

# ModernLuxury

ORANGE COUNTY

## PASSION & PURSUIT

A REVEALING LOOK AT CHRISSEY TEIGEN'S BODY OF WORK

## SEA & BE SEEN

FLY-N-FISH'S JULIO HAWKINS MAKES WAVES

## WOMEN OF STYLE

O.C.'S FIERCEST FASHION DUOS

# Fall Fashion Spectacular

COVETABLE COLLECTIONS FROM HEAD TO TOE

**DESIGN**

**95 SPOTLIGHT** Mitchell Gold + Bob Williams redefines modern-classic styling.

**96 REALTY** Luxury awaits buyers of a Crystal Cove estate that boasts a 6,000-square-foot car park and killer views.

**ART & CULTURE**

**99 SPOTLIGHT** Laguna Dance Festival showcases a stunning body of work.

**100 CULTURE** As the curtain opens on Segerstrom Center's goth season, the future looks as bright as the venue's past.

**102 CALENDAR** Marjorie Sanders' glass sculptures display centuries-old artistry; Olga Kern tickles the ivories; Bowers showcases the beauty of bamboo; Mission SJC's night of romance enchants; Simon Majumdar talks good taste and the Golden Foodies.

**TRAVEL & RECREATION**

**145 SPOTLIGHT** Just-opening in exotic Bali, Mandapa, a Ritz-Carlton Reserve, offers an enviable mashup of tropical design, serenity and authenticity with the five-star brand's own signature approach to service and luxury.

**146 JET SET** North Central Spain's Abadía Retuerta LeDomaine resort, once a pious monastery, unveils a new vinocentric spa that pours out a full-bodied blend of relaxation and renewal.

166



208

**152 RIDES** Aston Martin's latest version of its elegant sports sedan, the Rapide S, marries supercar performance with everyday practicality.

**FOOD & DRINK**

**165 SPOTLIGHT** The Blind Pig awakens taste buds with its sumptuous fare.

**166 REVIEW** Fly-N-Fish is the catch of the day with a cornucopia of gifts from the sea.

**170 GUIDE** Your go-to guide for navigating O.C.'s dining scene

**SNAPSHOTS**

**198** Newport Beach Wine Fest's fine nectars; Sushi Roku makes waves; Human Options has Serious Fun; Visionary Women pays homage to caregivers; fit folks Gritty Up; nonprofits take the Design Challenge; Boys Town uncorks hope; Hoag comes full 'Circle'; Pae Symph sounds off; the Nancy Yeary foundation fights cancer; Sage Hill School charts new territory; Women's Philanthropy Fund's uplifting break fast.

**LOOK WHO'S TALKING**

**208** Grace Gutierrez knows the simple truth about beauty.

# FLYING HIGH

A hidden treasure along Newport's boardwalk, Fly-N-Fish Oyster Bar & Grill is hooking the taste buds of in-the-know seafood lovers.

By Jamie Gwen // Photography by John Dole



**SEA AND BE SEEN** From left: The clam steamer pot is brimming with tender, tasty shellfish and is just one of many popular seafood specialties that Executive Chef Julio Hawkins dishes out daily; the intimate dining room is cozy and comfy, with two tables overlooking the Newport Beach boardwalk.



I'm still dreaming about the poke, zesty and loaded with lovely avocado and rich macadamia nuts. The cioppino swims in my mind, chock-full of shellfish—king crab legs, sweet shrimp, clams and mussels—in a subtle basil-infused tomato broth. And, oh, the oysters.

It's hard to find a seafood restaurant that has everything going for it. Something always falls short. But not at Fly-N-Fish Oyster Bar & Grill. Situated on the boardwalk, a short stroll from the Newport Beach Pier and sandwiched between dive bars and doughnut shops, it's a locally owned, graciously run, high-end culinary experience. It's seaside chic but casual and airy. It's the opposite of a chain restaurant, with true character and a valued honor of hospitality, along with attentive and knowledgeable service. And

just wait until you dig in.

