

MEET THE POLITICAL STAR WHO HELPED FLIP O.C.

THE MAGAZINE of ORANGE COUNTY

Orange Coast



Baja Kumiai oysters
on the half shell with
pickled tomatillo
mignonette at
Harley Laguna Beach

2019
BEST
NEW
RESTAURANTS

APRIL 2019 \$5.95





Best NEW Restaurants



e hear you—literally. When a cool, new restaurant opens, the buzz is deafening. Then things quiet a bit until the next spot roars onto O.C.'s dining landscape. The past year was particularly noisy with openings, and these are the most notable of a deliciously varied bunch. But brand-spanking-new is just the beginning—we've jazzed up the list with well-seasoned influencers that cast long shadows we can't ignore. Make your reservations, and **BON APPÉTIT.**



BY GRETCHEN KURZ // PHOTOGRAPHS BY ANNE WATSON

Dish OF THE year



BBQ SPICED SHORT RIBS

Chef Brittany Valles, Oak Grill in Newport Beach

1

A top-secret barbecue sauce has doses of soy, Worcestershire, and Dijon mustard to bring forth flavors that evoke sophistication as much as they recall backyard feasting.

2

Slowly simmered whole macadamia nuts are a genius cohort: rich, starchy, and creamy with an enticing texture that counters the tender beef.

3

A neon drizzle of chimichurri laces things together with bright cilantro, parsley, and grilled green onions to impart notes of smokiness.

4

Grilling mutes the bright sweetness of peaches—stone fruit Valles swaps out for plums, pears, apricots, or persimmons as the season's crops allow.

5

Tender baby kale adds leafy-green nutrition and some garden goodness to balance the other rich flavors of the dish.