

SAN DIEGO FOOD FINDS

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Fine Dining At Bellamy's



Located in Downtown Escondido, the award winning [Bellamy's](#) restaurant offers one-of-a-kind dishes and a unique farm-to-table dining experience.

Food lovers and critics flock to France for the unprecedented expertise of French chefs and bakers. However, this hidden gem offers California Modern Cuisine with French Influences in a family-friendly, fine dining environment.

Originally from France, award-winning Chef Patrick Ponsaty is a fifth-generation chef and one of only two French Master Chefs in San Diego. He creates menus that embody the robust flavors of Europe's Mediterranean coast by utilizing ingredients found locally in San Diego. Executive Chef Jonathon Freyberg has worked alongside Chef Ponsaty for over 8 years, honing his skills and perfecting the combination of California Modern and French cuisines that characterizes Bellamy's menus. Together, Master Chef Ponsaty and Executive Chef Freyberg create a unique and delicious menu every night by using farm-to-table ingredients to craft fresh dishes that embody the season.

During lunch, Bellamy's offers an exceptional variety of signature sandwiches, skewers and crêpes to feed your appetite. Before ordering your Smoked Salmon Crêpe, enjoy an appetizer of Bandy Canyon Brussels Sprouts consisting of Applewood smoked bacon and truffle vinaigrette. During your dinner, let Chef Patrick surprise you with his Innovation/Inspiration Menu that leaves your palate in his hands and changes daily. Or order dishes such as Seared Foie Gras with caramelized stone fruit and brioche, Lobster-Giner Consommé, Wild Alaskan Salmon with ricotta cheese cannelloni in sauce vierge, and Muscovy Duck Breast served with caramelized seasonal fruit and polenta if you prefer to pick and choose items from Chef's carefully crafted menu. End dinner on a sweet note with desserts like the French Lavender Crème Brulee and the Chocolate Bisou.

Complement your meal with one of mixologist Antonio Gonzales' crafted cocktails or with a wine recommendation from General Manager and Wine Director Derry Van Nortwick.