Get lucky, and you'll be seated at one of the two window tables, perfect for soaking up the sunshine, observing passersby and wave watching. Otherwise, grab a seat anywhere you can because Fly-N-Fish is small and intimate. Then order a mojito because Vince Scherf, the bartender, makes a killer one. Or please your palate with a glass of Listel rosé from France because it'll be the perfect complement to your upcoming meal of everything from the sea. And then ask for oysters.

There's an art to freshly shucked oysters. Briny bivalves should be left soaking in their delicious liquor (the natural juice inside their shells), and when shucked to perfection, you can slurp the finest of flavors without any shell fragments getting in the way. The simplest mignonette should CONTINUED...

## FLY-N-FISH OYSTER BAR & GRILL

2304 W. Oceanfront,  
Newport Beach,  
949.673.8400, flynfishoysterbar.com

Sun.-Thu., 11:30AM-11PM; Fri.-Sat.,  
11:30AM-midnight  
Small plates: \$11-\$23; oysters on the  
half shell: \$3-market price; soups  
and salads: \$5-\$23; entrees: \$15-  
\$42; sides: \$4; desserts: \$7-\$11



« There's an art to freshly shucked oysters. Briny bivalves should be left soaking in their delicious liquor (the natural juice inside their shells), and when shucked to perfection, you can slurp the finest of flavors without any shell fragments getting in the way. »



...CONTINUED be bitey and acidic. Here, they are all of that. Sweet, plump, brilliantly shucked oysters flowing at the table. And the sauces (the truest sign of a talented chef) are stellar—a mignonette of beauty, a housemade cocktail sauce that Executive Chef Julio Hawkins, when asked, divulged has ginger and soy sauce in it (so good!) and an atomic horseradish that will thrill spice enthusiasts.

Speaking of the chef, Hawkins (a co-owner of this eatery) is a Seattle native who proves that learning to fish at a young age brings you closer to the sea and promises a passion for responsible, sustainable seafood. He's cooked for former President George H.W. Bush, former VP Dan Quayle and Microsoft co-founder Bill Gates. He's a class act, both in his contemporaneous cooking style and in his rapport with guests.

Now, back to the food. Try the fish tacos. They give new meaning to an Orange County staple. The tortilla is warm from the plancha, the fish beautifully grilled and the taco humbly constructed with shredded cabbage, homemade pico de gallo and a sprinkling of queso fresco. The calamari is so very tender, lightly dusted with flour for a delicate, divine breading, and paired with a tasty garlic aioli tartar sauce. To round out our starters, we indulge in the crabcakes—a classic Maryland iteration paired with Caribbean flavors vis-a-vis a decadent papaya-mint salsa.

For a middle course or warm-weather meal, do not miss the watermelon, feta and Cajun shrimp salad with

hearts of palm and a wild-berry balsamic vinaigrette. I'm still craving it daily. This perfect salad tempts you with refreshing tastes, spiced shrimp and tangy—but not salty—Greek cheese goodness.

But the overall winner at Fly-N-Fish is the signature cioppino. It's SoCal meets San Fran, and that's a huge compliment because the Bay Area is known for its red bowl of love. The chef infuses fresh basil into his rich, red wine-laced tomato sauce, then fills the broth with a yachtful of seafood: king crab legs, shrimp, clams, mussels, squid and chunks of wonderful filets, all swimming happily in a luscious concoction of extraordinary flavor. Served with soft, yummy garlic bread, it's laden with depth and truly exquisite piquancy. The macadamia-crust halibut is an all-star too. It's paired with a Grand Marnier sauce and roasted fennel for contrast. Seriously, this food is almost too good.

Yes, Fly-N-Fish is hitting on all cylinders. It's an authentic neighborhood fish house that deserves praise—the perfect storm, the real fisherman's tale. And, I promise, you'll feel the cool ocean breeze and a love of the sea. ■

**AH, SHUCKS**  
From left: Julio Hawkins, who learned to fish at an early age, has cooked for notables like former President George H.W. Bush; the oysters on the half shell come with three sauces, including a cocktail variety the chef makes with ginger and soy sauce.