



# Modern Luxury

SAN DIEGO

## CHEZ COCO CHANEL

THE HOUSE'S  
FALL COUTURE  
FROM FASHION'S  
ICONIC ADDRESS

# Philanthropy

## PORTFOLIO

THE TOP PLAYERS, GALAS &  
CHARITABLE CAUSES OF THE SEASON



# THE GUIDE

Enjoy S.D.'s best restaurants, sorted alphabetically and by neighborhood. Prices reflect the average cost of a three-course dinner for one, excluding drinks, tax and tip. Menus change frequently and seasonally, so not all items mentioned may be available at all times.

ssss Very Expensive (\$60 and up)  
 sss Expensive (\$40-\$60)  
 ss Moderate (\$30-\$40)  
 \$ Inexpensive (under \$30)

U Update  
 N New  
 🔥 Hot Spot  
 🌟 Editor's Pick

## LA JOLLA

### Beaumont's Eatery

This Bird Rock favorite is known for their live music Thu.-Sat. and acoustic Sun. brunch. Red curry grilled shrimp and crispy 12-hour pork shoulder with sour cherry bourbon jus are standouts on a menu that is all about California fare, like grilled artichokes and pan-roasted sea bass with guajillo broth. Lunch and dinner daily, brunch Sat.-Sun. 5662 La Jolla Blvd., 858.459.0474, [beaumontseatory.com](http://beaumontseatory.com) \$

### Brockton Villa

Boasting one of the best views of La Jolla Cove, this cottage charmer is a staple on the weekend morning scene. Don't overlook weekday dining, however, when dishes like the West Coast lobster roll (packed full of claw and knuckle meat) are on the menu. In the AM, try the breakfast tacos with soy chorizo, or the cinnamon roll pancakes with cream cheese frosting. Breakfast, lunch and dinner daily. 1235 Coast Blvd., 858.454.7393, [brocktonvilla.com](http://brocktonvilla.com) \$

**Cusp** 🌟 It's sunset viewing and approachable fare atop the Hotel La Jolla. Start with Executive Chef Donald Lockhart's crab- and ricotta-stuffed squash blossoms with

pickled peppers and roasted tomatillo cilantro crema; then move on to prosciutto- and fontina-stuffed chicken with a fava bean gratin, a standout dish. Lunch Mon.-Fri., breakfast and dinner daily, brunch Sat.-Sun. 7955 La Jolla Shores Drive, 858.551.3620, [cusprestaurant.com](http://cusprestaurant.com) \$\$

**Donovan's** This steakhouse's signature USDA prime beef now comes with an ocean view, thanks to this La Jolla iteration, which took the place of long-running Azul on Prospect. Dinner daily. 1250 Prospect St., 877.698.6666 [donovansteakhouse.com](http://donovansteakhouse.com) \$\$\$

**Duke's** 🌟 This long-awaited eatery pays homage to Hawaiian and Californian fare with a focus on seasonal, locally sourced products. Chef Anthony Sinsay is dishing out Tahitian octopus and Chinese whole snapper alongside California craft beers and a carefully curated global wine list. Lunch and dinner daily. 1216 Prospect St., 858.454.5888, [dukeslajolla.com](http://dukeslajolla.com) \$\$\$

**Eddie V's** 🔥 The oceanfront restaurant is an outpost of the Texas-based chain, which specializes in fresh seafood, high-end cuts of beef and highly stylized service. Menu



THE BIG FISH: Kaffir-lime-crusted halibut steak with three-bean salad, avocado and grapefruit vinaigrette is a starring dish at the new Duke's La Jolla.

standouts include halibut filet with smoked pork shank and a humongous tomahawk. Steak lovers: Spoil yourself with add-ons like battered oysters with bearnaise sauce and lobster tail. 270 Prospect St., 858.459.5500, [eddiev.com](http://eddiev.com) \$\$\$\$

**El Pescador** 🔥 This La Jolla standard may have moved into larger (and swankier) digs, but the market-fresh fish and laid-back vibe remain. The ceviche is one of S.D.'s best, and sandwiches like the shrimp and crab on toasted sourdough capture the

essence of coastal living. For home cooks, as before, the fish market has the freshest local catch. Lunch and dinner daily. 7612 Fay Ave., 858.551.7500, [elpescadorfishmarket.com](http://elpescadorfishmarket.com) \$

**Galaxy Taco** 🔥 Trey Foshee—known for fine dining at George's California Modern and TBL3—takes on tacos at this newcomer to La Jolla Shores. Masa is ground daily for the housemade tortillas, which enclose fillings like lamb barbacoa, lengua with charred onion salsa, and a vegetarian grilled avocado with

lime and creamy corn salad. For dinner, a small menu of main dishes has standouts like short rib birria and wood-grilled trout. Lunch and dinner daily. 2259 Avenida de la Playa, 858.228.5655, [galaxytaco.com](http://galaxytaco.com) \$

**George's California Modern** 🌟 🌟 Trey Foshee and this La Jolla icon are local treasures. Start with the crudite, a sampling of Chino Farm veggies served with a warm nori and black truffle dip: It's a perfect example of Foshee's "San Diego on a Plate" credo. For the ultimate taste



## Fighting Hunger Feeding Hope

Host a Food Drive • Volunteer • Donate Online

The Jacobs & Cushman San Diego Food Bank feeds 370,000 people every month in communities throughout San Diego County.

