland Park at the Disneyland Resort. Or try another theme park like Knott's Berry Farm, or head to Laguna Beach for more shopping. If you're having fun hanging with Mickey and Goofy at Disneyland, foodies need not leave the park for award-winning cuisine at dinner. **Napa Rose restaurant at Disney's California Adventure® Park** was named the best new restaurant in the 2002 Zagat dining guide survey and "Top Food" in the 2003 edition. Delight in specialty

dishes and seasonal creations celebrating California's legendary Napa Valley. Enjoy a menu that captures the essence and embraces the bounty of California's seacoast, farmlands, vineyards and ranches.

If theme parks are not on the schedule, before dinner, pop over to the **Laguna Culinary Arts** center (www.lagunaculinaryarts.com), located in the heart of Laguna Beach's shopping district and focusing on skill building for the home chef. Hands-on course topics range from sushi preparation to the perfect Valentine's Day dinner. In addition to classes, Laguna Culinary Arts features a specialty cookware store, a bakery and cafe, professional chef school and more.

One hidden gem is the **Anaheim White House** (www.anaheimwhitehouse.com/), which occupies a lovely 1909 home with eight different dining areas. The menu features fresh seafood and specialties influenced by proprietor Bruno Serato's frequent trips to his hometown of Verona, Italy. The restaurant is included in Epicurean Rendezvous' "100 Best Restaurants in Southern California" and received three stars from the Mobil Guide. The award winning wine list features more than 200 Californian and European wines.

Or bring the family for Sunday brunch, where *huevos* are served every which way, and tostadas are piled high with fresh ingredients like shredded beef, crab, and shrimp. For the utmost in elegant gourmet fare with a heart-melting view, try **Montage Resort's Studio Restaurant** (www.studiolagunabeach.com/). Here, the finest of seasonal and artisan ingredients from California's fertile valleys, ranches, orchards, farms and ocean waters are the starring attractions on **Chef Boyce's** ever-changing dinner menus. Another casually luxurious option is the **St. Regis's Stonehill Tavern**, a Michael Mina restaurant (www.stregismb.com/dine_stonehill.aspx) in Dana Point. This eatery perfectly captures So Cal casual chic in a one-of-a-kind dining experience that combines equal parts laid-back luxury – a warm and inviting bar and lounge, pool and ocean views from your table, and an outdoor terrace for cocktails – and Michael Mina's stylish renditions of classic American tavern food, rendered with impeccably fresh seafood and heirloom meats and poultry.

If heading to Orange County's celebrated new performing arts center, a convenient gourmet treat is **Leatherby's Café Rouge** (www.patinagroup.com/cafeRouge/). Located in the newly constructed Renée and Henry Segerstrom Concert Hall, Leatherby's Cafe Rouge is Joachim Splichal's newest culinary epicenter. The intimate, high-backed banquettes surrounded by a sea of light greens, blues and tans provide a serene setting that perfectly complement the sophisticated presentations from executive chef Tim Guiltinan.

For more information on Anaheim, visit www.anaheimoc.org.

Day Two: Newport Beach Area/Huntington Beach

Spend the morning watching or joining the surfers in Newport Beach or Huntington Beach (a.k.a. Surf City, USA®), or try boating, golfing or checking out museums or shops.

For lunch, brew aficionados should check out the **Huntington Beach Beer Company** (www.hbbeerco.com/), where they serve award-winning ales and great food. If you're looking for gourmet pub food, head over to the **Crow Bar and Kitchen** (www.crowbarcdm.com/) in Corona del Mar, a popular gastropub in Orange County. If you're craving something with South of the Border seasoning, explore **Avila's El Rancho** (www.avilaselrancho.net/), whose margaritas were voted the best in Southern California. Not sure what you're in the mood for? A sure bet is the **Cannery Seafood of the Pacifica Restaurant** (www.cannerynewport.com) in Newport Beach, featuring five dining destinations in one location – all serving fresh seafood, sushi, steaks and more with stunning water views. If you're craving red meat, the **Arches Grill & Barbeque** and (949-645-7077) in Newport Beach and **Bungalow Restaurant**

(www.thebungalowrestaurant.com/) in Corona del Mar consistently receive accolades for having the best steaks in the region, as well as award-winning wine lists.

