



Three Seventy Common Kitchen + Drink
370 Glenneyre Street, Laguna Beach; 1-949-494-8686
By Pete Johnson | Photo by Lori Anderson
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Chef-owner Ryan Adams' adventurous menu at Three Seventy Common Kitchen + Drink in Laguna Beach includes black cod with lentils.

Setting: Simple and rustic with touches of elegance

Service: Professional, accessible, and eager to please

Best dishes: Roasted pork-belly steak; the build-your-own combination of sweet dried fruit, cheeses, cured meats, pâte, and crusty bread; chocolate-banana bread pudding

Dinner prices: Starters, \$2–\$13; entrées, \$9–\$29; dessert, \$6

The Laguna Beach dining scene is abuzz with the opening of gastropub Three Seventy Common Kitchen + Drink, an evolution of the now-defunct culinary landmark Sorrento Grille. Chef-owner Ryan Adams, Sorrento's former executive chef, took over the space in 2011 with the intention of showcasing his adventurous, eclectic food and devotion to local ingredients.

I started with the indulgent custom meat-and-cheese board: dried cherries and other dried fruit, raw honeycomb, an array of house-cured meats and sausages, a selection of cheeses (Brie, goat-milk cheddar, chèvre), a generous portion of earthy house-made pâte, and fist-size wedges of crusty bread. When it was time to pick the entrées, I found navigating through the somewhat abstruse menu to be a little tricky. It's encrypted with brief word associations and ingredient names, so I found myself asking my server a lot of questions. Patiently and without so much as a hint of patronization, she explained that the "pork belly/arugula/pistachio/citrus vinaigrette" was a sizzling slab of bacon steak on a bed of arugula tossed with pistachios, huckleberries, and a citrus dressing. The server recommended the black cod with lentils, leeks, and chorizo, which was over-the-top delicious. The fish was perfectly sautéed, the lentils were al dente, and the nuggets of chorizo reminded me of authentic flavors found in the heartland of Mexico. The moist and tender pork loin, dressed up with a spicy harissa barbecue sauce, is served with a hearty mac-and-cheese and a refreshing apple-and-onion slaw.

Some of the most memorable dishes at Three Seventy Common were the desserts. I'm a sucker for bread pudding, and its chocolate-banana bread pudding topped with vanilla bean ice cream and drizzled with caramel was outstanding. Even The Presley—cinnamon toast/banana/peanut butter ice cream/honey—was unexpected in a good way. It's encouraging and inspiring to see local culinary talent develop to such a high level.