

ModernLuxury

SAN DIEGO

FALL FASHION SPECTACULAR

COVETABLE COLLECTIONS FROM HEAD TO TOE

WOMEN OF STYLE

SAN DIEGO'S FIERCEST FASHION DUOS

A CUT ABOVE // TREND REPORT BY STAR STYLIST DJ QUINTERO

PLUS

BEST OF BEAUTY: SENSATIONAL SCENTS & EYE-CATCHING COSMETICS

LITERARY LESSONS: A CARDIFF SCRIBE TAKES ON PARIS



BOWLED OVER
The new Perfect Guacamole at Puesto features Parmigiano-

blueoceanrobotasushi.com \$\$

Chandler's The beachy vibe at this Cape Rey Carlsbad eatery pairs well with its coastal-inspired cuisine. Take a seat around one of the fire pits for a menu of shared plates like pomegranate barbecue sliders, Capeside poke or lobster and shrimp tacos. New craft cocktail offerings include the shimmering Starry Night, but the house mezcal and silver tequila margarita also remain a menu mainstay. *1 Ponto Road, 760.683.5500, chandlercarlsbad.com* \$

Twenty/20 Located in the Sheraton Carlsbad, Twenty/20 attracts locals and tourists alike with an indoor-outdoor design that makes the most of its killer coastal views. A menu inspired by Northern Spain includes Basque eggs and flatbreads. Share small plates and house sangria by the fire pit. Dinner nightly. *5480 Grand Pacific Drive, 760.827.2500, twenty20grill.com* \$\$\$

Vivace Chef Jason Seibert presides over this fire-lit dining space at

the Park Hyatt Aviara serving interpretive Italian cuisine. The service is gracious; the wine list is outstanding; and the craft-your-own tasting menu is a grand way to splurge on masterfully prepared dishes like the decadent lobster risotto, elegant artichoke agnolotti, and perfectly-cooked roasted halibut with morels and asparagus. Don't skip the desserts, especially the sea-salt caramel tart. Dinner nightly. *7100 Aviara Resort Drive, 760.448.1234, vivace-restaurant.com* \$\$\$\$

INLAND NORTH COUNTY

Avant Stylish indoor-outdoor eatery Avant replaced Rancho Bernardo Inn's beloved El Bizcocho. The sleek space punched through with rustic matches contemporary farm fare from the property's kitchen garden. Look for fresh and flavorful dishes like an heirloom beer and carrot salad with almond and cocoa dust; spring pea and ricotta ravioli; and

lamb loin with Provençal vegetables. Don't miss the astounding cheese selection. Dinner daily. *17550 Bernardo Oaks Drive, 877.517.9340, ranchobernardoinn.com* \$\$\$\$

Bellamy's Restaurant Patrick Ponsaty's French cuisine interprets the fare of his native Toulouse. Don't miss starters like the suckling pig terrine with pickled vegetables, or the escargot agnolotti—petit pasta bites with artichoke and fennel. For mains, it's Pacific black cod with brandade, or Eden's Farm pork cheeks with corn pudding. Ponsaty's a powerful improviser, as evidenced by his five-course Innovation-Inspiration menu (\$75 per person), an on-the-fly composition built on local produce and available with wine pairings. Lunch and dinner daily. *417 W. Grand Ave., 760.747.5000, bellamysdining.com* \$\$

Black&Blue Steakhouse Valley View's signature steakhouse is the best bet when it comes to regional casino dining. Try the surf and turf or The Cowboy, an 18-ounce bone-in rib-eye served with shoestring onions and a peppercorn sauce. Dinner Wed.-Sun. *16300 Nyemii Pass Road, 760.291.2130, valleyviewcasino.com* \$\$\$

Stone Brewing World Bistro & Gardens Beer is only half the story at the Escondido home of the groundbreaking brewery. Nearby, Stone Farms (now open for tours) grows

produce for the restaurant's exclusive use, inspiring a winning, garden-fresh menu. Lunch and dinner daily. *1999 Citracado Parkway, 760.294.7866, stoneworldbistro.com* \$\$

MISSION HILLS/BANKERS HILL/HILLCREST

Azuki Sushi A favorite with chefs and foodies, this petite Fifth Avenue spot emphasizes locally sourced seafood and veggies from S.D. farms. Prime sushi's on the menu (rolls are great, but go with sashimi or nigiri to truly taste the ocean bounty), but we also like the braised short ribs and the Japanese fried chicken. Lunch Mon.-Fri., dinner nightly. *2321 Fifth Ave., 619.238.4760, azukisushi.com* \$\$

Bankers Hill Bar + Restaurant A pioneer of the nothing-over-\$20 menu, this reclaimed wood-interiored resto from Carl Schroeder and partner Terry Gavre is beloved for its braised short ribs. With new bar manager Christian Siglin mixing cocktails (try his Alaska, a twist on the gin martini), its added a late-night happy hour program with braised pork tacos, deviled farmers market eggs and the restaurant's outrageous truffle fries. Dinner daily. *2202 Fourth Ave., 619.231.0222, bankershillsd.com* \$

Brooklyn Girl Try the three-day cold-rise crust pizzas; the roast

duck for two; and the shrimp-studded, bacon-wrapped Vietnamese meatballs at this Mission Hills fave that just added a Sunday Supper series to its lineup. Sit at the marble-topped raw bar for oysters and Jonah crab claws. Weekend brunch is a don't-miss. Lunch Mon.-Fri., dinner nightly. *4033 Goldfinch St., 619.296.4600, brooklyngirlatery.com* \$\$

Croce's Park West Reborn on Bankers Hill, the new venue for this former Gaslamp icon has dishes like ahi tuna crudo with pickled jalapenos and mint; truffle ricotta gnocchi; a wild mushroom and potato "lasagna" with goat cheese and smoked heirloom tomatoes; and, for carnivores, maple-glazed cider-brined double-thick pork chops with Gruyere-fennel-potato au gratin. Lunch and dinner daily, brunch Sat. and Sun. *2760 Fifth Ave., 619.233.4355, crocosparkwest.com* \$\$\$

Cucina Urbana The nothing-over-\$20 menu here has hits like fried squash blossoms with herbed ricotta, brown butter gnudi with sage and the mushroom-truffle pizza. We're also huge fans of the vasi served with Tuscan toast, especially the rendition with smoked steelhead trout and lemon oil. For large groups (yes, it's party central), check out the lunch and dinner prix fixe menu options. Dinner Tue.-Sun. *505 Laurel St., 619.239.2222, cucinaurbana.com* \$\$

Great Maple Playful touches abound