Last year the Food Bank distributed 22 million pounds of food of which 7.2 million pounds was fresh produce.

We provide food assistance to San Diegans struggling to make ends meet including:

- 28,000 low-income military personnel and their families.
- Elementary school children living in poverty in 11 school districts.
- 8,400 fixed-income seniors who have little money for food, rent and medication.

We are San Diego's local food bank. Every dollar raised here, stays here.

Thanks to your support we are fighting hunger and feeding hope.



[www.SanDiegoFoodBank.org](http://www.SanDiegoFoodBank.org)

## FOOD & DRINK

### guide

lemon pepper mahimahi are augmented by catch-of-the-day selections. Lunch and dinner daily. 1701 Strand Way, 619.435.0155, [bluewatergrill.com](http://bluewatergrill.com) \$\$\$

#### Leroy's Kitchen & Lounge

🔥 This island eatery sizzles with a farm-fresh menu served in an upscale rustic dining room. The three-course Farmers Market menu changes up and makes use of local produce, but locals also love the Leroy burger with bacon jam and house pickles. Lunch and dinner daily, brunch Sat.-Sun. 1015 Orange Ave., 619.437.6087, [leroykitchenandlounge.com](http://leroykitchenandlounge.com) \$\$

#### Mistral

🔥 At Loews Coronado Bay Resort, the menu makes smart use of local and sustainable seafood, with dishes like grilled line-caught swordfish with chile lime corn and cotija cheese, or corn-crust sea bass. A roasted local vegetable terrine spotlights produce from Suzie's Farm, located nearby. Dinner Tue.-Sat. 4000 Coronado Bay Road, 619.424.4000, [loewshotels.com](http://loewshotels.com) \$\$\$\$

#### Stake Chophouse

& Bar This sleek and well-designed newcomer from the Blue Bridge Hospitality group is Coronado's first steakhouse. Chef Tim Kolonko sources beautiful cuts for carnivores—including Colorado lamb and dry-aged American wagyu—and offers seafood standouts like butter-poached lobster and seared Hokkaido scallops. There's a martini bar, of course, and save room for decadent desserts. Dinner daily. 309 Orange Ave., 619.522.0077, [stakechophouse.com](http://stakechophouse.com) \$\$\$\$

## SOUTH BAY

**Romesco** Before revered Baja-Med chef Javier Plascencia's hotly anticipated Bracero opens in Little Italy, get to know the chef's innovative cuisine at this Bonita eatery that was his first foray on the American side of the border. Start with a selection of cold and hot tapas, like crab- and lobster-stuffed piquillo peppers, or grilled octopus; then feast on Plascencia's house specialties, like bone marrow sopes, fideo tacos or a Yucatan dish of slow-roasted pork shoulder with soft tortillas and bracingly hot habanero chiles. Lunch and dinner Tue.-Sun. 4346 Bonita Road, 619.475.8627, [romescocomed.com](http://romescocomed.com) \$\$

#### Sea 180 Coastal Tavern

Sit outside and watch the waves while noshing on Baja-Med dishes like grilled oysters with jalapeno bearnaise, or duck "canarditas" with pineapple salsa and aged goat cheese. The whole roasted branzino is easily shared between two people and is sauced with bright, fresh cilantro mojo that turns the dish into a showstopper. Breakfast, lunch and dinner daily. 800 Seacoast Ave., 619.631.4949, [cobnrestaurants.com](http://cobnrestaurants.com) \$\$

**Savoie** 🔥 A revamped menu and new chef have pointed this Chula Vista resto in a Mediterranean direction. Chef Mikel Anthony, a veteran of Cucina Enoteca, Juniper & Ivy and Común, has dishes like bouillabaisse; sole Palermo with lobster, crab and shrimp; and pan-roasted duck on the menu; plus artisan pizzas like the pulpo with braised octopus. The whimsical decor makes this a fun spot for a group dining at Otay Ranch Town Center. Lunch and dinner daily. 2015 Birch Road, 619.591.5757, [savoieeatery.com](http://savoieeatery.com) \$\$