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ANNUAL ISSUE

Best Companies

OUR LIST OF **TOP PLACES TO WORK** IS HERE - FROM STRAIGHT-LACED AND TRADITIONAL TO CREATIVE AND CUTTING EDGE (SOME EVEN LET YOU BRING ALONG FIDO). **HOW DOES YOUR 9-TO-5 COMPARE?**

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Jewelry,
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10 reasons to indulge in a weekend at the Ritz-Carlton

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dining news

by Susan Belknap

Tranquil Tea Lounge opens in Fullerton

On June 5, downtown Fullerton welcomed a new, elegant and original concept – the Tranquil Tea Lounge. It's the brainchild of brother and sister owners Jonathan Munsayac (who happens to be an OC METRO account executive) and Michelle Phelps, and it's the culmination of Munsayac's food industry background and Phelps' event planning expertise. The duo painstakingly developed their overall approach with an obvious eye for unique detail.

"I always wanted to do a date place alternative to bars or coffee houses," says Munsayac. "My sister and I share a passion for teas and love the downtown vibe of Fullerton. We thought it was the perfect combination of location, concept and timing."

In addition to 85 loose-leaf teas, which are displayed so customers can see, smell and compare them, Tranquil Tea Lounge sells small-plate food items, sandwiches, salads and desserts, all made with an emphasis on locally grown, organic produce.

"Some of our best sellers are our spring rolls and our blueberry salsa,"



says Munsayac. "We also have a great roast beef sandwich with jalapeño cream spread and a prosciutto sandwich that's very popular."

Additionally, Tranquil Tea Lounge is making a name for itself with its inventive macaroons, offering 12 different kinds.

"We're becoming known for our macaroons," says Munsayac. "But our white chocolate lavender scones are also very big."

The restaurant is decorated with work from local artists, and Phelps and Munsayac hope to rotate pieces monthly. tranquiltealounge.com

ALSO ON THE MENU

FLEMING'S PRIME STEAKHOUSE & WINE BAR has introduced its "5 for 6 'til 7" bar menu. Let the day's cares slide off your back as you unwind with the restaurant's new happy hour, which is available nightly from 5 to 7 p.m. in the bar.

Fleming's is offering five premium cocktails, five award-winning wines by the glass and five full-size appetizers for \$6 each, seven days a week until 7 p.m. Dine on Tenderloin Carpaccio, Sweet Chili Calamari, Wicked Cajun Barbeque Shrimp, seared Ahi Tuna with Spicy Mustard Sauce or Jumbo Lump Crab Cakes while sipping a featured cocktail or glass of wine from Fleming's famous cellar. flemingssteakhouse.com

THE GEISHA HOUSE opened its third restaurant, in Santa Ana, last late March and has been enjoying an enthusiastic inaugural run. Launched by Lonnie Moore and Mike Malin of The Dolce Group, the restaurants are patterned after their famed Hollywood Japanese restaurant, sushi bar and sake lounge.

Drawing on the fun, funky historic atmosphere of Santa Ana's City Place, the location was chosen because it is Orange County's trendiest up-and-coming shopping, entertainment and dining destination.

The menu, developed by Paulo Soares, the chef who heads up the Hollywood location with sushi master Genichi Mizoguchi, focuses on Japanese cuisine as well as fresh sushi and sashimi dishes with a contemporary spin.

Highlights include the Tuna Tataki Sashimi with Ponzu, Pacific Tuna with Crispy White Onions and the Maguro Spicy Taru-Taru Crispy Rice, a select grade of tuna served on a bed of crispy toasted rice. dolcegroup.com

THE JUNIOR LEAGUE OF ORANGE COUNTY will be releasing a cookbook next month. "Orange County Fare" will contain more than 175 recipes provided by local Junior League members, chefs, restaurants and organizations unique to the region.

The cookbook's focus will be on fresh California-style food – with colorful dishes that can easily be mastered by the home chef. The book sells for \$29.95 plus tax and can be ordered through jlocc.org