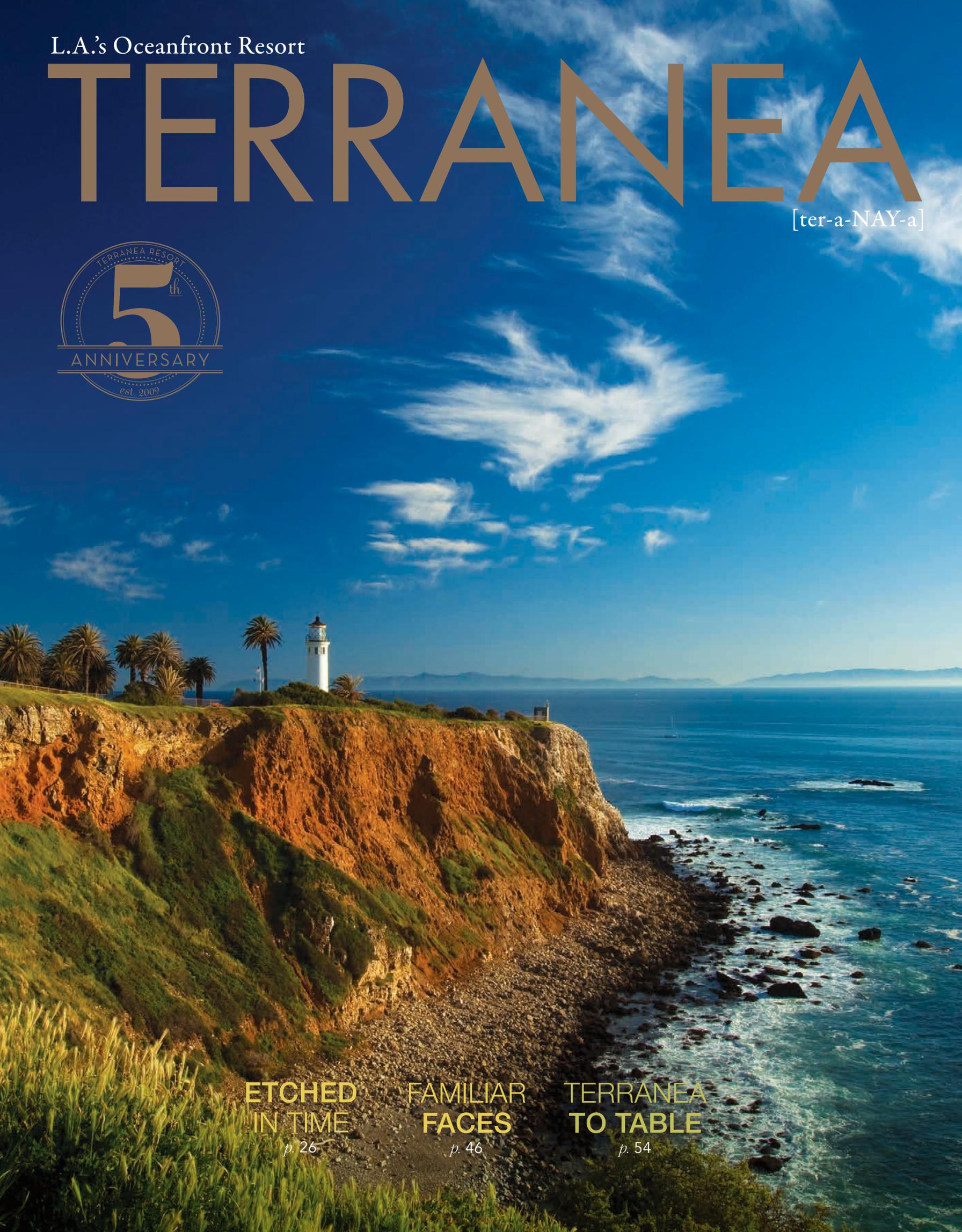


L.A.'s Oceanfront Resort

# TERRANEA

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IN TIME**

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TO TABLE**

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# contributors



## MICHELE GARBER

A self-proclaimed information junkie, Michele has a penchant for history, news and trivia. “Family and friends teasingly say I’m a vast wealth of useless knowledge,” she says. Yet her eternal fascination with researching new subjects serves her well as a features writer.



## DARREN ELMS

Darren is currently the editorial director of Moon Tide Media, publishers of *Terranea* magazine. In addition to *Terranea*, he oversees editorial on *Southbay*, *Southbay HOME*, *Southbay HEALTH* and *Ventura Blvd*. He is a proud Los Angeles native.



