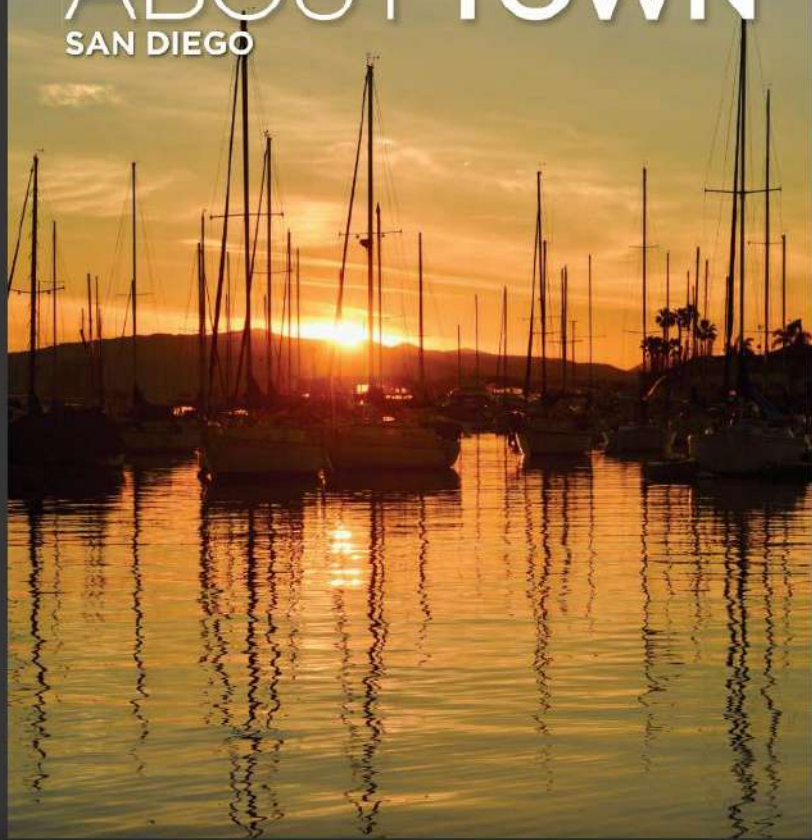


COMPLIMENTARY | FALL 2019

ABOUT TOWN

SAN DIEGO



IT'S CINNAMON SEASON

Celebrate with these sweet, savory treats!

PHOTOGRAPHY BY NOUSHIN NOURIZADEH & HANDEY SCHAFFER



MINI APPLE PIE

Julien-grown firm apples, cinnamon, pinch of sugar, flour, butter, almond paste. \$7 at *Civied Gourmet*, La Jolla

HOMEMADE BERRY JAM & BREAD 'N CIE TOAST

Jam made with blackberries, raspberries, strawberries, cinnamon, rum, orange, hint of orange citrus zest. \$4.50 at *Brooklyn Villa*, La Jolla



ACAI BOWL

Acai sorbet, fresh berries, banana, toasted coconut, flax and chia seeds, cinnamon granola. Ashurst Honey. \$5 at *Ranch 45*, Del Mar



FRAPPUCCINO BLISS

House cold-brewed coffee, organic bananas, dates, pinch of salt, whey protein, organic vanilla, house-made Almond Mylk with cinnamon. \$10.50 at *Elixir Juice & Food*, Del Mar



HONEY-GLAZED FIG WITH MISO ICE CREAM

Cinnamon shortbread crumbles, white chocolate shavings, figs, miso ice cream. \$10.50 at *NINE-TEN Restaurant & Bar*, La Jolla