



NEWS: Romance Restaurant-Style (begrudging but likely delicious)

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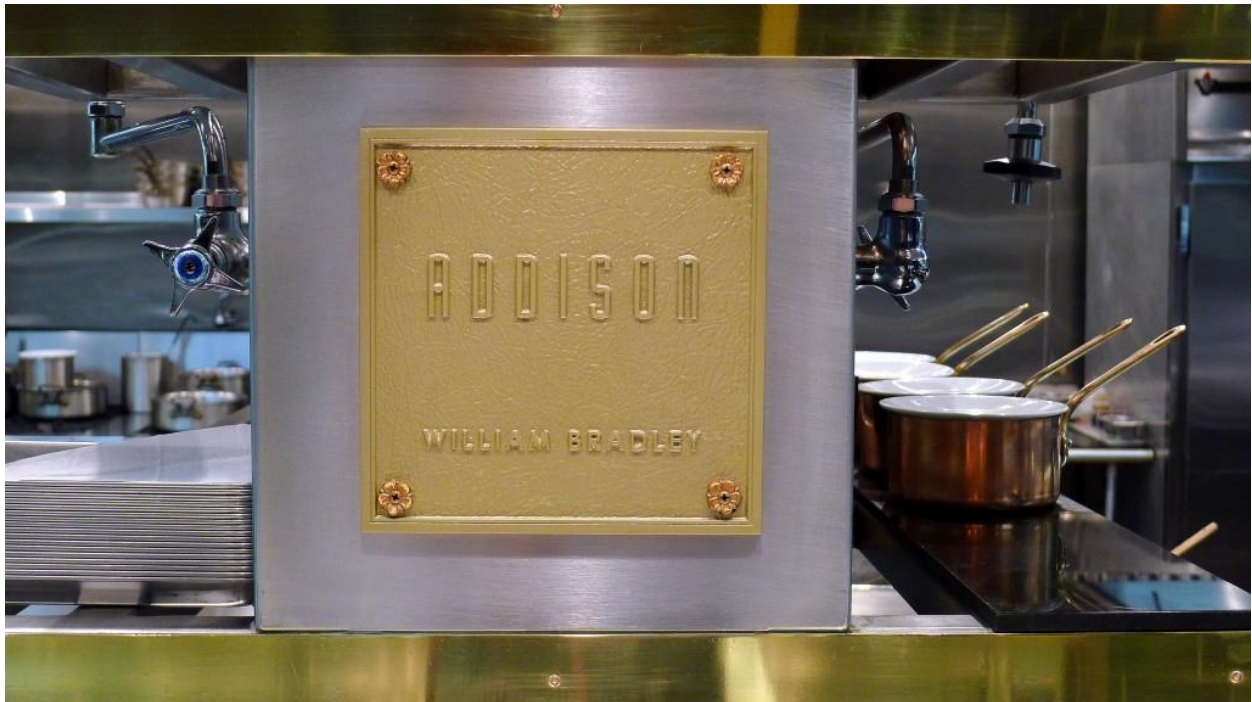


Not long ago, I wrote in this space how [chefs and restaurateurs love to hate San Diego Restaurant Week](#). The same might be said of Valentine's Day, albeit for different reasons. Some of it is the fact customers arrive in twos rather than fours, effectively cutting the seating capacity of the restaurant (and thus its revenue) dramatically. It is also likely because

Valentine's Day diners expect different things from their dinner than do diners on other nights. They want romance more than *haute cuisine*; flowers not foodgasms.



And yet it is not as if restaurants close on Valentine's Day. Quite to the contrary, the lure of a legion of additional diners — ones who would not likely otherwise be dining out — looking for a place to celebrate is too great. The result is a slew of special Valentine's Day menus at some of the best restaurants in our region.



At Addison, Chef William Bradley's team will be offering a nine course tasting menu executed with a level of perfection that is almost inarguably unrivaled in San Diego. I would probably go just for the Roasted Pigeon with shallot confit, beets and foie gras.

