

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.



RIDE ALONG
The Pony Room at Rancho Valencia has 100 varieties of tequila on its spirit list, including the limited-edition Clase Azul from Guadalajara (\$276 a pour)

5 PLACES TO SEE AND BE SEEN

KETTNER EXCHANGE

Fresh off two dinners at the famed James Beard House in NYC, head chef Brian Redzikowski continues to thrill at this Little Italy hot spot with a restaurant and lively rooftop lounge. Beverage Director Steven Tuttle is a master of two spirits in particular: rum and mezcal. His delicious I Go To Rio is essentially a mezcal mai tai (\$11), but for a memorable meal, pair the slightly fruity Tiki Cross (\$11), made with three types of rum, pineapple and black walnut bitters, with the slightly spicy Royal Red Shrimp Garlic Noodles (\$25). **POWER MOVE** Redzikowski's Chef's Table dinners are one of the hottest tickets in town, as they sell out within the first week of being released. This year's events include a backyard barbecue-themed dinner this July and a traditional five-course Japanese feast in August (prices to be announced). 2001 Kettner Blvd., San Diego, 619.225.2001, kettnerexchange.com

MARINE ROOM

Over the last half-century, every A-list visitor from Bob Hope to John McEnroe has stopped by S.D.'s Marine Room to take in the seafloor views. This year, the institution celebrates its 75th anniversary and it still remains the ultimate hangout for La Jolla's elite. The togarashi-sesame-spiced ahi tuna (\$44) paired with a citrusy Chateau La Robotine Sancerre (\$15 a glass) is the perfect meal to enjoy while watching the waves crash against the thick-paned windows. **POWER MOVE** Several times a year Executive Chef Bernard Guillas and Chef de Cuisine Ron Oliver hold cooking classes followed by a three-course dinner (\$85). Book a spot now for the Aug. 10 and Oct. 12 classes. 2000 Spindrift Drive, La Jolla, 858.459.7222, manroom.com

THE LOT LA JOLLA

This upscale movie theater and restaurant combo is a dream come true for those in search of a fun and refined date night. Filmgoers can enjoy gourmet food like grilled

king prawn salad (\$18) in the plush theater or make reservations for a pre- or postshow dinner at the upscale restaurant. The grilled Colorado lamb chops with baba ghanoush, heirloom carrots and roasted fig jus (\$37) paired with a full-bodied Shafer cabernet sauvignon (\$50 for a 6oz glass, \$187 a bottle) will set the tone for a romantic evening. Added bonus? THE LOT just opened a second outpost at the historic Liberty Station's former Luce Auditorium building. **POWER MOVE** Book table 304 on the Allen outdoor patio—it's the best seat in the house for premiere people watching at one of the hottest spots in La Jolla. 7611 Fay Ave., La Jolla, 858.777.0069, thelotent.com

THE NOLEN

The most impressive aspect about this East Village rooftop bar is the panoramic view. From the lofty perch, located atop the Courtyard by Marriott Gaslamp/Convention Center, visitors are able to view the Coronado Bridge, Petco Park and even the towers of the Hotel del Coronado. The fact that the cocktails and small bites are excellent is an added bonus, and you might just catch some of the Padres enjoying a post-game drink. The slightly spicy carnitas-topped flatbread with salsa verde and sweet onion (\$14) is the perfect accompaniment to the Alligator Pear cocktail (\$13) with gin, kummel, housemade avocado and cilantro shrub, lemon, soda and a mezcal float. **POWER MOVE** With its sweeping views, The Nolen is an impressive place to host a private gathering, from a 10-person cocktail class to a soiree for up to 120. The lounge can implement anything your heart desires, including off-menu desserts and beer tastings, but to truly wow the guests, ask the mixologists to barrel-age a cocktail featuring your favorite spirit as the event's signature libation (from \$2,500). 453 Sixth Ave., San Diego, 619.796.6536, thenolenrooftop.com

THE PONY ROOM

The equestrian-themed bar at Rancho Valencia Resort & Spa remains the go-to spot for premier cocktails and casual bites in an elegant, yet laid-back atmosphere which is a favorite of celebs like Gwyneth Paltrow. A newly revamped menu has more fresh seafood offerings like a Cobb salad with shrimp and lobster (\$28)—ideal with the tequila-based cocktails the lounge is well-known for. Try the ahi sashimi "poke style" (\$22) with the Sassy Sangria (\$13) made with Tres Agaves Blanco tequila, housemade sangrita and Cointreau Noir. **POWER MOVE** Resort co-owner Jeff Jacobs has a legendary love of agave spirits. To fully immerse yourself in everything the resort has to offer—from a tequila and mezcal, of course—join the All Agave Club (\$295 per year), which includes access to in-depth tastings and a monthly Sip Sesh seminar with the liquor owners and master distillers. 5921 Valencia Circle, Rancho Santa Fe, 858.756.1123, ranchovalencia.com

PONY ROOM PHOTO BY HOUSE PHOTOGRAPHY