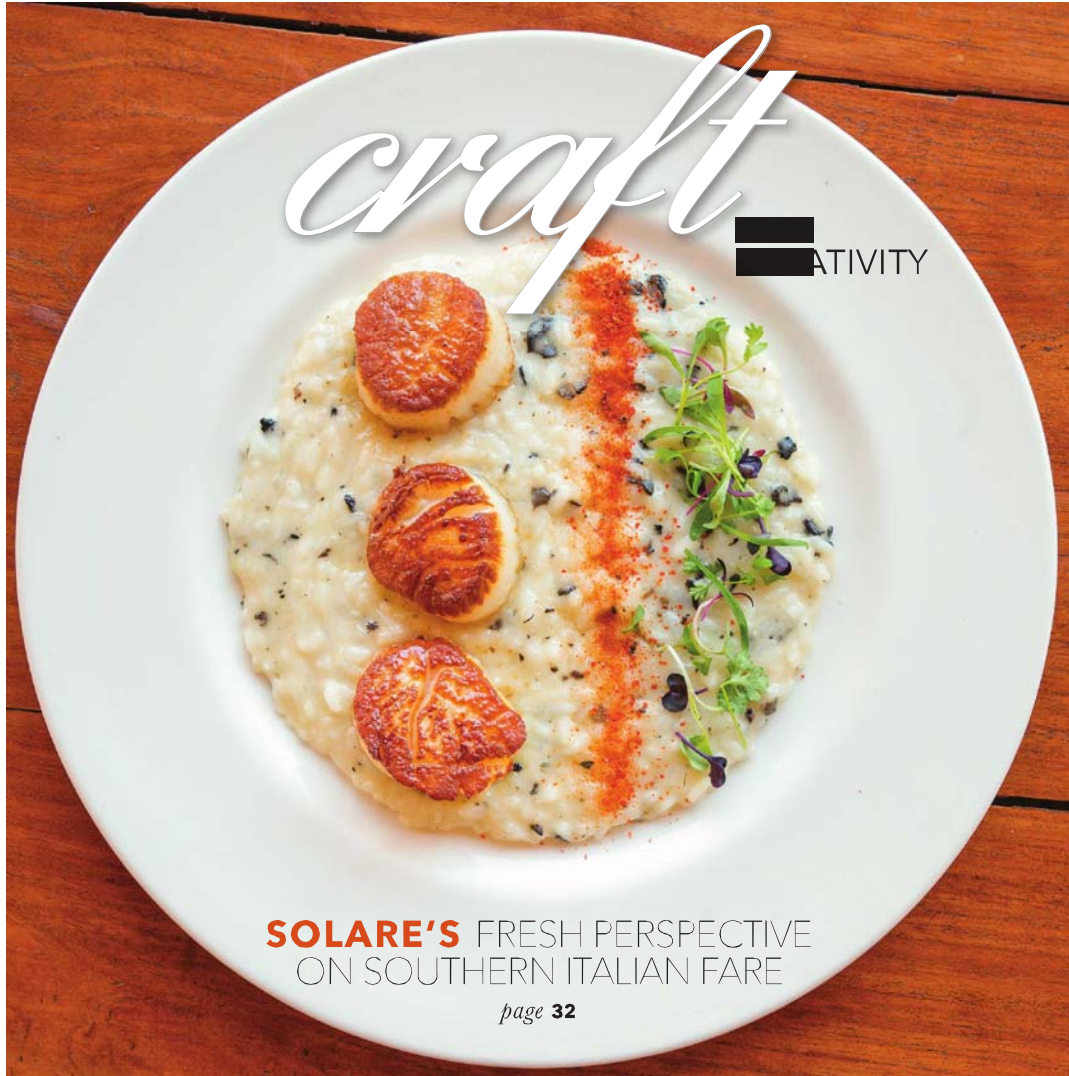


SAN DIEGO

Spring 2016

DINING OUT

the great restaurants of san diego



SOLARE'S FRESH PERSPECTIVE ON SOUTHERN ITALIAN FARE

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TASTES AND TRENDS TO FEED YOUR INNER FOODIE

Culinary close-up—Land & Water Co.'s King Salmon **16** :: Seductive sweets—San Diego's best desserts **17** :: Behind the lens with photographer Josue Castro **22** :: Why we love the Berry Good Food Foundation **30**

\$4.95

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DISPLAY UNTIL 6/21/16

EAT THIS NOW!

CLASSIC DESSERTS BY ERIN JACKSON

For many, a meal isn't quite complete without something sweet. Whether you're a long-time resident of San Diego, new to the area, or just visiting, these local, signature desserts deserve a spot on your hit list. Go ahead—treat yourself!

■ HALF BAKED CHOCOLATE CAKE AT NINE-TEN {910 Prospect Street; 858.964.5000}

This molten chocolate cake is the perfect example of why sometimes there's no sense messing with perfection. A staple at Nine-Ten since the restaurant's very first day of operation in July 2001, the gooey dark chocolate creation by then Chef Michael Stebner has remained so popular that its spot on the dessert menu is secure for the foreseeable future. The culinary team, now led by Chef Jason Knibb, estimates they've sold approximately 100,000 cakes to date. Whether you get yours topped with whipped cream, vanilla ice cream, or cherry gelato is up to you, but experiencing this knockout dessert is a must! ► NINE-TEN.COM



■ CARROT CAKE AT TRULUCK'S {8990 University Center Lane; 858.453.2583}

Carrot cake fans know a spectacular slice when they see one, and this four-layer confection certainly fits the bill. Born at the original Truluck's location in Houston, Texas, the award-winning treat has remained a champion of the dessert menu for the last 32 years. Fans of cream cheese will cheer for the generous application of frosting, but what really makes it a slam-dunk are the spiced pecans and warm caramel topping applied tableside. It's also presented with a cake spatula, so you can easily divide the considerable portion among multiple diners—a move we strongly suggest. ► TRULUCKS.COM

■ HULA PIE AT DUKE'S LA JOLLA {1216 Prospect Street; 858.454.5888}

Few desserts make an impact equal to the Hula Pie from Duke's La Jolla. Featuring a chocolate cookie crust, macadamia nut ice cream, rich chocolate fudge, toasted macadamia nuts, and whipped cream, this towering treat is the perfect size to share, but you might be surprised to find out it's entirely possible for one person to polish it off without any assistance. The time-honored dessert was first created at Kimo's in Lahaina, Maui nearly 40 years ago and has been a menu staple at many TS Restaurants (including Jake's Del Mar) ever since. We love that it's served with a spork; the pointy tines are perfect for breaking apart the crunchy cookie crust. ► DUKESLAJOLLA.COM