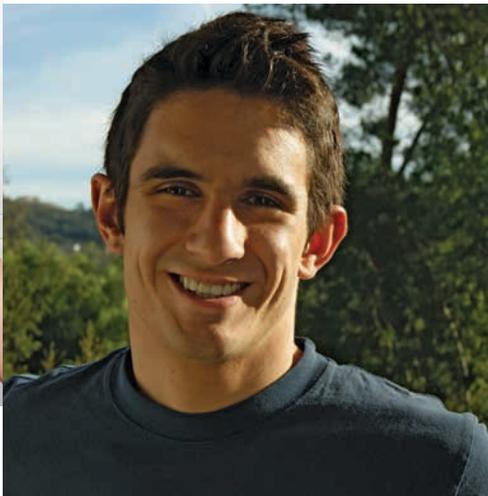
## SIRI BERTING

Siri has been making imagery for quite a while—half of that time with husband, Jeff. She is a regular contributor to *Southbay* and *Southbay HOME*. Life is a journey, and she’s enjoying the ride. This edition, she lends her talents to the marea fashion spread and more.



## AJAY PECKHAM

An East-Coast transplant, Ajay enjoys getting out in nature as often as possible—especially if it means visiting the grounds of *Terranea* to oversee photo shoots and cull inspiration for layouts. The rest of the year she keeps busy designing seven other publications throughout SoCal.



## STEFAN SLATER

Stefan is a freelance writer. He’s covered sports, chiefly surfing, and various cultural events for several magazines, including *Angeleno*, *Huck* and *Surfer*. He graduated from Loyola Marymount University in 2010 with a degree in humanities.



## DIANE BARBER

Diane is a South Bay-based lifestyle journalist, interior designer, equestrian and animal lover. Her writing is inspired by her passion for celebrating incredible people, animals and the arts. She is a construction design expert, and when not creating new living spaces, she is immersed in her beloved horse world.



Chef Ibarra collects fresh Swiss chard from Catalina View Gardens in anticipation of his next menu.

# TERRANEA to table

The fruits of the earth not only nourish the body but also the human spirit. In celebration of nature's gifts and a belief that everything is interrelated, Terranea's talented executive chef, Bernard Ibarra, passionately harvests ingredients from the resort gardens and local growers to create exceptional farm-to-table dining experiences.

WRITTEN BY DIANE BARBER  
PHOTOGRAPHED BY SIRI BERTING AND MARY LU TAPP  
STYLED BY KARA MICKELSON



"Food awakens all of your senses—not only by eating it and how it tastes but also by the way it is harvested and prepared."



**This page:** Naturally raised roasted lamb sirloin with wild fern, grilled baby artichoke, English peas and tendrils, roasted new potato and Gioia ricotta pudding seasoned with locally harvested sea salt.  
**Opposite:** Mini lavender crème brûlée.



"When I was a child I always excitedly anticipated the different seasons. When we had beans, I knew that we would enjoy them for just a few months. In the spring, I could not wait for the sweet juicy strawberries in the summer. I wish everyone who has never experienced this could someday."

Raised on a farm in the Basque region of Northern Spain, Chef Ibarra's family lived modestly and relied heavily on the earth and the sea to sustain them. "My mother taught me many things, such as gardening and how to jar tomatoes and other produce that we grew. During the rainy season my sister and I would go snail hunting with her and preserve the snails we gathered in salt that we harvested from the sea."

With a deep appreciation for foods being distinctive to each of the four seasons, Chef Ibarra stresses how important farm-to-table eating is—not only from a nutritional standpoint but to also live in harmony with the natural cycle of life. With grocery store shelves filled with fruits and vegetables that have been

mass-produced in greenhouses and the abundance of off-season imported foods, such as strawberries that come to the U.S. from the southern hemisphere in winter, the rhythm of nature is constantly disrupted.

During his upbringing in Spain, Chef Ibarra and his family looked forward to the foods and harvests of the season. "The natural season of foods is healthy and something that most young people do not understand, with so many foods unseasonably available all year round—especially in California.

