

SAN DIEGO FOOD FINDS

SAN DIEGO'S BEST RESTAURANTS, MARKETS AND LOCAL CULINARY OFFERINGS

Edible Works Of Art

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SIRENA GOURMET (PHOTO BY MARIA DESIDERATA MONTANA)

Artists take great pride in their work. Chef's feel the same after preparing a one of a kind dish for you to enjoy. With such an abundance of eateries to choose from in San Diego, there are but a few who are home to chefs that take the additional time to prepare your food so that it comes out looking like a piece of fine, edible art. Below are our top picks for the best San Diego eateries that are home to chefs that will please both the eyes and the palate!

At [Bellamy's](#) in Escondido, you will find a variety of modern Californian cuisine with French influences that offer more than just delicious entrees. Chef Patrick Ponsaty has received the esteemed honor of being titled "Master French Chef" from the Association des Maitres Cuisiniers de France and serves as the Corporate Chef at Bellamy's. A fifth-generation chef and after years of specialized culinary training in Paris, Chef Patrick never fails to put in the attention every plate deserves in order for it to look as good as it tastes. From the Diver Maine Scallops tossed in a kale-parsley risotto and confetti tomato to chocolate masterpieces for dessert, Chef Patrick offers more to the table than just impressive awards and recognitions.

For those who love amazing seafood and also want a visual treat, [Sirena Gourmet Latin Seafood Restaurant](#) offers just that. Located in the quaint neighborhood of Little Italy, Sirena's menu highlights the best regional plates from Latin America that look and taste delectable. Executive Chef Jaime Chavez hails from Chile and finds inspiration in all of his travels to create new and exciting dishes from scratch. Every plate is a work of art, as Chef Jaime loves to appeal to all of the senses when crafting a dish made from scratch and fresh ingredients such as the Dressed Oysters and the house favorite, El Peruano Ceviche.

The heart of a restaurant is its chef, and at [Romesco Mediterranean Bistro](#) Chef Javier Plascencia offers more than just amazing food. Awarded "Chef of the Year" in 2013 by *EaterSD*, Chef Javier has spent his time outside of the kitchen traveling Mexico and California for culinary inspiration he can bring to Romesco. No matter if it his award-winning Paella or the Bone Marrow Sope, Chef Javier prepares every dish in a way that appeals to the eyes before every bite!

If you're in the mood for dining in a beautiful location with even more amazing looking food, [El Jardín de Adobe](#) is the perfect spot. Nestled in Mexico's Valle de Guadalupe, Chef Ryan Steyn thoughtfully crafts each plate with simple and fresh ingredients that will make your mouth water and eyes glow with delight! With a passion for cooking, Chef Ryan has won awards such as "Best Chef of Baja," and been a keynote speaker for conferences at prestigious culinary schools around the country. Making sure every plate is carefully prepared, Chef Ryan puts attention into every detail of a dish no matter how simple it may seem, such as the Ensalada de Atun and Ostiones con Salsa Cilantro.

[Double Standard Kitchenetta & Bar](#)'s Chef Chris Gentile serves home-style burgers, pizzas, and pastas that is made with the freshest hand-picked ingredients and breads and pizza crusts are made with propriety dough fired in Double Standard's wood-burning oven. The youngest Executive Chef in San Diego, Chef Chris won his episode of Food Network's *Cutthroat Kitchen* for his impressive Italian plates and now serves up only the best at Double Standard. Handcrafting every dish, Chef Chris puts everything into each meal as he celebrates "fancy, yet approachable" style of cooking. Taking simple dishes such as Lasagna Pizze and Spring Ramp Risotto (Mary's confit chicken, true morel, 62 degree yolk and Grana Padano), Chef Chris makes them a work of delicious art that will leave you wanting more!

No matter what style of food you're in the mood for, the chefs at these restaurants make sure every plate is perfectly prepared just as an artist would create a painting.