

BEST OF NORTH COUNTY

FOOD, DRINKS, SHOPS, ART, &
WORKOUTS WE ♥ ABOVE THE 56

San Diego

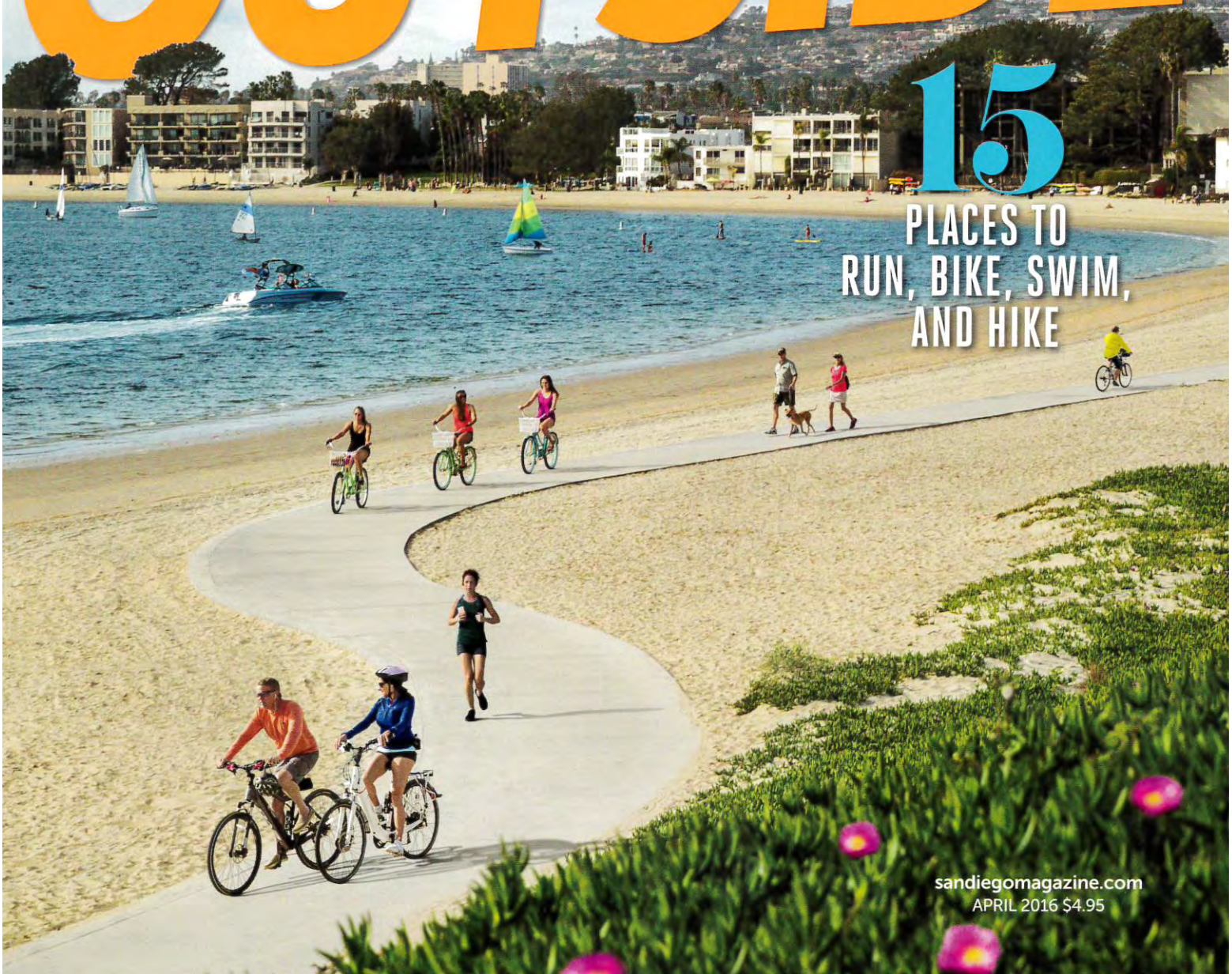
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MAGAZINE

OUTSIDE

15

PLACES TO
RUN, BIKE, SWIM,
AND HIKE



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APRIL 2016 \$4.95

EVENT

Class is in Session

Got apron anxiety? San Diego restaurants and local chefs have debuted new classes that will make you (look like) a cooking pro.



