

LAGUNA BEACH

MARCH 2012 » OCINSITE.COM

Magazine

LIVING HERE

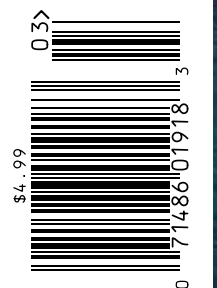
*The Neighborhoods
of Laguna*

INSPIRED DESIGN
STEP INSIDE THE HOMES
OF 5 LOCAL DESIGNERS

BACKYARDS WE LOVE
STUNNING LOCAL
SANCTUARIES

+
ART ON WHEELS: THE STORY
BEHIND THE TOWN'S MOST
DISTINCT AUTOMOBILES
HOMEGROWN: FROM WINE
TO HONEY, IT'S ALL MADE
RIGHT HERE

MARCH 2012



EMERALD BAY

OCINSITE.COM

NIRVANA GRILLE'S WILD BLUEBERRY PIE



SLICE OF HEAVEN

Laguna Beach Magazine staff hits the town to share where they find some of the tastiest pies around.

By LBM Staff | Photos by Jody Tiongco

WHAT'S SWEET, SEDUCTIVE AND LEAVES US WANTING MORE? PIE, OF COURSE! WHILE OTHER DESSERTS HAVE gotten no shortage of love in the pop culture spotlight, pie always has been and always will be the quintessential American dessert—no frills needed to fill any crust here. Laguna Beach Magazine staff shares their expert pie-devouring opinions as they “take one for the team” so that you can discover some of the very best pies in town without having to ever set foot in the frozen pie aisle again. Without further ado, grab your fork (unless you're one of those oddballs that eats pie with a spoon) and let's dig in!



JASON SANFORD

ASSOCIATE EDITOR

Key Lime Pie at Tommy Bahama Laguna Beach Bar & Grill

The fresh baked crispy crust of the pie envelops the rich key lime pie filling like a delicious dessert embrace on your plate. The sweetness of the whipped white chocolate mousse frosting on top melds well with the tart citrus flavor and makes each bite more addictive than the last—especially when you squeeze a little juice from the lime on the pie in between bites. This pie actually tastes light enough that you could likely sit and wolf down a few more slices before calling it quits, or if you're lucky, cross the street to the beach and pass out on the warm sand in a happy, key lime-induced food coma. (Tommy Bahama Laguna Beach Bar & Grill, 400 S. Coast Hwy.; 949-376-6881; tommybahama.com)



CYNTHIA P. JENKINS

CO-PRODUCER OF OCINSITE.COM

Dutch Apple Pie at Penguin Café

Penguin Café's chef Sabrina is married to a man (also of Penguin Café) who was all bummed out one Thanksgiving over his family's pending traditional "ho-hum" apple pie. So instead of tuning him out like some of us might have done, Sabrina pulled together all the things she knew he loved: A crumb topping from her grandmother's nectarine pie recipe, the crispest, tarest Granny Smith apples she could find and a cheesecake crust. Dare I say she hit the trifecta in pie awesomeness? And that he hit the jackpot with his lovely bride? This pie puts Penguin Café on the map for something other than their eggs. It was 9 a.m. when I arrived, and I devoured the slice in seconds—just enough crisp, crumble and crust to make a person pretend she was supposed to have another slice. Coming from a gal who swapped out her wedding cake for 37 pies, Penguin's Dutch apple just may be my new true love. (Penguin Café, 981 S. Coast Hwy.; 949-494-1353)



ALLISON HATA

ASSOCIATE EDITOR

Hog Heaven Pie at Lumberyard

Oversized indulgence is the best way to describe this massive slice of heaven, a definite (but delicious) diet-breaker. Lumberyard's "famous" Hog Heaven Pie is the richer, creamier manifestation of my favorite peanut butter cup candy. The towering creation of peanut butter mousse, chocolate ganache, whipped cream and crumbled cookie crust atop a bed of drizzled chocolate syrup and caramel satisfies my sweet tooth. When it comes to dessert, my philosophy is that more is always better, and this generous wedge of pie does not disappoint. (Lumberyard, 384 Forest Ave.; 949-715-3900; lbumberyard.com)

UP FRONT | W&D

PLACES | PERSPECTIVES | HAPPENINGS



MICAELA MYERS

GROUP EDITOR

Kona Pie at Rock 'N Fish

I love pure chocolate, cakes and cookies—pies, not so much. So it shouldn't be much surprise that my favorite pie in Laguna isn't a traditional pie at all, but an ice cream pie! And not just any ice cream pie: the ultimate ice cream pie. The Kona Pie at Rock 'N Fish features three layers of ice cream—chocolate, vanilla and coffee—with crushed Butterfinger bars, Heath bars and Oreo cookies in between and on top. The whole chunk of goodness is then topped with whipped cream, chocolate sauce and candied almonds. Bring reinforcements, as it will easily take a party of six to polish off this bad boy, but you won't regret trying. (Rock 'N Fish, 422 S. Coast Hwy.; 949-497-3113; rocknfishlb.com)



CINDY BYRNE

ACCOUNT EXECUTIVE

Key Lime Pie with Passion Fruit Coulis at Eva's Caribbean Kitchen

I'll take pie over cake any day, and key lime is the queen of pies. Eva's is a frozen version that has to sit eight minutes before it's served and not a minute more or less. The presentation is a joy to see, yellow at the core and frothy on the surface, a beautiful shade of green with flecks of lime zest that deliver the tang and an enjoyable pucker. The pie is surrounded by swirls of passion fruit reduction, which has a sweet fruit taste that blends perfectly with the zing of the key lime flavor. The pie is topped with a splay of strawberries and accompanied with whipped cream on the side in case you need a buffer to the zest. I usually prefer a pastry crust, and I was not disappointed. The dessert was so inspiring that I actually started to regret eating it so quickly. Eva graciously placed a famous Key Lime Pie Martini in front of me so I could continue to drink in the moment. (Eva's Caribbean Kitchen, 31732 S. Coast Hwy.; 949-499-6311; evascaribbeankitchen.com)



ASHLEY BREEDING

SENIOR EDITOR

Blueberry Pie at Nirvana Grille

To this day, the aroma of fresh-baked blueberry (or apple or cherry) pie evokes happy childhood memories in my grandmother's old farmhouse kitchen—one whiff, and I'm back on my tippy-toes, my 5-year-old hands and chin resting on the edge of the chrome counter as I peer over the top to watch her roll out the perfect crust. Just as my grandmother was, I'm partial to organic, farm-fresh ingredients, so it's no surprise that my slice of nirvana is whatever in-season variety is being served up by chef Lindsay Smith-Rosales at Nirvana Grille, which boasts simply-prepared, deliciously good-for-you fare. Now through October, the pick is blueberry—and what you get is a golden, flaky crust overfilled with fresh, wild blueberries and dense flavor that is sweet but not overpowering. For a little something extra, ask for the homemade heavy whipped cream, sweetened with vanilla extract. (303 Broadway St.; 949-497-0027; nirvanagrille.com) LISTEN