



Clockwise from top left: Holiday Hideout at Vea Newport Beach; risotto with shrimp and filet mignon at Bayside Restaurant, which is celebrating its 25th anniversary; chocolate fondue, on View's new menu

Seasonal Speakeasy

VEA NEWPORT BEACH has once again transformed a lounge into the Holiday Hideout, a festive speakeasy serving seasonal cocktails amid decor that transforms the space into a winter wonderland. Snap some photos among the “snow”-covered trees and twinkle lights then sip some libations in fun ceramic mugs fashioned like Frosty the Snowman, a gnome and other characters. Choose from drinks with names that pay tribute to favorite holiday movies like Son of a Nutcracker, which is sure to warm you up with spiced rum, Ramazzotti amaro, blood orange, cinnamon and mole bitters in a hula Santa cup, or the Elves With Attitude, featuring hot cocoa, green Chartreuse, Braulio amaro, whipped cream and nutmeg in a gingerbread man mug. Others include the gin-based Smiling is My Favorite; You'll Shoot Your Eye Out Kid, a tequila-filled drink; The Clark Griswold, which mixes red wine with sugar, orange, cinnamon and clove; and Keep the Change, Ya Fithy Animal, made with Japanese rice-based whisky. The Holiday Hideout is open Fridays and Saturdays from 6 p.m. to midnight through New Year's Eve. (949-640-4000; marriott.com) —*Sharon Stello*

A Reimagined View

Fresh for the season, a winter menu has been unveiled at **VIEW** at Vea Newport Beach by the new culinary team led by Executive Chef

Adam Haverland and Executive Sous Chef Jason Yamaguchi, who were announced over the summer. For lunch or dinner, try the kanpachi crudo appetizer with grapefruit, spring onion ash, sumac and pomegranate coulis; oysters on the half shell with pickled gooseberry and calamansi mignonette; or the Crispy Rice Stack with ahi poke, crispy garlic, tomato dashi and yuzu ponzu. The chorizo and clams in cider broth is also a warm and savory option for a cold winter day or night, served with leeks and focaccia toast. At dinnertime, the koji-marinated wagyu steak with new potatoes, charred eggplant and salsa verde is a top choice from the new menu. View also offers plenty of cocktails to enjoy with your dish, from traditional drinks like an Old-Fashioned and negroni to the signature What's Up Doc? Featuring tequila, carrot, fresh lemon juice, agave and jalapeno, or the Peter Piper Picked a Pepper with bourbon, Amaro Nonino, Aperol and peppers. (949-640-4000; viewatvea.com) —*S.S.*

Silver Celebration

BAYSIDE RESTAURANT marked 25 years with a special celebration this fall. The Nov. 7 cocktail party honored a quarter century of embracing dining as art. Incredible bites, drinks and live music filled the evening with a portion of all ticket sales and proceeds from a silent auction benefiting the Irvine Barclay



Theatre and UC Irvine's Jack and Shanaz Langson Institute and Museum of California Art. Supporting local musicians and artists has always been at the forefront of the Ghoukassian family's ethos in running the restaurant, which even presented parking lot concerts during the pandemic. Performing at the anniversary party were the Ron Kobayashi Quartet and saxophonist Louis Van Taylor of Kool & The Gang. Open for dinner daily and Sunday brunch, Bayside is a local favorite, offering dishes like a lamb chop trio, Maryland-style crabcakes, braised short ribs, filet mignon with bernaise sauce, shrimp scampi, risotto, oven-roasted chicken with lemon sauce and more. (949-721-1222; baysiderestaurant.com) —*S.S.*



Fall flavors at 608 Dahlia (top left) and the alfresco dining area with garden views at Sherman Library & Gardens (above)



A fall pizza at Farmhouse at Roger's Gardens

Fresh Flavors at Farmhouse

Vibrant, fresh produce procured from farmers markets and local growers are always the star of the menu at **FARMHOUSE AT ROGER'S GARDENS**, but that is especially true in the fall, when ingredients like apples, beets, pomegranates and squash shine. The restaurant, nestled within Roger's Gardens' lush nursery, launched its latest, autumn-inspired menu in October; these items remain available through December. Standout sips include the spiced rum-centric Pearadise and the sultry Smoke Screen. As far as dishes, Executive Chef-owner Rich Mead puts an emphasis on shared plates, so order a few. Options range from the pomegranate and balsamic glazed salmon salad, highlighted by honeycrisp apples and a tangy dragon fruit vinaigrette, and the ever-changing Farmhouse Market Salad to a grilled, grass-fed iron steak served with cheddar potatoes and shiitake mushrooms or grilled soy Dijon-rubbed pork tenderloin, complete with an apple-raisin compote and Parmesan potato cakes. For dessert, tuck into toasted almond cake with rhubarb compote, vanilla bean ice cream and berry sauce. (949-640-1415; farmhouse.rogersgardens.com) —*Ashley Ryan*

Autumn in the Garden

In the springtime, dining at Sherman Library & Gardens' **608 DAHLIA** is a colorful oasis of blooming flowers. But fall and winter hold their own magic, with special touches like pumpkins,

themed decor and jewel-toned floral arrangements offering a sense of the season. Beyond the furnishings, a varied menu offers the best flavors of fall courtesy of Jessica Roy, executive chef and owner of the restaurant. Start with inventive items like the small-batch buttermilk chive and Gruyere biscuits, served with bright, citrus-infused honey crafted by Roy, or the colorful Dahlia Salad, in which mixed greens, strawberries, dates, toasted sunflower seeds, fresh herbs and goat cheese are coated in a lemon-poppy vinaigrette. For your main course, find comfort in the hearty braised short rib, complemented by a brown butter sweet potato puree, or the beautifully plated pan-seared salmon with green-hued whipped basil potatoes. Peaceful meals in the Sherman Library garden end on the perfect note with the spiced pumpkin pie or apple tart. New items for winter are expected to join the fall offerings soon. (949-220-7229; 608dahlia.com) —*A.R. NBM*

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