

Modern Luxury

ORANGE COUNTY

ANDREW
GARFIELD
GOES DEEP

CULTURAL EVOLUTION

O.C. Creatives Pushing
the Arts Forward

ALL IS BRIGHT

Holiday 2018's
Fantasy Jewelry

PLUS

Ocean at Main
Bows in Laguna
Beach & JoAnne
Artman Gallery
Toasts 10 Years

3200 BRISTOL ST., STE. 648, COSTA MESA, CA 92626

@MODERNLUXURYOC
MODERNLUXURY.COM



ISSN 15274-5608

THE GUIDE

Enjoy (city) best restaurants, sorted alphabetically and by neighborhood. Prices reflect average cost of a three-course dinner for one, excluding drinks, tax and tip. Note: Menus change frequently and seasonally, so not all items mentioned may be available at all times.

- | | | | |
|----------|------------------------------|---|---------------|
| \$\$\$\$ | Very Expensive (\$60 and up) | U | Update |
| \$\$\$ | Expensive (\$40-\$60) | N | New |
| \$\$ | Moderate (\$30-\$40) | 🔥 | Hot Spot |
| \$ | Inexpensive (under \$30) | + | Editor's Pick |

From top: A Christmas Eve special: roasted filet of beef; chef Benjamin Martinek.



CHEF CHAT

THE MEAL DEAL

After chopping it up in more than 15 kitchens in seven different cities, **Benjamin Martinek** has set up shop as chef de cuisine at Studio at Montage Laguna Beach.

A new chef is in town at O.C.'s seaside gem, Studio (montagehotels.com/lagunabeach). Its newest chef de cuisine, Benjamin Martinek, brings more than 10 years of hospitality industry experience from award-winning establishments like The Loft and Raya at The Ritz-Carlton, Laguna Niguel. After a seven-year stint as a Montage Laguna Beach team member, Martinek will now oversee all culinary operations for Studio, utilizing the 1,000-square-foot working garden adjacent to the restaurant. Aside from creating exquisite dishes, the culinarian extraordinaire has plenty of surprises up his sleeve. Here, he speaks on his past, present and food-filled future. —*Briar Davis*



What are you most looking forward to in your new role as chef de cuisine? I'm excited about the opportunity to choose my own products and cooking techniques. I am looking to shake things up a bit at Studio by bringing in new ingredients. **What is your favorite item from your fall menu?** Our new roasted mero arctic sea bass served with sunchokes, matsutake mushrooms and Chinese broccoli is my current favored dish, along with our 40-day dry-aged prime New York steak. **What is a must-have on the menu?** Everyone who loves steak should definitely try the A5 wagyu beef dish. Our new soffritto risotto with melted mirepoix and crispy littleneck clams is another must-try dish. **How did you get your start as a chef?** I started working in the restaurant industry at the young age of 11. Living and growing up in a small town, there were very few things to do. I enjoy the feeling of making people happy, which is what it all comes down to for me. **What is your favorite part about being a chef?** The camaraderie of a kitchen is something very unique. We are like family, building tight bonds that last a lifetime. I also love the creative outlet we are given as chefs.