

Modern Luxury

SAN DIEGO



A TOUR DE FORK
OF AMERICA'S
BEST NEW
EATERIES

The feast issue
50 REASONS TO FINE DINE IN SAN DIEGO NOW

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Le Salon in the summer at Addison means one thing (or four): smoked salmon tartlets filled with egg mousse, salmon rillettes, salmon roe and gold!

taste level

PULL UP A CHAIR! FROM DAZZLING DISHES TO CLASSICS WE'LL LOVE FOREVER, HERE ARE 40 REASONS SAN DIEGO'S DINING SCENE IS HOTTER THAN EVER.

By Andrea Bennett, Casey Hatfield-Cbiotti, Darlene Horn and Ann Wycoff

PHOTO BY JACOB LAYMAN

3 best secret seats

ADDISON At Addison at Grand Del Mar, the best seats may truly be at the bar, Le Salon. A four-course canapé-only menu is an alternative to chef William Bradley's 10-course chef's tasting, and allows diners to experience the chef's technique in a slightly less formal setting. (Bonus: Whereas you'll need to reserve at least a couple of weeks in advance for Addison, seats can be had at Le Salon a day or two before you arrive.) Summer at Le Salon is now in full swing, and the tasting experience for two (\$135) features seasonal bites such as Iberico ham tartlets with whipped Parmesan and a tomato confit, and warm gougères with sherry cream and a touch of sea salt. It's all rounded out with a bottle of wine to share, selected by Addison's beverage director, Rafael Sanchez. 5200 Grand Del Mar Way, San Diego, 858.314.1900, addisondelmar.com

CURADERO This spot is a seriously photogenic Gaslamp cantina inside Kimpton Hotel Palomar San Diego, serving regionally specific dishes from Mexico (meats are braised overnight, tortillas are made in-house from locally sourced masa). But the real secret is the sustainable crudos bar. Snag one of only four seats and fill up on fresh and raw seafood dishes, like chef Brad Kraten's

ceviche flight, campechana with mussels, calamari and shrimp, aguachile verde and tostada de atún. 1047 Fifth Ave., San Diego, 619.515.3003, curadero.com

MARKET RESTAURANT + BAR Carl Schroeder is one of the most important forces in the culinary scene in San Diego; a co-owner and founder of Bankers Hill, he's also held down the fort at Market for a decade. It's an unusual restaurant in that it feels a little loungey and has an urban-sleek dining room hidden away in a pocket of Del Mar near the San Diego polo fields. It stays amazing, fresh and relevant because Schroeder's menu changes virtually every night. Schroeder was rummaging family farms before farm-to-table was even a thing. Serious players don't make Market a formal experience—they sit at the bar. On a recent visit, we saw Elvis Costello, Burt Bacharach and Anjelica Huston all dining there, without formality, on Market's specialties. A great way to take it all in is Schroeder's tasting menu (\$79 per person, plus \$46 with wine pairings), which might include seasonal delights like burrata and yellow nectarine salad, spiced seared ora king salmon and his famous cabernet-braised prime short ribs. 3702 Via De La Valle, Del Mar, 858.523.0007, marketdelmar.com



The urban-sleek dining room at Market is a hidden gem in Del Mar.



Liberty Market is the first, but certainly not the last, food hall in S.D.

4 food meccas to watch

Opened in 2016, **Liberty Public Market** (libertypublicmarket.com) is keeping the lineup fresh with a collab between Carnitas' Snack Shack and Mastiff Sausage for a to-be-named barbecue company. Chef Junya Watanabe, of RakiRaki Ramen & Tsukemen, fuses Mexican and Korean flavors in his newest project. Whisknadle Hospitality is expanding to include **Park Commons** (parkcommonssd.com) in Sorrento Valley this summer. Executive chef Ryan Johnson is overseeing the multiconcept eatery in the 10,000-square-foot indoor-

outdoor space. Little Italy is flying closer to the sun with its **Little Italy Food Hall** (littleitalyfoodhall.com), including familiar faces Ambrogio15, Roast Meat & Sandwich Shop and Wicked Maine Lobster. Newcomers include Not Not Tacos by television personality and cookbook author Sam Zien. The food hall love moves north into **The Windmill Food Hall** (890 Palomar Airport Road, Carlsbad), in an iconic building featuring an old Danish-style windmill. Among recently announced spaces are the first storefront from pop-up Thai Style Kitchen; an outlet of the popular Friend's House Korean from Convoy Street; and Kearny Mesa's Bing Haus, with its fun rolled ice creams. Don't expect an anonymous food court: Seating will range from multiple outdoor areas with lawn games for kids to a cozy firelit library.



2 best wine lists

ADDISON

San Diego's most lauded fine dining restaurant has scooped up everything from AAA's Five Diamonds to Forbes' Five Stars eight years running and is consistently listed among the best restaurants in the United States. The wine list at Addison of Fairmont Grand Del Mar is equally formidable, with 8,300 bottles to choose from and an extensive list that ranges from California vintages to newly discovered selections from around the globe. They're safely stored in four cellars, including the renowned "show cellar" featuring a dramatic triple arch with windows, reserved for the international reds. Save your pennies for the 1990 Petrus hailing from Pomerol in Bordeaux and the 2008 Domaine de la Romanée-Conti Grand Cru Montrachet white Burgundy, each priced at \$9,000. 5200 Grand Del Mar Way, San Diego, 858.314.1900, addisondelmar.com

MISTER A'S

With its skyline views of downtown, Hillcrest and surrounding areas, this esteemed institution specializing in French-American cuisine seemingly sits atop the local dining scene—and its wine list is something to marvel at too. Fifteen thousand bottles are stored in a former bank vault-turned-wine cellar that allows the restaurant to control the temperature and humidity. The ever-changing wine list at Mister A's, along with sibling restaurant Mille Fleurs, is taken seriously: Wine representatives visit Mille Fleurs every Tuesday, Wednesday and Thursday morning to routinely taste 25 to 50 wines a day to approve wine lists at both restaurants. Not one new wine goes unnoticed by owner Bertrand Hug, who also provides his personal tasting notes for new additions. 2550 Fifth Ave., San Diego, 619.239.1377, asrestaurant.com

