



## MEDIA CONTACTS:

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## Dine Newport Beach

### About Dine Newport Beach

Dine Newport Beach is a strategic marketing initiative cooperatively created and managed by Newport Beach & Company and the Newport Beach Restaurant Association to enhance the economic vitality of the Newport Beach culinary community by showcasing and promoting Newport Beach, California as a dining destination offering innovative cuisine, fresh fare, diverse experiences and exceptional restaurants.

### Dine Story Starters

The culinary scene in Newport Beach is always evolving. With visitors focused on food, your audience can use advice categorizing and choosing from the vast array of dining options. Here are a few suggestions from in-the-know locals.

### Dock & Dine

Like a local, cruising the Newport Harbor in an electric Duffy boat is a great way to see the stunning bay, and a dozen or so restaurants set on the water offer public docks to leave the rented Duffy while dining. Try hot spot The Winery Restaurant and Wine Bar, which brings the taste of the California Wine Country to the OC coast, modern Mexican Sol Cocina, and The Cannery Seafood of the Pacific, which is set in a historic building that was once part of a thriving fishing industry in Newport Beach.

### Retail Report

The dining scene at luxury shopping center Fashion Island has been buzzing with the dynamic duo of Fig & Olive, a sun-drenched restaurant offering Mediterranean restaurant flavors and cuisine from the South of France, and RED O by Rick Bayless is a high-energy space with modern Mexican cuisine



from the celebrity chef. For those who like a bit of fun with their fresh fish, try Blue C, a fresh take on the revolving sushi bar.

#### Farm to Table

The locavore and farm-to-table trend is well represented in Newport Beach. At Fashion Island, Lemonade is a favorite for its healthy fast casual/buffet concept, Cucina Enoteca focuses on local produce and sustainable products, and True Food Kitchen offers healthy choices in a contemporary setting. Up the street, surrounded in the beautiful setting of Roger's Garden, is Farmhouse where the season's freshest flavors come together straight from the farmers market. And just down the coast at Crystal Cove, Babette's is a farm-to-table favorite from The Hamptons.

#### Sea to Shore

For fish fans, it doesn't get much fresher than the direct off the boat offerings at Bear Flag Fish Company, with two locations near the water, one in Lido Marina Village and the other at Crystal Cove Center. Unless that is, you buy the fish yourself from the fisherman of Newport's famous Dory Fleet at the morning market by the Newport Pier, or at Pearson's Port, a fish shack floating on the Back Bay.

#### Haute Spots

Andrea at the Resort at Pelican Hill may be the most critically acclaimed restaurant in Newport Beach, with a magnificent menu that matches the views. Other chef-centric and award-winning choices include Mastro's Ocean Club for steak and seafood in a sumptuous environment, and the classic elegance of 21 Oceanfront, which features sunset ocean views with steak and seafood served in a building more than a century old. Marche Moderne, one of SoCal's most celebrated French restaurants, offers an exceptional experience for the most discerning diner.

#### Old School and Historic

For a taste of local history, Harborside Restaurant is on the historic Balboa Pavilion and A Restaurant is a contemporary take and the classic restaurant that's been at the same location since the 1920s.



### On the Sand Eats

Start the day on the oceanfront patio at The Beachcomber Café that's on the sand at Crystal Cove State Beach, The Bootlegger Bar in the back is a favorite al fresco cocktail spot, and take in the view from Ruby's Shake Shack just up the stairs (it's the perfect setting for a photo shoot). Tackle Box at Big Corona State Beach offers food way beyond a typical beach concession stands.

### Gastropub Hits

Chef-driven small plate menus with artisanal offerings and great wine, craft beer and cocktail selections are offered at Lido Bottle Works and SideDoor. And Juliette Kitchen is a critic's favorite, with an inland location near John Wayne Airport that's worth encouraging foodies to find.

### Diners and Family Favorites

Sit in a cozy booth or at the counter at Galley Café, a charming mom-and-pop diner established in 1957 that offers views of Newport Harbor; enjoy family fun at Ruby's Diner at the end of Balboa Pier and join island locals at Wilma's Patio on Balboa Island.

### AM Musts

Coliseum Pool & Grill at The Resort at Pelican Hill offers a robust and decadent breakfast menu; Haute Cakes Caffe, tucked away on Westcliff Drive, features eclectic fare that locals love; and Zinc Café in Corona del Mar is a chic spot with coffee, pastries and vegetarian breakfast favorites.

### Sweets and Treats

Minamoto Kitchoan, offering Japanese treats and confections at Fashion Island, is among the sweet spots that includes Moulin and C'est Si Bon for French favorites, Seaside Bakery for the classics, Sprinkle's Cupcakes, SusieCakes, B Candy and many more.

### Raising the Bar



For a historically tempting treat, don't miss sampling the classic Balboa Bars at the dueling classics Dad's Donuts and Sugar 'n Spice. The competition between the two stands on the same Balboa Island street over who invented the hand-dipped ice cream treat, or does it best, has lasted decades. And the newish upstart that some islanders prefer over the originals: Too Sweet, and they're all on cool and quaint Balboa Island.