

NEWPORT BEACH RESTAURANT REVIEW (OC REGISTER, THE CURRENT)

My friend and I were excited to learn about Newport Beach Restaurant Week. Its associated restaurants offered great local cuisine on Prix-Fixe Menus. I'm a big time foodie and live local. I've also been lucky enough to win a couple recipe contests. My friend and I finally negotiated our list – The Ritz on Monday for lunch, 21 Oceanfront on Wednesday for dinner, and The Arches on Thursday for lunch.

MONDAY: We started at The Ritz. It was welcoming, classy and the food was perfectly prepared. I had the Poached Salmon and my friend had the Steak Diane. I then selected the Dessert Sampler, which included an adorable Mini Crème Brulee.

On **WEDNESDAY** we met at 21 Oceanfront. The view was gorgeous. We had discussed our selections from their Prix-Fixe Menu, but then started wandering their terrific appetizer list. We ultimately chose the Beef Carpaccio and Petite Lamb Chops, just to name a couple.

THURSDAY: We successfully met for lunch at The Arches, which was another pleasant escape into the old-school style restaurant, with the curved leather booths. The not so often seen Sandabs with Lemon Caper Sauce was excellent. We finished with Cherries Jubilee – Not too shabby.

By, Shelly Borrell