In the afternoon, play a round of golf, rent a boat or spend time exploring galleries in artsy Newport Beach. For dinner you can't go wrong with local landmarks such as the **Harborside Restaurant & Grand Ballroom** (www.harborside-pavilion.com/) at the Balboa Pavilion, **The Crab Cooker** (www.crabcooker.com/) or **Wilma's Patio** (www.wilmaspatio.com/). For more hidden gems, you have many choices. The "coastal garden" cuisine at **Café Jardin** (www.slgardens.org/cafe_jardin/) in Corona del Mar marries vibrantly fresh California produce with a French pedigree. The restaurant is located in full view of the central flower gardens. Dining takes place outdoors for the most part, moving indoors in case of inclement weather - a rarity in Orange County. Charming French gem **Bistro Le Crillon** (www.bistrolecrillon.com) offers a winning combination of French Provençal cuisine, personalized service, reasonable prices and a vast wine cellar. Owners chef Chantal Berton de Crillon (her village of birth) and her sommelier-maitre d' husband, Diego Ostroski, run this down-to-earth Euro café, putting together true French-style meals for their customers. Chef-Owner/Guru Rich Mead travels daily to the Santa Monica farmer's market for inspiration, using what he finds to create new dishes daily at **Sage on the Coast** (www.sagerestaurant.com/SOC/).

If you're looking for some California wines and specialty foods to ship home, make a beeline over to Ladera Ranch's **The Reserve Wine Bar & Shop** (www.thereservewines.com), near the filming location for Bravo's "Real Housewives of Orange County" reality show. They feature old and rare wines, gift baskets, microbrew beers, Tsar Nicoulai Caviar and handmade artisan chocolates. Although you cannot ship the specialty cheeses, you can sample them at the wine bar or take them back to your hotel room to enjoy. For more information on Newport, go to www.visitnewportbeach.com/, and for more Huntington Beach details try www.surfcityusa.com.

The above itinerary was created based on feedback from various destination marketing organizations, so we apologize if there are any minor inaccuracies. Dates and hours may vary so we suggest you confirm dates and hours in advance of visit. Updated June 2009.

MORE INTERESTING OPTIONS

MORE RESTAURANT RECOMMENDATIONS

The Five Crowns (Corona Del Mar)

www.lawrysonline.com/fivecrowns_gen_info.asp

Woody's Wharf (Newport Beach)

www.woodyswharf.com/

Muldoon's Irish Pub & Celtic Bar (Newport Beach)

www.muldoonspub.com/

Flemings Prime Steakhouse (Excellent wine list, Newport Beach)

www.flemingssteakhouse.com

The Island Hotel (Newport Beach)

<http://www.theislandhotel.com/Dining/Default.aspx>

Original Concepts That Are Now "Chain Restaurants":

The “original” Ruby’s Diner (Huntington Beach)

www.rubys.com/

BJ’s RESTAURANT & BREWHOUSE (Newport Beach)

949-675-7560

Spaghetti Factory Restaurants (Newport Beach)

www.osf.com

Maestro’s Ocean Club (best ocean view, Newport Beach)

www.azeats.com/Mastros/

New Original Concepts:

Zinc Café Market (Corona del Mar)

www.zinccafe.com/

Blue Fin Fine Japanese Cuisine (Newport Beach)

www.bluefinbyabe.com

Great Waterfront Dining:

21 Oceanfront (Newport Beach)

www.21oceanfront.com

Newport Landing Restaurant (Balboa)

www.newport-landing.com/

BlueWater Grill (Newport Beach)

www.bluewatergrill.com/

Villa Nova (Newport Beach)

www.villanovarestaurant.com/default.asp

The First Cabin at the Balboa Bay Club (Newport Beach)

www.balboabayclub.com/

3-Thirty

www.3thirty3nb.com/

Billy’s At The Beach (Newport Beach)

949-722-1100

The Beachcomber Café (Newport Beach)

www.thebeachcombercafe.com/crystalcove/index.aspx

Amelia’s Seafood & Italian (Newport Beach)

www.ameliasbalboaisland.com/

Sam & Harry's (Newport Beach)

www.samandharrys.com/newportbeach/index.html

Sage (Newport Beach)

www.sagerestaurant.com/SOC/

Basilic Restaurant (Balboa Island)

www.basilicrestaurant.com/

OTHER INTERESTING GOURMET ATTRACTIONS

Newport Beach Restaurant Week

Annual citywide culinary celebration held every January.

www.visitnewportbeach.com/

The Taste of Newport

Annual tasting and entertainment event held every September

www.tasteofnewport.com/

For more information on wine and food activities check out www.landofwineandfood.com.

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