



Checking Off Your 2015 Foodie Bucket List

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Ever had a bubbling cocktail? The next time you're in the East Village, hit up **Table No. 10** and order the Flux Capacitor. Made with gin, rosewater, violet liquor, lemon, honey, maraschino and lavender, this cocktail for two is served in a beaker and topped with dry ice for an extra smoky effect. You'll be wondering if you're at the bar or in a science lab! When stomachs start rumbling, try the Pig Ear Tostada with Jalapeño Caviar for a unique dish not found on many of the city's menus.



Mexican food isn't just about tacos and burritos. Find your way to **Romescos Mexiterranean Bistro** in Bonita for their Bone Marrow Sopes. A Mexican delicacy, Romesco's Bone Marrow Sopes dish comes with three sopes (think an overly thick corn tortilla) each topped with a roasted marrow bone and served with a fresh habanero and chile de arbol sauce and a rustic beef glaze.



If you're feeling extra adventurous, take a trip to Mexico's Valle de Guadalupe for **Deckman's en El Mogor**. Chef Drew Deckman's farm-to-table menu features unique ingredients like abalone fresh from the sea and beef tongue. Previously opened just for the summer, the new winter haybale building now allows year-round dining in The Valle.

Tucked away on Felspar Street, **Isabel's Cantina** is Pacific Beach's secret for inventive Mexican-Asian fusion fare. Travel two different continents in just one bite with a big bowl of Pineapple Fried Rice. Coconut rice is mixed with pineapple, in-season vegetables, and marinated carnitas for a Latin twist on a traditional Asian dish.

Mmm man candy... and we're not talking about that good looking guy at the bar. **Fig Tree Cafe's** Man Candy is a thick slice of bacon cooked with brown sugar and paprika. Order up a side of this bacon with your pancakes or try the Breakfast Sushi and Kale salad that has it incorporated into the dish.



For authentic French desserts in sunny California, head to **Le Parfait Paris**. Located on G Street between 5th and 6th, the Gaslamp's newest patisserie and boulangerie is well-known for their plethora of colorful macarons. Instead of choosing the go-to flavors of chocolate and blueberry, try the sweet combos of the Macaron Au Beurre D'Arachide Et Chocolat (peanut butter and chocolate macaron) or the Macaron à la Passion (passion fruit and chocolate macaron).

Banker Hill's **Barrio Star** is home to Mexican Soul Food and to the award-winning Roasted Jalapeño Blackberry Margarita. Before it makes its debut on the Food Network this year, order the sweet and spicy margarita with a taco or two. You'll be in the know before the rest of America and can brag to all your non-San Diego friends about the country's soon-to-be famous margarita.