



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



A MATTER OF
TASTE

The 50 finest things
on San Diego's food
scene right now.

*By Jackie Bryani, Bonnie Davidson,
Angelina Lewis, Kalab Siegel and Jennifer Yun*

Chef Pascal Lorange's
Mediterranean-inspired
creations include a Prosciutto di
Parma and burrata roll at his hot
spot, Crudo, in Carmel Valley.

5 BEST WINE LISTS

NINE-TEN RESTAURANT & BAR The recipient of numerous accolades, including the 2017 *Wine Spectator* Award of Excellence, Nine-Ten Restaurant & Bar is known as much for executive chef Jason Knibb's splurge-worthy California cuisine as for the extensive, estimable wine list curated by Summer Haines, director of food and beverage. 910 Prospect St., La Jolla, 858.964.5400, nine-ten.com

PAON RESTAURANT & WINE BAR California-inflected French cuisine and a deep wine program make Paon an oenophile's dream. Master sommelier Gino Campbell's by-the-glass list includes stunners like a 2012 Stolpman Vineyard syrah, while his complete wine list goes on for 20 pages and spans the globe. Daily samplings occur in the wine bar and tasting room. 2975 Roosevelt St., Carlsbad, 760.729.7377, paoncarlsbad.com

MISTER A'S

Fine dining icon Mister A's boasts a seriously well-rounded wine list. Dinner with S.D.'s best views and a Louis Jadot white Burgundy? Yes, please. 2550 Fifth Ave., 12th Floor, Bankers Hill, 619.239.1377

JUNIPER & IVY

Brandon Boghosian, the sommelier and beverage director at Juniper & Ivy, pours approximately 30 wines by the glass, another 120 by the bottle and over 100 off-list reserves. Special acquisitions include a 1996 R. López de Heredia Viña Tondonia Reserva Rioja, made with viura and malvasia grapes. 2228 Kettner Blvd., Little Italy, 619.269.9036, juniperandivy.com

MARKET RESTAURANT + BAR

For 10 years, Carl Schroeder's daily-changing menu at Market Restaurant + Bar has been perfectly paired with wines handpicked by Wine Director Alex Meghdessian. Selections skew high-end and California-strong. 3702 Via De La Valle, Del Mar, 858.523.0007, marketdelmar.com

Only superbly crafted wines, like Heitz Cellar's Napa Valley Cabernet Sauvignon, appear on the wine list at Nine-Ten Restaurant & Bar.



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PLACES TO SEE AND BE SEEN

REIN AT RANCHO VALENCIA

With its sunset-colored stucco walls and Spanish-style mosaic tile, the elevated poolside bar at Rancho Valencia Resort & Spa is a serene and elegant spot for sipping handcrafted cocktails and savoring lobster tacos, ahi sashimi "poke-style" and seafood Cobb salad. During Rosé Sundays (every Sunday, through Sept. 17), Rein offers flowing rosé, crudité and a special menu worthy of the elevated summer scene. 5921 Valencia Circle, Rancho Santa Fe, 858.756.1123, ranchovalencia.com



THE LOT AT LA JOLLA

Now a La Jolla staple after several successful years on the scene, The Lot is much more than just date-night perfection with its high-end movie theater. The dining section of the venue is a power-dinner hangout in its own right, with a stellar outdoor patio and sleek indoor bar. 7611 Fay Ave., La Jolla, 858.777.0069, thelotent.com

OXFORD SOCIAL CLUB

Not only is Pendry San Diego downtown's buzziest new hotel, from amenities to fine dining at Lionfish, but it also has Oxford Social Club, a new playground for the late-night set. Here, you'll find a sophisticated addition to downtown's club scene, with plush seating, cool fixtures and craft cocktails. Past entertainment has included Dynamiq, DJ Spider and Decon. Be sure to book bottle service in advance. 435 Fifth Ave., downtown, 619.738.7040, theoxfordsd.com



relationship with the Berry Good Food Foundation translates to his daily sustainable approach. 1132 Prospect St., 858.454.0771, lavalencia.com \$\$

Le Petit Bistrot

Paging Paris! La Plaza's

upstairs eatery with a view is doling out French favorites like hearty beef bourguignon and sole meunière. Don't forget to enhance the meal with Le Perit's don't-miss wine list. For dessert? Head chef Theivan Luce's tarte tatin

is a showstopper. 7863 Girard Ave., 858.877.9462, lepetitbistrotlajolla.com \$\$

Manhattan of La Jolla

The moody dining room of this updated but old-school Italian classic at the Empress Hotel

is where you go for the famed cannelloni, a classic Alfredo and an addictive New York Delmonico steak. The longtime beloved bartenders, Mike and Beige, know regulars' drink orders by heart. Find them holding court in the piano lounge. 7766 Fay Ave., 858.459.0700, manhattanoflajolla.com \$\$

The Marine Room

At high tide, waves spray the windows at one of S.D.'s ultimate rooms with a view. Chef Bernard Guillas, an inductee into the Maitres Cuisiniers de France, and chef de cuisine Ron Oliver are global cuisine masters. Proof? We love the organic tofu vegetable hot pot, Cervena elk loin with wattleseed and rhubarb, and the five-mushroom casserole with Spanish chorizo. 2000 Spindrift Drive, 858.459.7222, marineroom.com \$\$\$\$

Nine-Ten

Chef Jason Knibb's Jamaican jerk pork belly is a star dish, but perhaps the best dining option here is not to handcuff Knibb—go for a Mercy of the Chef experience and let the guy run wild. Otherwise, start with the lamb tartare with cured egg yolk and move on to mains like Berkshire pork chops with polenta and smoked cipollini onions, or braised oxtail tortellini. 910 Prospect St., 858.964.5400, nine-ten.com \$\$\$

Piatti We're partial to a seat on the twinkly patio for alfresco dining at this La Jolla Shores mainstay. The beef carpaccio with capers and

shaved Grana Padano has a cult following, and the lemon herb half-chicken is a favorite. 2182 Avenida de la Playa, 858.454.1589, piatti.com \$\$

Puesto

Authentic Mexican street food freshens the La Jolla dining scene. Standouts include the signature tacos, with tastes like carne asada and inventive toppings (grilled cactus, huitlacoche). Fresh new highlights include crema de calabaza, a squash soup that fills the void of comfort food with a south-of-the-border twist. 1026 Wall St., 858.454.1260, eatpuesto.com \$

Whisknadle

Centered on housemade specialties, high-minded cocktails and owner Arturo Kassel's well-curated wine list, this is one of S.D.'s top spots for seasonal dishes. While it may seem simple, make sure to try the Caesar salad with cabernet vinegar and a light spritz of lemon. 1044 Wall St., 858.551.7575, whisknadle.com \$\$

TORREY PINES/UTC

A.R. Valentien at The Lodge at Torrey Pines Executive chef Jeff Jackson, a winner of the Bocuse d'Or Culinary Gold Cup, and chef de cuisine Kelli Crosson lead the nose-to-tail charge in S.D. Needless to say, their house-cured meat plate is fantastic. Another foodie favorite? The drugstore burger, a classic (heat-seekers should order the off-menu Atomic Burger).



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