

MODERN LUXURY

RIVERA

ORANGE COUNTY

CHARLIZE THERON

"I would like to think that I am a woman who is comfortable and celebratory of my strengths and indulges in the qualities that make me feel beautiful."

FALL FASHION ISSUE

WOMEN OF STYLE 2014 / OTHERWORLDLY OUTERWEAR / SHOWSTOPPING LOOKS & MORE!

LIFE OF RYAN

RESTAURATEUR RYAN ADAMS HAS HEADED SOME OF THE BEST KITCHENS IN O.C., AND NOW HE'S BUILDING HIS OWN DINING DYNASTY.

By Anita Lau

Photography by Frank Ishman

Ryan Adams had established himself as a top chef long before opening his own eatery three years ago. He'd run the kitchen at Laguna's Sorrento Grille before turning it into his Three Seventy Common (370common.com). And he'd spent more than a decade with David Wilhelm's former Culinary Adventures. Now, Adams is creating his own dynasty. In June, he opened Santa Ana's The North Left (thenorthleft.com). And in October, he'll debut The Artist & The Mason, a Euro cafe in Laguna Canyon. Here's a taste.

You've got two restaurants now, with a third on the way. What's the difference between Three Seventy Common and The North Left?

Both are very local, and true to the space and community, as far as the atmosphere goes. As for the food, Three Seventy Common offers more chef-driven, rustic comfort food. ... The North Left leans toward edgier cuisine, which I would never get away with serving in Laguna. **Finish this sentence: Ryan Adams is...** a true restaurateur who is driven to help people understand more and appreciate what great food and dining out is all about—the ingredients, the preparation and the total restaurant experience. **What's the one ingredient you can't live without?** Salt. **And what are you completely over?** Truffle oil. **What's always in your refrigerator at home?** White Burgundy, assorted microbrews and Sriracha.

Where do you go for food? My choices are so varied—I like many styles of food. I may head to places like Bestia in L.A., Honda-Ya in Tustin and Marché Moderne in Costa Mesa.

Has anything popped up on the food scene that's surprised you in the last year?

I'm happy to see the shift toward more classic techniques... and doing away with trends such as molecular gastronomy. **Your favorite food trend?** I like the newish wave of bringing food back to its native roots—known as ultralocalism. **The dish you have yet to master?** Everything. Anyone who says they've mastered something is lying. ... I believe there's always a way to tweak a dish. But, if there were one thing that I'm flat-out not good at preparing, it would be desserts.

Tell us the nicest compliment you've received from a customer. Many who come to my [concepts] are from great restaurant cities. Some of the most valued compliments I receive are when guests tell me I should open a restaurant just like this one in their city. It's a great feeling to hear that.



POWER PLATER
Chef Ryan Adams, seen here at his Three Seventy Common, has created a local culinary trifecta with The North Left and The Artist & The Mason, set to open in October.

"[I'm] driven to help people understand more and appreciate what great food and dining out is all about—the ingredients, the preparation and the total restaurant experience," says Ryan Adams.