ADDISON

VALENTINE'S DAY

February 14, 2016

AMUSE BOUCHE
WHIPPED YOGURT
cranberry and lime

1ST COURSE
KUMAMOTO OYSTERS
green apple and horseradish

2ND COURSE
SMOKED STURGEON RILLETTE
caviar and sorrel

3RD COURSE
TURBO « AU BEURRE DE SEL »
vegetables à la grecque and sauce pistou

4TH COURSE
BLACK OLIVE TORTELLINI
octopus, preserved lemon and smoked peppers

5TH COURSE
ROASTED PIGEON
confit shallots, beets and foie gras

6TH COURSE
CALOTTE DE BOEUF
parmesan, potatoes and black truffles

7TH COURSE
TART « NOISETTE »
legato, quince jam and hazelnut

8TH COURSE
CUCUMBER SORBET
yuzu consommé and thai basil

9TH COURSE
MILLE-FEUILLE
espresso, dark chocolate and hazelnut

CHEF WILLIAM BRADLEY



The Wellington is offering a three course (plus *amuse bouche* and champagne toast) “Feed Your Love” tasting menu in which diners will chose from four options for the first course and four for the main. I would go with the appetizer of a Red Velvet Soup featuring roasted Red Door Garden beets and a goat cheese crostini. A main of pan seared duck breast with smoked baby carrots, risotto and a balsamic port reduction would likely be irresistible for me.



Pour Commencer

Vichyssoise Soup ✦ Truffle Chantilly

Entree

Washington Oysters ✦ Shallot Mignonette

↳2014 Sauvignon Blanc La Commanderie Entre Deux Mers↳

Big Eye Tuna Tartare ✦ Celery Root Remoulade | Seaweed | Yuzu Vinaigrette

↳2014 Pinot Grigio Bussa Alla Torre Veneto↳

Baby Beets ✦ Warm Goat Cheese | Beet Ice Cream | Pistachio Soil

↳2013 White Burgundy Marie Pierre Macon↳

Foie Gras Torchon ✦ Smoked Eel | Red Onion Marmalade | Caramelized Apple ~add 4

↳2012 Riesling Louis Max Mosel↳

Main Course

Braised Local Pork Cheeks ✦ Brussels Sprouts | Root Vegetable Gratin

↳2011 Grenache-Syrah Gerard Bertrand Languedoc↳

Diver Scallops ✦ Orange Blossom Purée | Candy Acorn Squash | Meyer Lemon Butter Sauce

↳2013 Pinot Noir Mossback Russian River↳

Wild Striped Sea Bass ✦ Tarbais Beans | Olive | Black Trumpet Mushroom | Roasted Chicken Reduction

↳2013 Malbec Loca Linda Mendoza↳

Maine Lobster ✦ Italian Parsley Risotto | Celery Root | Piquillo Pepper ~add 8

↳2012 Gamay Jean Francis Touraine↳

King Beef Filet Mignon ✦ Mountain Meadow Mushroom, Pomme Purée, Peppercorn Sauce ~add 9

↳2011 Cabernet Franc The Artist Loire↳

Veal Chop ✦ Creamy Polenta | Rutabaga | Madeira Braising Sauce ~add 8

↳2010 Merlot-Cabernet Château Haut Goujon St. Emilion↳

Sweetness to Share

Ménage a Deux ✦ Crunchy Nuts | Creamy Praline | Juicy Blood Orange Sorbet

↳NV Maderira Boston Bual↳

En Cuisine: Patrick Ponsaty & Jonathon Freyberg

Manager & Wine Director Derry Van Nortwick

✦
\$69.00 Per Person ++ Optional Wine Paring \$30.00 Per Person No Splitting or Sharing
Corkage Fee \$25.00 Per Bottle With a Limit of Two Bottles Maximum

Bellamy's in Escondido is offering a four course tasting menu (with optional wine pairings) full of highlights. I would be having the Foie Gras Torchon. If it is on the menu I always do.



CUCINA urbana in Banker's Hill and CUCINA enoteca in Del Mar are taking a different tack. Instead of the ubiquitous Valentine's Day tasting menus they are offering their usual menus with the addition of a slate of specials. Two standouts are a pan seared black cod with shrimp tortelillini and tatsoi with saffron brodo, for example in Del Mar, and espress/aleppo roasted venison loin with a parsnip puree, braised winter greens and a chefry sugo with onion nest in Banker's Hill.



Romance in a restaurant is a main course of dating. There's no reason it should not be a dessert too. Even if the chefs and restaurateurs may not be quite so enthusiastic.