

The San Diego Union-Tribune

11-17
AUGUST

NIGHT + DAY

N + D

Weekly
Entertainment
Guide

VOICING SUPPORT

Demi Lovato and Nick Jonas' tour includes mental health workshops

NIGHT: 'TITANIC: THE MUSICAL' 18
DAY: S'MORES GALORE 12

The Musical that has Audiences and Critics Cheering Must Close Sunday!

*Sense
and
Sensibility*

Book, Music, and Lyrics by **Paul Gordon**
Directed by **Barbara Gaines**
Based on the Novel by **Jane Austen**
Presented in Association with Chicago Shakespeare Theater

CRITIC'S CHOICE
"An Austen-tatious Charmer!
Embroidered with wit and plenty of worthy songs."

The San Diego Union-Tribune

THE OLD GLOBE (619) 23-GLOBE (234-5623) www.TheOldGlobe.org

Megan McGinnis and Peter Saide. Photo by Liz Lauren, courtesy of Chicago Shakespeare Theater.

DINING



BY
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DID YOU KNOW?

THE RECIPE FOR "SOME MORES" — LATER SHORTENED TO S'MORES — WAS FIRST PUBLISHED IN A 1927 GIRL SCOUTS COOK-BOOK.



THE CRAVORY

A selection of s'mores-themed cookies from The Cravory.

ROUNDING UP S'MORES

SAN DIEGO'S TOP 25 DESSERTS BASED ON THE CAMPFIRE FAVORITE

Wednesday was National S'mores Day, so in honor of the ever-popular campfire treat, we've found San Diego's best s'mores-themed desserts and drinks, no assembly required.

Backyard Kitchen & Tap: S'mores pie

Graham cracker crust is layered with warm chocolate and gooey marshmallows. 832 Garnet Ave., Pacific Beach. (858) 859-2593 or backyardpb.com

Breakfast Republic: S'mores French toast

Graham-crinker-crust, thick-sliced brioche French toast is topped with marshmallows and rich chocolate sauce. 2930 University

Ave., North Park; 2865 Sims Road, No. 106, Liberty Station. breakfastrepublic.com

Extraordinary Desserts: Jivara tart

A salted dark chocolate graham cookie crust is filled with dense milk chocolate truffle cream and topped with a toasted marshmallow meringue and ED's customary floral flourish. 1430 Union St., Little Italy. (619) 294-7011 or extraordinarydesserts.com

Searsucker San Diego: S'mores bar

Searsucker's original location offers a chilled dessert of salted caramel ganache, honey chocolate mousse, smoked marshmallow, chocolate ice cream, cookie crumble and graham cracker. 611 Fifth Ave., Gaslamp Quarter. (619) 233-7327 or

searsucker.com

Veladora: Salted caramel s'mores tart

This restaurant at Rancho Valencia Resort & Spa is serving a rich chocolate cream bar topped with fudge and graham crackers and accented with toasted puffs of house-made marshmallow. 5921 Valencia Circle, Rancho Santa Fe. (858) 756-1123 or ranchovalencia.com

SEA180 Coastal Tavern: S'mores pie

Graham cracker crust is topped with milk chocolate ganache and mountains of toasted house-made marshmallow fluff and a drizzle of chocolate syrup. 800 Seacoast Drive, Imperial Beach. (619) 631-4949 or cohnrestaurants.com/sea180

Urge American Gastropub: S'mores in a Jar

This month's featured dessert is a Mason jar parfait of toasted graham cracker crumbs and dark chocolate ganache layers topped with house-made bruleed marshmallow cream. 16761 Bernardo Center Drive, Rancho Bernardo. (858) 673-8473 or urgegastropub.com

The Crack Shack: S'mores soft serve

If you've got room after the Shack's filling fried chicken, try the s'mores-flavored soft serve with toppings of graham crackers, marshmallow and fudge. 2266 Kettner Blvd., Little Italy. (619) 795-3299 or crack-shack.com

Urban Solace: Les S'more!

Chef Matt Gordon's flagship

restaurant is dishing up this gourmet s'more with a graham crust, malted chocolate center, toasted marshmallow on top, almond butter and garnish. 3823 30th St., North Park. (619) 295-6464 or solacerestaurants.com

Green Dragon Tavern & Museum: Cast iron s'mores

Buttery graham cracker crumbs line this skillet that's filled with a molten layer of chocolate ganache topped with toasted house-made marshmallows. 6115 Paseo Del Norte, Carlsbad. (760) 918-2421 or greendragontavernca.com

Brockton Villa: S'mores sundae jar

Tahitian vanilla and dark chocolate ice cream is layered, graham cracker crumble and Nutella sauce, then capped with a bruleed marshmallow. 1235 Coast Blvd., La Jolla. (858) 454-7393 or brocktonvilla.com

