

## What's New August

### **Lido Live!**

The iconic Lido Theatre has been an art deco landmark in Newport Beach since it opened in the 1930s. In recent years it's served as a cultural and cinematic center on the Balboa Peninsula, with first run films and art house favorites, Newport Beach Film Festival screenings and even first looks at eventual Oscar winners, courtesy of Orange County Film Society. While all those stellar events will continue, Lido Theater is now **Lido Live**, now also feature monthly live music concerts from esteemed artists and other events sure to draw locals and visitors alike to the beautiful and historic theater.

### **Beach Beauty**

**Urban Decay** is a true Newport Beach success story. The edgy makeup and beauty business was created in the city. Now part of the global L'Oreal brand, Urban Decay's first stand-alone boutique is at Fashion Island. The flagship store is designed to be a cool beauty hangout, with a coffee bar, an interactive photo booth and a huge video wall, as well as six makeup stations where fans of the fashion-forward brand can sample product and get prepped for parties and fun times.

### **Veteran French Chef To Helm Dunes' Back Bay Bistro**

Veteran chef Bruno Massuger, a French native who has served as director of culinary operations for a number of exclusive private clubs, has been appointed executive chef of the Back Bay Bistro at Newport Dunes Waterfront Resort & Marina. In addition to overseeing the 199-seat restaurant, he will be responsible for the Dunes' bustling catering division, which serves a diverse array of clients from massive events for Fortune 500 companies to wedding receptions.

Newport Dunes Waterfront Resort and Marina is located at 1131 Back Bay Dr, Newport Beach, CA 92660; (949) 729-1144  
visit [www.newportdunes.com/back-bay-bistro/](http://www.newportdunes.com/back-bay-bistro/)

## Fall Offerings for Roger's Gardens

September is right around the corner and Roger's Gardens is getting ready to for the Fall season! In September, they will be in full swing of the famous Halloween Boutique | Hauntingly Beautiful, opening, August 29, see below and preparing for the opening of the equally famous Christmas Boutique on October 3, more details to come soon.

### Halloween Boutique Opening | Hauntingly Beautiful

Friday, August 29 at 9 AM

The setting may be hauntingly beautiful, but don't let the beauty and elegance of your surroundings deceive you. The air has a chill, and you may feel the spirits joining you as you wander through the chambers of our Halloween Boutique. There is much to discover among the shadows.

## Fig & Olive Newport Beach Debuts New Olive Oil Cocktail For Summer

**FIG & OLIVE Newport Beach** and **Executive Chef Pascal Lorange** invite Fashion Islanders to cool off this season with a bevy of **new summer cocktails** (\$12-14) featuring refreshing blends of muddled fruit and savory ingredients. Seasonal summer flavors are showcased in the new **blood orange olive oil-based cocktail, The FIG & OLIVE (\$14)** with cucumber-infused vodka, blood orange purée, celery, egg white, simple syrup, and lime juice. Ingredients like strawberries, rhubarb, and raspberries celebrate summer's bounty in additional new cocktails including:

§ **Sweet Red Pepper (\$12)** with tequila, aperol, freshly muddled strawberries, lime juice, passion fruit syrup, sweet red pepper, and bitters

§ **FIG & OLIVE Sangria (\$12/\$48 pitcher)** with white wine, pisco, muddled raspberries and rhubarb, grenadine syrup, sage, and bitters

§ **Arugula Smash (\$14)** with rum, muddled arugula and celery, lemon juice, simple syrup, and black pepper

The new summer cocktails are available daily during regular restaurant hours and pair perfectly with the restaurant's seasonally-driven **Aperitivo menu** (new modified hours from **4:00-6:00 p.m.** daily, available at the bar). The Aperitivo menu features appetizer-style **tasting plates (\$7)** highlighting flavors from the South of France, Spain, and Italy. Select cocktails **(\$9)** are available on the Aperitivo menu as well as select wines by the glass **(\$9)**. Aperitivo plate combinations include:

§ **French Tasting Plate**

- Fromage de Chevre with olive oil
- Baby beets with raspberry dressing
- Cucumber, shallot, yogurt crostini
- Heirloom cherry tomato with micro basil

§ **Spanish Tasting Plate**

- Malaga olive
- Beef tartar
- Tuna, tomato, chive
- Manchego, fig jam, Marcona almond crostini

§ **Italian Tasting Plate**

- Gorgonzola cheese
- Mixed olives
- Artichoke marinade
- Mushroom, artichoke, parmesan crostini

## **Spa Gregorie's offering New Quick Epicurean Facial**

Turn your lunch hour into your beauty power hour with Spa Gregorie's Lunchtime Peel from Epicuren! This effective, Glycerin-based peel exfoliates lifeless cells with almost no redness or downtime, so you can return to your daily schedule immediately. Reveal brighter skin tone, smaller, more refined pores and healthy, vibrant skin with just one 30-minute treatment. Book this peel as a series of four treatments for the best and most dramatic results.

## **On Pointe**

Just a block away from Balboa Bay Resort is the new luxury-shopping destination **Mariner's Pointe**. Featuring restaurants, retail and the headquarters of long-time local favorite Winton's Jewelers, the new center is located at the prime intersection of Pacific Coast Highway and Dover Dr., anchoring the area's prestigious Mariner's Mile.