



The Ranch at Laguna Beach Partners with Local Ceramics Artist Isa Carr to Elevate Harvest Dining Experience

A First-of-Its-Kind Collaboration, The Ranch at Laguna Beach Highlights Local Artistry with Isa Carr's Handcrafted Ceramics

Laguna Beach, Calif. May 2025 — [The Ranch at Laguna Beach](#) has announced a partnership with local ceramics artist [Isa Carr](#) to create a collection of bespoke dinnerware for the resort's signature restaurant, [Harvest](#). The handcrafted pieces reflect the nature immersive, coastal charm of Laguna Beach and are designed to enhance guests' dining experiences with a personal, artisan touch that furthers the sense of place at The Ranch at Laguna Beach.

Isa Carr, a Laguna Beach based ceramics artist, has been honing her craft for over a decade. From her humble backyard studio and garage workspace, she creates one-of-a-kind pieces inspired by her love for nature, surfing, and hiking in the coastal landscape she calls home. Known for her focus on form, functionality, and earthy tones, Carr's work resonates deeply with the aesthetic and ethos of The Ranch at Laguna Beach and the farm-to-fork California cuisine restaurant in which they will be featured.

"We're so proud to partner with Isa Carr and bring a new form of local artistry to our property and the dining experience at Harvest," said Kurt Bjorkman, Chief Operating Officer at The Ranch at Laguna Beach. "Art has always been intertwined in Laguna Beach's rich history and culture, and this collaboration showcases thoughtfully made pieces that can elevate not just functionality, but also create an immersive, 360-degree sensory experience for our guests."

The ceramics collection—featuring warm, organic textures and designs—perfectly complements the ambiance of Harvest, which was recognized by the Surfrider Foundation as Laguna's first Ocean-Friendly Certified Restaurant. Celebrating California's history of organic farming, brewing, and oenology with stunning views of Aliso Canyon, Harvest features seasonal menus with ingredients sourced from its half-acre Harvest Farm. In this debut collection of dinner plates, pasta bowls and bar plates, each piece tells a story of intentional design, natural beauty and thoughtful craftsmanship that reflects this experience, from the locally sourced clay to the subtle glaze that evokes the earthy hues of the California coast.

"I prioritize form and functionality while drawing inspiration from the coastal fauna around me. It's an honor to be featured in a local restaurant that shares my commitment to sustainability," said Isa Carr. "This is such a wonderful and unique collaboration because it is where two beautiful mediums meet. To know that my pottery is going to be used to showcase Chef Kyle's art is a true honor."

Carr's commitment to sustainability further strengthens the partnership's alignment and supports the green initiatives at The Ranch at Laguna Beach, a founding member of Beyond Green. Reusing and recycling materials and minimizing water usage in her production process and utilizing locally sourced clay, Carr ensures that her art leaves a minimal environmental footprint. This collaboration marks a milestone as The Ranch at Laguna Beach becomes the first to feature Carr's ceramics in a major

partnership, reflecting the resort's dedication to spotlighting local talent and serving as a leader in coastal hospitality trends.

For additional information about The Ranch at Laguna Beach please visit theranchlb.com, and to learn more about Isa Carr Ceramics, visit isacarrceramics.com.

###

About The Ranch at Laguna Beach

Spread over 87 acres where the canyon meets the sea in the heart of Orange County, California, The Ranch at Laguna Beach is a boutique, coastal resort steeped in history since its inception as an 1800's homestead. With 97 guest rooms and suites, a half-acre biodynamic farm, the only golf course in Laguna Beach, a 3,000 square foot indoor/outdoor Spa and robust spaces for meetings & events, The Ranch at Laguna Beach embodies the essence of all the iconic, artistic beach community of Laguna Beach has to offer. The resort's diverse dining program includes farm-to-fork California cuisine at Harvest restaurant, The Porch, locally sourced hook-to-fork cuisine at Lost Pier Cafe, along with Young's Beach Shack at Salt Creek Beach. From property programming such as yoga, stargazing and outdoor exploration, to destination adventures of dolphin safaris, whale watching, and immersion into key cultural elements of the destination, The Ranch at Laguna Beach provides authentic California experiences for locals and travelers alike. With sustainability at the forefront of all resort initiatives, The Ranch at Laguna Beach is a founding member of Beyond Green, a global portfolio of hotels, resorts, and lodges that exemplify sustainability leadership. For more information, please visit www.theranchlb.com.

About Isa Carr Ceramics

Isa Carr Ceramics creates one-of-a-kind, handcrafted ceramic pieces that blend artistry, functionality, and the beauty of nature. Inspired by the coastal landscapes of Laguna Beach, Isa's work reflects her love for surfing, hiking, and the natural world. From her backyard studio, she meticulously designs and produces ceramics that are as practical as they are artful, with earthy tones and organic forms that complement any space. Committed to sustainability, Isa Carr Ceramics emphasizes eco-friendly practices, including the use of locally sourced materials and waste reduction methods. Each piece tells a story of thoughtful craftsmanship, designed to connect people with the beauty of handmade art and the environment that inspires it.

Media Contact:

J Public Relations

(619) 255-7069

theranchlb@jpublicrelations.com