

Modern Luxury

SAN DIEGO

TASTE OF SUMMER

MUST-TRY NEW DINING
DESTINATIONS FROM
COAST TO COAST

OFF TO THE RACES

AN INSIDER'S GUIDE TO
DEL MAR THOROUGHBRED
CLUB'S 2016 RACING
SEASON



THE RESTAURANT ISSUE 2016

THE 50 FINEST

EXCITING DEBUTS // OVER-THE-TOP FEASTS
CHEFS TO WATCH // DECADENT DESSERTS & MORE

THE 50 FINEST

The city's booming culinary scene is hallmarked by inspiring new restaurant openings, impressive chefs, dishes to die for, experiences to savor, and a spectrum of food and drink trends that take dining out into a whole new and exciting realm.

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IN THE ROUND
Addison chef William Bradley changes his prix fixe menu (four courses, \$110) seasonally, but you can always expect to find an impressive vegetarian dish like the Artichoke à la Grecque served with anchovy anchoïade and red radish, shown here.

CHURROS CALIENTES DE LA CASA, COASTERRA

Crafted by chef Deborah Scott, these warm, crispy housemade confections are doused with cinnamon sugar crystals and sinful when dipped in a trio of spiced milk, chocolate, salted caramel and fresh strawberry sauces. Indulging in the fried-dough delights while on the heated patio overlooking the harbor? *Delicioso*. \$10, 880 Harbor Island Drive, 619.814.1300, cohnrestaurants.com



3 MOST CREATIVE DESSERTS



YODEL, JUNIPER & IVY

When it comes down to dessert, Little Italy's hot concept Juniper & Ivy takes the cake. To wit: This dream of a devil's cake featuring white chocolate, hazelnut brittle and hot chocolate, is further sweetened by a spoonful of fresh strawberries. \$12, 2228 Kettner Blvd., 619.269.9036, juniperandivy.com

DARK CHOCOLATE AND CRUSHED TOFFEE S'MORES, EDDIE V'S

From the kitchen of one of La Jolla's favorite haunts comes a sophisticated twist on a campfire classic—one that tops dark chocolate and sugar-sweet toffee with a toasted homemade marshmallow for a tantalizing taste of summertime. \$10, 1270 Prospect St., 858.459.5500, eddiev.com



3 TRENDS DEFINING SAN DIEGO

DOUGHNUTS Gourmet doughnut shops are rising at a sweet rate. Get to Donut Bar (631 B St., San Diego, 619.255.6360, donutbar.com) early to pick up popular flavors like the red velvet (\$2)

and cake batter (\$3) before the daily inventory depletes. Head to Devil's Dozen (2001 Kettner Blvd., San Diego, 619.780.0914, devils-dozen.com) to try the decadent tres leches cake doughnuts (\$3 each), which pair nicely with a Cafe Virtuoso coffee (from \$1.75). Meanwhile, at Bertrand at Mister As, doughnut flavors like triple coconut and rum-roasted pineapple (\$12 per half dozen) change monthly during weekend brunch (2550 Fifth Ave., San Diego, 619.239.1377, asrestaurant.com).

If you're vegan, head to Nomad Donuts (4504 30th St., San Diego, 619.431.5000, nomaddonuts.com) and try the outpost's inventive Vegan Blackberry Peach Jam Habanero (\$4 each) option.

POKE Raw sliced and diced tuna is the new "it" seafood dish in town. Expect to find poke on many menus around S.D. or at these new specialty shops: Poke Go (3614 Fifth Ave., San Diego, 619.230.5549, pokesd.com), Pokirrito (4646 Convoy St., San Diego, pokirrito.com) and San Diego Poke Company (10387 Friars Road, San Diego, 619.584.4786, sdpokeco.com). If you want to try all the fresh options S.D. has to offer, head to Shelter Island's annual I Love Poke festival (tickets from \$65, onoyum.com) next May.

SUPPER CLUBS AND POP-UPS Exclusive pop-up dinners are quickly becoming the hottest ticket in town. One of the most popular is Cow By Bear (\$150 per person; cowbybear.com)—a 10-seat dinner prepared by an anonymous chef donning a bear costume to conceal his or her identity. While the five-course meal changes seasonally, the 50-day dry-aged rib-eye will always be found on the menu. If you're after something larger, participate in Diner en Blanc San Diego (from \$38, dinerenblanc.info)—an annual over-the-top fete that brings together 2,000 guests (dressed all in white) to a secret location to wine and dine alfresco.

IN THE RAW
The I Love Poke festival is held annually at the Bali Hai restaurant on Shelter Island.



POKE PHOTO BY RON PAREJA; YODEL PHOTO BY CEECE CANTON