To ensure that a glimpse of the farm life he knew as a boy is instilled in his young son, Chef Ibarra has planted a home garden and fruit trees with him at his side. He has also worked creatively and tirelessly to bring his family tradition of



*"Gardens* are one of the few things that keep us in tune with nature. We need to celebrate and patronize them."

sustainability to the kitchens and dining tables at Terranea. Reminiscent of his childhood snail-hunting days, he and members of his staff gather buckets of water from the ocean off Cielo Point to collect sea salt. The water, stored in the kitchen, evaporates, and a slush of salt remains that is run through filters and carefully dried. The salt is often smoked or flavored with lemons, rosemary and sage picked from the resort's grounds. The chef adds this to dishes for a distinct,

mineral-laden finishing touch. When asked about the quality of the salt, Chef Ibarra replies, "Before I started collecting the salt, I learned that Abalone Cove received a 97 out of 100 points for cleanliness, and I sent some water to a lab for analysis. The salt tested close to 28% sodium content (table salt is typically 40%), and it has more minerals than most salts. The lab tech who analyzed the salt says it is one of the best he has ever tested!"

>>



Local spot prawns with a Meyer lemon crust, shrimp bisque with brittle potato, and hot-smoked Morro Bay black cod ventresca (belly) with sugar snap peas and pink pepperberries cream.

"The natural season of foods is healthy and something that most young people do not understand, with so many foods unseasonably available all year round—especially in California."



Chilled wild ramp velouté with poached Beausoleil oyster and chili oil. >>



## KATE AND BRETT ENJOY ANOTHER PERFECT DAY IN HERMOSA BEACH

For singer Kate Voegele and her husband Brett Hughes, a "Truly Hermosa" day is one spent exploring the fashionable boutiques and specialty shops along Pier Ave. and Hermosa Ave., followed by enjoying a delicious meal outdoors, just steps from the beach.

You can plan your "Truly Hermosa" day at [TrulyHermosa.com](http://TrulyHermosa.com). With a directory of places to eat, drink and shop in Hermosa Beach, along with a calendar of upcoming events, TrulyHermosa.com offers endless ways for you to spend the day in California's most beautiful beach community.

*truly*  
**HERMOSA**

visit [trulyhermosa.com](http://trulyhermosa.com) #trulyhermosa   



As in Spain, Chef Ibarra has both the sea and the land at his fingertips to indulge his European roots and his art of cooking. His longing for the joy of feeling the earth in his hands before preparing a meal fostered his special interest in sustaining the resort's mar'sel garden, which yields fresh ingredients for the daily menu. Lettuces, snap peas, fennel, tomatoes, herbs, chili peppers, cauliflower and other vegetables are gathered from it to complement meals or to feature an ingredient in a special dish.

Reaching outside Terranea, he has also had the curious foresight to forge personal relationships with nearby growers—most notably with landowner and farmer Jim York. "I have enjoyed a great partnership with Terranea from the beginning and am happy to expand the relationship by being a part of the farm-to-table program with the resort," says Jim. "Since I am now enjoying my new career as a farmer growing certified organic crops on the Peninsula, it is a great fit."

Currently Jim's gardens (aptly named Catalina View Gardens) are a convenient neighboring source for avocados, citrus, olives, tomatoes and peppercorns for the

resort. Chef Ibarra and "Farmer" Jim are collaborating to expand the gardens and the local fresh food supply for Terranea.

Inspired by his time spent on a kibbutz years ago in Israel, the chef is forming a gardening cooperative with Terranea employees to plant, tend and harvest organically grown seasonal produce on Jim's property. Though the culinary department is the concept's driving force, all departments will be brought together to share the culture. Various garden varieties of tomatoes, beans, squash, eggplant, lettuces, chile pepper, lemongrass, gingerroot and other produce will be planted so the farm-to-table experience will touch every restaurant at Terranea with various ingredients and in varying degrees.

From the glistening waters of the Pacific Ocean and the sun-basked hills of the Palos Verdes Peninsula, there is a local cornucopia of fresh ingredients for Chef Ibarra and his culinary team to bring a unique Southern California farm-to-table experience to the restaurants at Terranea. "Gardens are one of the few things that keep us in tune with nature. We need to celebrate and patronize them," he says. ■

### Dining at Terranea

**mar'sel**  
California farm-to-table cuisine

**Catalina Kitchen**  
California market and Mediterranean fare  
Breakfast and brunch buffet

**Nelson's**  
Comfort food, microbrew beer and cocktails

**Bashi**  
Contemporary Asian flavors

**sea beans**  
Coffee, tea and pastries

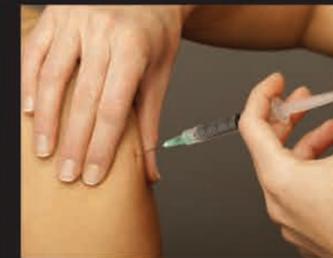
**Spa Café**  
Smoothies, juices, sandwiches and salads

**Lobby Bar**  
Classic cocktails, wine wines and beer

**Cielo Point (seasonal)**  
Summer poolside fare



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& sports medicine



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