Cupcakes Squared: S'mores cupcake

Graham cracker chocolate chip cake is baked in a square mold and frosted with chocolate buttercream frosting. 3772 Voltaire St., Loma Portal. (619) 226-3485 or cupcakessquared.com

Bice: S'mores cocktail

Koo Koo Chocolate and Frangelico liqueurs are mixed with a touch of Grand Marnier, poured in a cocktail glass rimmed with Nutella, graham crackers and mini-marshmallows, then topped with whipped cream-flavored with marshmallow-flavored vodka. 425 Island Ave., Gaslamp Quarter. (619) 239-2423 or bicesandiego.com

Sweetbricks: Bonfire S'mores Toffee

Chips of buttery toffee hardened on a graham crust are mixed with gooey marshmallow and a chocolate topping. Sold by the quarter-pound for \$6.95. 917 E St., downtown San Diego. (844) 738-6333 or sweetbricks.com

The Melting Pot: S'mores chocolate fondue

The hot pot alternative to an outdoor fire. A warm tureen of melted milk chocolate is served with assorted dipping items, like graham crackers, marshmallows and bananas. 901 Fifth Ave., downtown. (619) 234-5554 or meltingpot.com/san-diego-gaslamp-ca

Brian's 24: S'mores hotcakes

Chocolate chips, graham cracker crumbs and marshmallow cream are folded into a full stack of buttermilk pancakes. 828 Sixth Ave., downtown. (619) 702-8410 or



Toasted s'mores bar at One Door North restaurant.

RACHEL MCFARLIN



BICE

Bice Ristorante in the Gaslamp Quarter is offering a s'mores-themed cocktail.

brians24.com

OB Warehouse: Campfire s'mores

This s'mores homage layers hazelnut-cashew chocolate spread with smoked graham crackers and a toasted frozen marshmallow. 4839 Newport Ave., Ocean Beach. (619) 222-1700 or cohrestaurants.com/obwarehouse

Crafted Baked Goods: S'mores tart



BREAKFAST REPUBLIC

S'mores French toast at Breakfast Republic restaurant.

Chef Francis Laureano's new bakery at Liberty Station serves chilled slices (or whole pies) made with graham cracker crust, semi-sweet chocolate ganache, a caramel ribbon, torched marshmallow meringue, crispy caramel pearls and edible gold leaf. Liberty Public Market, 2820 Historic Decatur Road, Point Loma. libertypublicmarket.com/artisans/crafted

Devil's Dozen Donut Shop: S'mores doughnut

Chef Brian Redzikowski's raised doughnut is filled with marshmallow and topped with graham cracker crumbles and fudge. 2001 Kettner Blvd., Little Italy. (619) 780-0914 or devils-dozen.com/

One Door North: Toasted s'mores bar

The perfect finish for dinner at this camping-themed restaurant. This three-layer desert has a graham crust, chocolate fudge filling and browned house-made marshmallow, served on a bed of drizzled chocolate. 3422 30th St., North Park. (619) 618-1285 or onedoornorthsd.com

Local Tap House & Kitchen: S'mores sundae

Salted caramel gelato is scooped into a jar and topped with coconut graham cracker crumbs, dark chocolate fudge and burned marshmallows. 308 S. Coast Highway, Oceanside. (760) 547-1469 or localtaphouse.com

Sprinkles Cupcakes: S'mores cupcake

This top-selling variety starts with a graham crumb base, topped with chocolate cake, filled with a gooey fudge center and toasted marshmallow fluff frosting. 8855 Villa La Jolla Drive, La Jolla. (858) 457-3800 or sprinkles.com

Ignite Bistro: Smore's brownie sundae

A brownie and toasted marshmallows are served in a skillet and topped with vanilla ice cream, a graham cracker and chocolate syrup. 6996 El Camino Real, Carlsbad. (760) 438-7800 or ignitecarlsbad.com

The Cravory: S'mores cookies

This week, three s'mores-themed cookies are being served: PB&J S'mores (strawberry jelly swirled in peanut butter dough mix with chocolate and peanut butter chips and marshmallow topping); All Chocolate S'Mores (chocolate graham cracker dough mixed with chocolate marshmallows, chocolate chips and milk chocolate chunks); and S'mores Bark (vanilla dough mixed with s'mores bark and topped with chocolate drizzle and graham cracker dust. 3960 W. Point Loma Blvd., Point Loma. (619) 795-9077 or thecravory.com

Do-it-yourself s'mores

Several local restaurants offer tableside mini hibachis where diners can toast their own marshmallows, then sandwich them between graham crackers and milk chocolate bars. They include: Kensington Cafe, 4141 Adams Ave., Kensington, kensingtoncafesd.com; Duck Dive, 4650 Mission Blvd., Mission Beach, theduckdive.com; Stella Public House, 1429 Island Ave., East Village, stellapublichouse.com; and Hotel del Coronado, 1500 Orange Ave., Coronado, hoteldel.com