

## TRENDING NOW: CHEF EDDY ROCQ, ROCQ CATERING CRAIG STRONG, STUDIO, MONTAGE LAGUNA BEACH

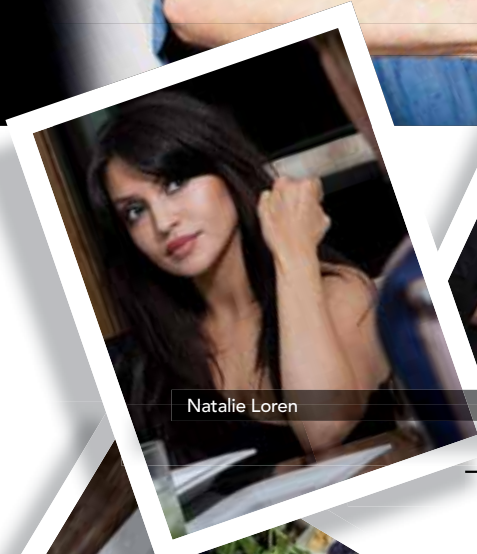
—Stephen Christopher



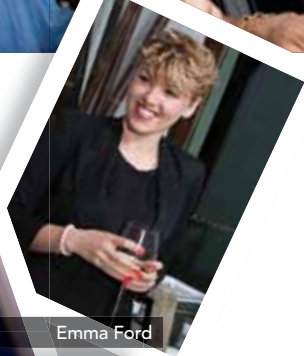
**Rocq on!**  
Chef Eddy Rocq,  
Rocq Catering



Montage Laguna Beach  
Studio Garden overlooking  
the Pacific Ocean



Natalie Loren



Emma Ford



**Going Strong!**  
Chef Craig Strong,  
Studio at the Montage  
Laguna Beach



**H**aircare mogul and hairstylist Chaz Dean opened up his home for a charity dinner to benefit Petra Nemcova's Happy Hearts Fund. The dinner was catered by chef Eddy Rocq and Rocq Catering. Guests dined on appetizers like an asparagus velouté with truffle emulsion soup brilliantly served in eggshell bowls; dungeness crab cake with chipotle sauce; and Phyllo Purses mushroom purée. A salad nicoise "à ma façon" with seared tataki tuna, assorted fresh vegetables and baby arugula in a balsamic vinaigrette salad was followed by the main course, braised short ribs in red wine and creamy polenta with assorted caramelized vegetables. For dessert, Eddy served up a scrumptious pear and almond tart, with vanilla ice cream and chocolate sauce and also fresh fruit tart rum custard with raspberry coulis. Guests like Emma Ford and Natalie Loren were thrilled to leave with Wen haircare products and invitations to come by the Chaz Dean salon for a haircut.

Dinner host Chaz Dean



[ChazDean.com](http://ChazDean.com); [RocqCatering.com](http://RocqCatering.com)

**C**hef **Craig Strong** walks me out of his new **Studio Restaurant** at the **Montage Laguna Beach** resort toward a raised-bed garden adjacent to the restaurant. In a clear, deliberate tone, enunciating every word, he tells about the garden: "One day, **Todd Orlich**, our general manager, called me into his office and said, 'I've got to show you something.' He unrolls these plans for this raised garden and I said, 'This is the greatest thing in the world!'"

Strong points around at the beautiful garden. "Some of the things I love are nasturtiums—I love edible flowers with nice color. We have Valencia oranges, Fuji apples, tomatoes, Swiss chard, onions, fava beans, basil, and marigold to attract the..." Suddenly, someone hands me a bite-sized caviar taco and a non-alcoholic elderflower mojito. Strong continues, "...bees. This garden fits with our company's huge sustainability culture and there are no pesticides on the property. It also fits with the

environmentally friendly culture of Laguna Beach."

I'm handed another bite, and Strong says, "This is a one-bite for sure. It's my version of a potato skin. I stole the recipe from T.G.I. Friday's," he jokes, "It's a potato soufflé that's been injected with a hot potato foam. It has a crème fraîche mousse on top with bacon powder and chives."

Strong gives a lot of credit to **Kathryn Agresto**, the passionate garden guru. He walks over to another bed. "This is for the spa. Lavender, chamomile, sage, for the spa's aromatherapy. We're distilling lavender from the garden and making water. Also in the garden are sugar snap peas, blackberries, squash, strawberries, and over here we have more herbs, and chillies. In one night we used all the jalapeños in some drinks.

"I love this!" Strong says. "Having things fresh, right from the garden. It doesn't get any better."

*Studio at the Montage Laguna Beach, 30801 South Coast Hwy, Laguna Beach, CA, [montagelagunabeach.com](http://montagelagunabeach.com)*