SWEET PETITE CONFECTIONS

Learn to make: Chocolate

The confectionery whips up bonbons, meltaways, salted caramels, and more for The Lodge at Torrey Pines and other five-star clients. Now owner Michelle Lomelin is sharing her skills during monthly hands-on chocolate making classes in her Clairemont shop. The next session is April 9, when Lomelin will prove that the joy of chocolate isn't just in eating it. \$30, sweetpetiteconfections.com

VOM FASS

Learn to make:

Pizza and salad dressing
Germany-based retailer Vom Fass, which debuted in Hillcrest last May, is known for their gourmet oils, vinegars, and spirits. On April 16, they'll host Pizza 101, where attendees can make and eat their own pizzas. To balance out the carbs and the cheese, sign up for Salad Dressing 101 on April 23, where you'll learn the art of making a classic vinaigrette. \$20 each, hillcrest.vomfassusa.com

HOTEL DEL CORONADO

Learn to make: Healthy pastries

The iconic hotel recently launched a series of cooking classes that range from cookie baking to cheese making. On May 1, Del Pastry Chef Daphne Higa will show you how to make baked goods with a healthy twist (think nut flours and low-glycemic sugars) in her Healthy Baking class. \$65, includes Hotel del Coronado apron, spatula, recipes, tastings, and beverages, hoteldel.com —AR

10 Hot Plates

Rumors, openings, & coming-soons



1
Ceviche House has opened in North Park, serving the namesake dish with ingredients from local purveyors like Specialty Produce and Tuna Harbor Dockside Market.

2
After successful turns at Farm House Cafe and The Lodge at Torrey Pines, Olivier Bioteau has been named pastry chef at **A.R. Valentien**.

3
Taking over the former Brabant Bar & Cafe space in South Park is **Del Sur**, helmed by chef Sergio Garcia of Salud.

4
L.A.-based Mediterranean street food eatery **Spitz** has opened in Hillcrest, with shawarmas and a sizable back patio.

5
Name change alert! Little Italy's Sirena Gourmet has rebranded as **Sirena Cocina Latina**, with a more relaxed take on their Latin-style seafood menu.

6
After 19 years, the North Park coffee shop and cultural hangout **Claire de Lune** has closed its doors.

7
Pappalecco has opened a fourth location, this time in Kensington, serving coffee, gelato, panini, pastries, and—new on their menu—pizzas.

8
The team behind Kettner Exchange and Firehouse will bring two concepts in one to Pacific Beach this fall: a daytime poke eatery dubbed **Good Time Poke** and **The Grass Skirt**, a nighttime tiki speakeasy.

9
Little Italy's **James Coffee Co.** has a second location in the works for Bankers Hill, coming this fall.

10
For more buzz, Encinitas's **Lofty Coffee Co.** is slated to open a Little Italy location later this year.



La Vida Vegan
By Odette Cressler

Going Nuts

THE DISH: Pistachio-crustured tofu with habanero grapefruit salsa and dijon lemon mustard sauce

THE SPOT: Kindred, 1503 30th Street, South Park

THE SCENE: The decor may be "goth cathedral," but it's nothing but smiling faces in this new restaurant. There are several seating options including booths, bar seating, high tops, and a long community table. The wall of windows creates a fun indoor-outdoor dining experience.



THE BOTTOM LINE: The tofu is served and presented in a totally new way. The pistachio crust is surprisingly and pleasantly thick, providing a generous crunch before you taste the soft tofu. The grapefruit salsa resembles a pico de gallo, and its freshness balances out the creamy dijon sauce. The combination is light, satisfying, and stylish.