

Modern Luxury

SAN DIEGO

decadent dining

EXCITING NEW RESTAURANTS,
DAZZLING DESSERTS,
CHEFS WE LOVE
& MORE



HOT EATERIES FROM
COAST TO COAST

**SOMETHING
TO SAVOR**

THE MICHELIN
GUIDE UPS THE
ANTE IN SAN DIEGO

ALL'S FARE IN san diego

TIME TO STEP UP TO THE PLATE: HERE ARE 44 REASONS TO GET OUT
AND TASTE WHAT'S COOKING IN SAN DIEGO THIS SUMMER.

By Casey Gillespie, Kai Oliver-Karim and Ugaya Malones



4 DISHES FROM chino farm



MISTER A'S TOMATO GAZPACHO

While a 1992 article in the *New Yorker* put Chino Farm on the map nationally, it is dishes like chef Stephane Voitzwinkler's tomato gazpacho that shine a spotlight on the nonnegotiable importance of quality ingredients. The perfect symphony of teardrop tomatoes, green onion, white balsamic, Persian cucumbers, nasturtium leaves, basil leaves and burrata pearls, it is a summer staple among diners. 2550 Fifth Ave., 12th Floor, 619.239.1377, asrestaurant.com



NINE-TEN'S PAN-ROASTED ALASKAN HALIBUT

Executive chef Jason Knibb says, "Chino Farm is the only local provider where the product is picked the same day—it goes from the ground to the plate within a matter of hours. I'm there three to four days each week." His pan-roasted Alaskan halibut is served with snap peas, English peas, artichoke puree, radishes, onion flower and an onion vinaigrette. "The ingredients are a true representation of what you can find this time of year," says Knibb. 910 Prospect St., La Jolla, 858.964.5400, nine-ten.com



VELADORA'S WILD KING SALMON

If you have been to Rancho Valencia's touted restaurant, Veladora, you know it is celebrated for its fresh-from-the-farm Mediterranean-inspired fare. And where better to source ingredients than the local (internationally revered, mind you) farm stand? The wild king salmon is served with chino carrots, citrus buttermilk yogurt, nasturtium millet, pearl onions and ramp salsa—the quintessential mouthwatering example of coastal ranch cuisine. 5921 Valencia Circle, Rancho Santa Fe, 858.759.6216, ranchovalencia.com

MILLE FLEURS PERSIMMON SALAD

Chef Sean McCart's persimmon salad—fuyu persimmon, purslane, orange, blood orange, avocado and shaved hazelnut—is the perfect example of California's undying devotion to fresh, seasonal, local ingredients. When diners want the best, they go to Mille Fleurs, and when McCart wants the best, he goes to Chino. And because Chino does not ship or deliver, you are guaranteed garden-fresh goodness in every bite. 6009 Paseo Delicias, Rancho Santa Fe, 858.756.3085, millefleurs.com

CLOCKWISE FROM TOP: PHOTOS BY SAM WITTE COURTESY OF ANCHORAGE; COURTESY OF MILE FLEUR; CENTER PHOTO BY MATTHEW