

RANCH & COAST

SAN DIEGO'S ULTIMATE LIFESTYLE MAGAZINE

RANCHANDCOAST.COM



THE *Art*
OF FINE
DINING

BEST
RESTAURANTS
2019

CULINARY ARTISTRY

It is often said that we eat with our eyes first. Such is certainly the case with “perfect bites” expertly crafted by the renowned chefs of Addison, Born & Raised, El Jardín, The Marine Room, and Nine-Ten — all Best Restaurant 2019 winners.

Congratulations to all who earned *Ranch & Coast’s* Readers’ Choice and Editors’ Picks honors.

JACKIE BRYANT, BRANDON HERNÁNDEZ, DEANNA MURPHY, MIA S. PARK | PHOTOGRAPHY BY VINCENT KNAKAL



Uni Spaghetti:
100% semolina
spaghetti, uni
butter, madeira
reduction,
chile oil, cured
egg yolk, and
chives by Born
& Raised’s
Executive Chef
Jason McLeod



Wood-Grilled Rib Eye
with broccolini, peas,
charred serranos
and *frijoles aligot* by
El Jardín’s Executive
Chef Claudette
Zepeda-Wilkins



Jamaican Jerk
Pork Belly, baby
carrots, swiss
chard,
plantains, black-
eyed peas, spicy
jellies, and sweet
potato purée by
Nine-Ten’s Executive
Chef Jason Knibb



Smoked Salmon
Rillettes, toasted
fennel, and caviar
by Addison’s
Executive Chef
William Bradley