

# Passions

DINING | TRAVEL | HOME

## DINING

### Restaurant Lore:

Visiting a Newport original: the Crab Cooker → 80

### Chef Style:

Cedar-planked salmon goes upstream at Fly 'N' Fish → 86

### Morsels:

High on the Hog: unexpected pork dishes → 88

### Liquid Assets:

SOL Cocina and Nekter Juice Bar blend a SOL sunset → 90

## TRAVEL

### Wish You Where Here:

Dean Corey's Salzburg: an insider's guide → 92


## HOME

### Home Tour:

Peek at this year's pricey home sales → 97

### Now Trending:

Rugs take a big step with a touch of art → 110



Fly 'N' Fish chef Julio Hawkins makes a splash with his Skuna salmon.

PHOTOGRAPH BY RALPH KALLBERG

# WALK THE PLANK

CEDAR-PLANKED SKUNA BAY SALMON  
AT FLY 'N' FISH IN NEWPORT BEACH

BY STEVE BRAMUCCI

The best chefs are entertainers. The craft of cooking may be a utilitarian one; but the art of being a chef is based on entertaining. We don't obsess over food because it feeds us. Potatoes can feed us. The reason we Instagram our favorite dishes is because the chef has succeeded at making food fun.

Julio Hawkins, executive chef at Fly 'N' Fish in Newport Beach, was born for the role of entertainer. He has the bold stories, magnetic charm and wide eyes of a carnival showman. His menu is inventive and reflects his unique perspective — like his Cedar-planked Skuna Bay salmon, which puts both the Native American and Asian American influences of the chef's hometown, Seattle, on display.

Planked salmon comes from the Pacific Northwest Indians, who cooked the fish on slabs of cedar to ensure moisture added by steam from the plank, locked in by smoke and a denser woody flavor. Both qualities are noted here, and the sesame soy glaze ties the dish together without masking the cedar plank effect.

When you order yours, see if Chef Hawkins is free to explain it to you. Maybe he'll take time to share a yarn or tell you about his relationship with the fish's purveyor. You'll soon see that both the chef and the dish are worthy of an ovation.

Fly 'N' Fish Oyster Bar & Grill, 2304 W. Oceanfront, Newport Beach, 949.673.8400 [flyfishoysterbar.com](http://flyfishoysterbar.com)

## Sesame Soy Ginger Glaze

2 Tbs. sesame oil  
1 tsp. white sesame seeds  
1/4 Tbs. ginger minced  
2 tsp. fresh garlic minced  
2 tsp. Dijon mustard  
2 Tbs. light soy sauce  
1/4 cup brown sugar  
1/2 tsp. kosher salt  
1/4 tsp. fresh cracked pepper  
Zest of 1 medium lemon

Combine the ingredients in a mixing bowl, using a wire whisk. Let sit for 24 hours to allow flavors to develop.

