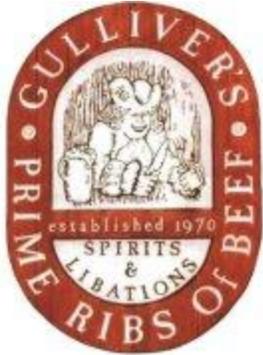


Step Back in Time at Gulliver's Restaurant

by Christopher Trela
Off the Menu OC

For more than three decades, tradition has been alive and well at [Gulliver's](#) on MacArthur Blvd. across from John Wayne Airport where Santa Ana, Irvine and Newport converge. Gulliver's is technically in Irvine but looks and feels like something that belongs in Newport Beach.



In fact, Newport's most famous resident, John Wayne, was a frequent guest at Gulliver's, which specializes in prime rib served in a comfortable environment that evokes an 18th century English roadside inn.

It had been many years since I had dined at Gulliver's, and my editorial assistant, Catherine, had never been there, so we both felt like novices when we went there to sample the dinner menu.

As we stepped into Gulliver's, we instantly felt transported to another era.

"It's like entering an old world London pub," noted Catherine as we were escorted to a table near the fireplace.

"I also brought a bit of the new world with me," I declared as I pulled a bottle of [Tobin James](#) Silver Reserve Cabernet Sauvignon from my wine carrier. "This should go perfect with prime rib."



After perusing the [menu](#), we elected to start with escargot (baked under a flaky puffed pastry crust) and filet mignon bruschetta.

"I love this--the bread is toasted but not too crispy, and the filet is tender and not overwhelmed by the light tomato balsamic sauce," said Catherine.

"Then you're going to *really* love the escargot," I told her. "Stab the puffed pastry with your fork and go all the way through to the escargot. Make sure to swirl it in the butter garlic mushroom sauce."





We learned that their signature dish – in addition to prime rib – is cream corn, so of course we ordered that with our prime rib and Chateaubriand entrees.

“I really like the truffle sauce and béarnaise sauce on the Chateaubriand,” stated Catherine

after a bite. “And I see you like the cream corn—you’re almost done and I’ve only had one bite of mine.”

We were soon full, but somehow managed to sample several desserts, including traditional English Trifle, and Apple Bread Pudding with caramel sauce and whipped cream.



“Wow! This is the best trifle I’ve ever had--and I’ve had a lot of them!” I enthused.

“And I’ve never had anything like this bread pudding,” added Catherine. “It has hints of cinnamon and apple without any of the flavors overpowering one another. It’s perfect.”

“I can see why John Wayne loved coming to Gulliver’s,” I said to Catherine as we left Gulliver’s. “This place is fit for a Duke.”

Gulliver’s is open for lunch and dinner. Lunch entrees range from \$12.95 to \$26.95, while dinner entrees are \$15.95 to \$59.95. For more information, visit www.gulliversrestaurant.com

