

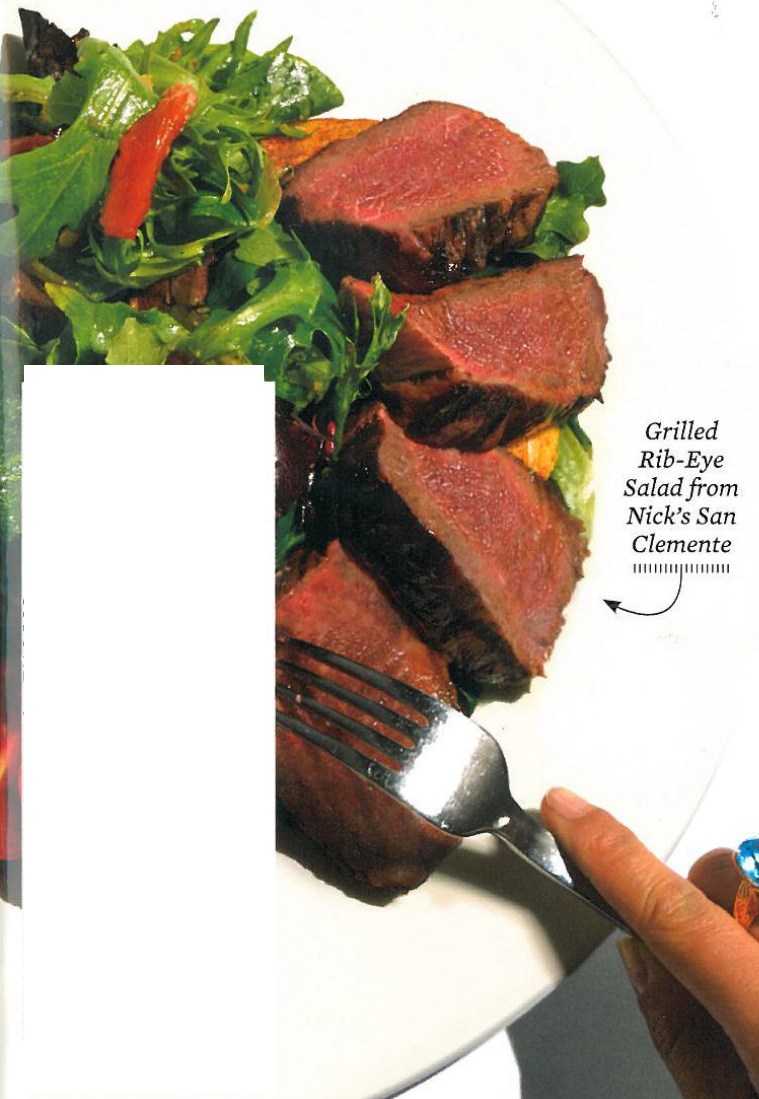
# Orange Coast

2011 **BEST**

# Restaurants



**THE TOP 10 NEW PLACES TO EAT NOW!**



*Grilled  
Rib-Eye  
Salad from  
Nick's San  
Clemente*



*Fettucine  
With Lamb  
Brasato from  
Laguna's  
Alessá*



**Our Picks for the  
7 Don't-Miss  
Events in April**



## MEALS WITHOUT WHEELS

*Impossibly small kitchens churn out cheap, craveable street food—and you don't need a tweet to find them*

### BRUXIE

Chapman University's former creaky neighbor Dairy Treet has been transformed into a spiffed-up stand serving modern sweets and sammies made with freshly griddled Belgian waffles. They're perfect for portable noshing on the run, though a handful of outdoor seats allows for on-site munching. Don't-miss combos: *prosciutto* and Gruyère with whole-grain mustard; and smoked salmon with cucumbers and herbed cream cheese. Shakes are \$5, but they're ultrarich and dreamy. 292 N. Glassell St., Orange, 888-927-8943, [bruxie.com](http://bruxie.com)

### PETER'S GOURMADE

One Lilliputian grill and Peter Stavros' outsize talent add up to grub that outshines any nearby diner. Yes, it's carved into the south end of a Valero station, so if your tank is empty, you can fill it while you wait (and maybe wait some more at peak times) for your terrific mushroom-and-Swiss bacon burger. Greek fries are a must, too—shoestring spuds heaped with curls of gyro meat, feta, onions, and *tzatziki*. 16851 McFadden Ave., Tustin, 714-599-3866, [gourmadegrill.com](http://gourmadegrill.com)

### EAST/BOROUGH

The Camp's most cramped eatery isn't much more than a blackboard, an order window, and a few alfresco tables, but it dazzles with authentic Viet faves such as proper grilled pork *bánh mì* baguettes, squeaky fresh spring rolls with fine peanut sauce, and bowls of steaming beef stew to cut the marine-layer chill. To drink? Fizzy lychee soda made fresh, of course. 2937 Bristol St., Costa Mesa, 714-641-5010, [east-borough.com](http://east-borough.com)

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# True Food Kitchen

Mother's Market cafés, Veggie Grill, and Native Foods blazed O.C.'s healthful eating trail, but leave it to the big dogs—Fox Restaurant Concepts in this case—to come up with a slick, fully realized holistic food hall in the massive shell of a failed Fashion Island seafooder. Casual, friendly, and just trendy enough, this clever canteen wouldn't be so busy if the fare weren't consistently above average. That's quite a feat considering the checklist "true food" entails: local, organic, sustainable, unrefined, plant-heavy, dairy-light, low-sugar, high-fiber. So along with your bloody good bloody mary and Greek frittata of feta and oregano, you get a free serving of dietary absolution. Need extra self-forgiveness? Try the gluten-free, flourless chocolate cake.

**Inside Tip** Healthy-living maven Dr. Andrew Weil created the anti-inflammatory food pyramid that inspires the menu here. Ask, and they'll give you a copy.

**BELOW**  
Crudites on ice  
starring local  
vegetables,  
black olive and  
tzatziki dips,  
with a  
cucumber-  
kumquat skinny  
margarita

451 Newport Center Drive, Newport Beach, 949-644-2400,  
[truefoodkitchen.com](http://truefoodkitchen.com)

