



Modern Luxury

SAN DIEGO

THE FEAST ISSUE

TOP NEW RESTAURANTS
AND THE HOT CULINARY
SCENE IN SAN DIEGO

Plus

MUST-TRY EATERIES FROM NEW YORK
TO HAWAII, GREAT ESCAPES IN BAJA,
RED O HEATS UP LA JOLLA

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TRENDS DEFINING SAN DIEGO

MODERN & COASTAL MEXICAN

Modern Mexican is trending on both sides of the border, and here in San Diego, we're first to the table at a cornucopia of creative cantines. Baja-style seafood dishes with a twist, on traditional recipes are emerging from the kitchens of Curadero (curadero.com), Puesto (eatpuesto.com), Galaxy Taco (galaxytaco.com) and Barrio Star (barriostar.com). All are leading the charge, with high-quality ingredients, haute cooking techniques and stunning presentations.

FARM TO FORK

More than ever, chefs are eliminating the middleman. They're sourcing their fruit and vegetables from local artisan farmers, their seafood from area fishermen, and their meat and poultry from California ranchers. Buying local benefits everyone—diners (fresh food tastes better and is more nutritious), the environment (ingredients grown close to home have a much smaller carbon footprint) and the community (local producers are our friends and neighbors). Some of the farm-friendliest restaurants are The Red Door (thereddoorse.com), Donna Jean (donnajeansd.com) and The Garden Kitchen (gardenkitchen.com).

HEALTHY AND FAST

Forget burgers and fries. Eaters on the run are opting for salads, sandwiches, smoothies and plant-based fare from the likes of Flower Child (flowerchild.com) and Mendocino Farms (mendocinofarms.com).



Chopped salad from Donna Jean, topped with quinoa seeds at CDKMA.



As constructed by executive chef Bernard Galois, The Marine Room's Cashew Blue Crab Cake is a work of eye candy.

3 SIGNATURE DISHERS WE LOVE

CASHEW BLUE CRAB CAKE, THE MARINE ROOM

A perennial must-order at The Marine Room, the Cashew Blue Crab Cake is constructed out of the sweetest crabmeat to ever be pressed into a patty, diver scallop mousse, apricot glaze and cashew mix, sitting atop a tangle of acorn noodles. Toss in agurmes, citrus zest confit, a touch of ginger and pepper, cress sprouts. On the plate is a horsey puddle of sauce made with achiote puree, and infused with six mussels and herbs. 2000 Spindrift Drive, La Jolla, 855.923.8957, marineroom.com

SEÑOR CROQUE, THE CRACK SHACK
Poultry lovers have a friend in The Crack Shack, which just opened a second location in Encinitas earlier this year. The Señor Croque sandwich—the reigning fan favorite—is a mouthwatering mix of fried chicken, bacon, egg and miso-maple butter, served on a brioche bun. 2266 Kettner Blvd., Little Italy, 619.795.3259, crack-shack.com

LES MOULES FRITES, BLEU BOHÈME
At Bleu Bohème, one of the most romantic restaurants around, the spirit of France fills both the room and the menu. In the mood for mussels? You can't go wrong with Les Moules à la Crème d'Ail, a bowl of black Mediterranean mussels mated in garlic cream, shallots and white wine, served with perfect pommes frites. 4090 Adams Ave., Kensington, 619.255.4167, bleuboheme.com