

LAGUNA BEACH

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Magazine

From the Sea

Diners will have their taste buds transported to the French Riviera when enjoying a meal at Saline, the on-property restaurant at Laguna Beach's new, 22-room resort, Hotel Joaquin, which debuted in October. The eatery is currently only open to hotel guests, but there are plans to welcome the public in coming months. Aiming to spark romance, this dining experience features sea-centric cuisine with fresh, local ingredients as well as inventive flavor profiles using unique spices and cooking techniques. Standout dishes include the croque monsieur for breakfast, couscous and crab for lunch, octopus carpaccio for dinner; caviar can be added to any dish. The restaurant also offers a lineup of creative salts, as a playful homage to the eatery's name and the nearby ocean. Middle Eastern-inspired cocktails also grace the menu, as well as low- to no-alcohol mixtures like the No Booze Cruise, made with the world's first nonalcoholic distilled spirit. And, as part of the hotel's eco-friendly efforts, no single-use plastic will be found in this dining room. (949-494-5294; hoteljoaquin.com) —Ashley Probst



Inset: chef Leo Bongarra; above: an array of fresh, sea-centric dishes from Hotel Joaquin

THE SECRET
TO GOOD SLEEP
REST WELL AND
WAKE UP RECHARGED

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MAKEOVERS
STUNNING HOME
THEATER DESIGNS

