

SPECIAL 5TH ANNIVERSARY ISSUE



LAGUNA BEACH

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Magazine



MEET

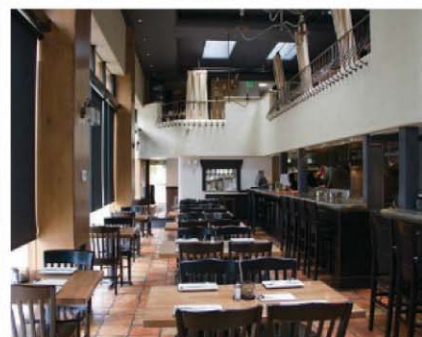
10

of LAGUNA'S
MOST ELIGIBLE
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**DESTINATIONS:
PARK CITY &
SAN FRANCISCO**
5 LUNCHES FOR \$5





CHEF AND OWNER RYAN ADAMS

AN UNCOMMON TREASURE

Three Seventy Common provides a neighborhood gathering place for great food.

By Micaela Myers / Photos by Jody Tiongco

WHEN CHEF AND OWNER RYAN ADAMS LAUNCHED THREE Seventy Common last fall in the space formerly home to Sorrento Grille, his goal was to create a neighborhood gathering place featuring his dynamic, fresh and locally sourced cuisine. In this, he has succeeded. Step inside, and the earth-toned atmosphere welcomes you to pull up a chair. Observe the staff, many of which have been with Ryan for years, and you'll notice they're happy, and they know the customers.

Our recent dinner started with Three Seventy's handmade "snacks," which vary from chips to popcorn to the staff favorite: pretzel bites with potent mustard. We were lucky enough to dine on pretzel day, and it was hard not to fill up on the tasty bites.

Chef Ryan makes small changes to the menu every two to three weeks as ingredients change. The ingredients, he says, are what guides him. They cook what they like and what they see the customers enjoying most.

Three Seventy's wine list, by the bottle and glass, is extensive and complemented by a list of classic and creative cocktails, plus beer. We sampled the strong Bees Knees first, a classic cocktail made with fresh lemon juice, honey simple syrup and Junipero Gin. However, my favorite was the creative East Side, which was

refreshing and not sweet like so many cocktails, made with Ion Vodka, basil, cucumber and citrus. To go with our farm fresh cocktails, we dug into some starters: asparagus topped with fried egg, asiago, prosciutto and breadcrumbs; and an absolutely delicious kale salad finely chopped and mixed with pear, currants, walnuts, citrus vinegar and pecorino—definitely something I will go back for in the future. Another must try: the shishito popper, a mild pepper stuffed and breaded and served with goat cheddar and tomato relish.

For the main course, vegetarians have options such as the noodles with asparagus, morels, onion, herbs, black pepper, cheese and topped with an egg. Meat eaters are met with a plethora of choices, and on the night we dined, the scallops were amazing, served with Brussels sprout gratin, bacon and spicy maple vinaigrette. Chef Ryan says other customer favorites include the Napkin Burger, the skirt steak and bone marrow.

A wonderful bread pudding with whipped cream, caramel ice cream and bananas provided a sweet ending to our meal. Between the fresh food and drinks and the welcoming atmosphere, Three Seventy will no doubt continue to grow as a neighborhood favorite and destination for those passing through. *LBM*

THREE SEVENTY COMMON KITCHEN+DRINK
370 Glenneyre St.;
949-494-8686;
370common.com

HOURS: Tuesday to Thursday, 5 - 10:30 p.m.; Friday to Saturday, 5 - 11:30 p.m.; Sunday, 4 - 8 p.m.

PRICE: \$3.50 - \$28 (bites - large entrees)

TIP: Dine Tuesdays and enjoy a brown bag (surprise) bottle of red or white wine for just \$15. Uncommon Mondays are another draw on the third Monday of most months, featuring a guest chef.