

THE DISH

Choose adventure with Carbon Beach Club Restaurant's pork chop

ALEX VEJAR, Assistant Editor

Most Malibu restaurants get their reputations from the quality of seafood served from their kitchens. Diners can always find a good place to eat sushi, shrimp, lobster and other fresh ocean-dwellers they crave.

But quality meat also shows up in restaurants around town, even though it may not seem like a certain location is known for those types of dishes. The Carbon Beach Club Restaurant, with its Kurobuta Pork Chop (\$34), is an example of this.

The dish features a 14-ounce slab of meat, seasoned with a house fennel rub and lightly topped with greens. It sits in a pork jus, which has a citrus flavoring

that adds to the entire pork chop experience.

Victor Morales, chef de cuisine at the Carbon Beach Club Restaurant, said the pork jus brightens up the dish to give it an "extra juiciness and lush factor."

"The jus itself we make with a little bit of cumin and orange juice, so there's a lot of Caribbean influence," Morales said. "Me being Guatemalan as well, I try to influence and put a little bit of flavor into that dish as well."

While the restaurant is one of those in Malibu that has various quality seafood options available, Morales said he likes to cook pork dishes and has put pork belly, pig ears and pork cheeks on the menu in the past.

"That's my favorite animal to cook with," Morales said, adding that he wants Malibuites to be a little adventurous and try the pork chop at his restaurant.

The pork chop is quite big, which may be a bit surprising to those who order it. Morales calls the plate's size its "wow factor."

"It's a true pork chop," Morales said. "We like the fattiness of it."

Size notwithstanding, the dish comes in a simple presentation. No frills, just quality.

"It's a very approachable dish," Morales said. "There's nothing too crazy. But we cook it with a lot of thought, a lot of heart and treat it as simple as we can and just let the true charac-

teristics of properly raised meat and properly sourced ingredients kind of shine on their own."

Other dishes not to miss:

•Grass Fed Beef Burger (\$21; with bacon or avocado, add \$2 each): The restaurant's signature burger comes with tillamook cheddar, balsamic onions, arugula, herb aioli, tomato chutney and brioche. As a side, patrons can choose between frites or a small salad.

•Ahi Tuna Tartare (\$20): This popular appetizer features poppadum, red Indian curry, Persian cucumber, peanuts and micro cilantro.



This Grass Fed Beef Burger is shown with all the fixings, including bacon and avocado.



No diner can go wrong with the Ahi Tuna Tartare appetizer.

CARBON BEACH CLUB RESTAURANT

Malibu Beach Inn
22878 Pacific Coast Highway
Phone: (310) 651-7777
Website: www.malibubeachinn.com/dining



The Kurobuta Pork Chop is very tender and juicy, and its pork jus adds to that. PHOTOS BY ALEX VEJAR/22ND CENTURY MEDIA



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