



Explore Newly Crafted Menu Items

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Common Theory Public House Kalbi Skewers

In San Diego there are talented chefs and kitchens taking on the challenge for fresh ideas and newly crafted plates. Grab a friend or two and go on an adventure exploring the city's hottest creations from menus that are hot off the stove!

Set sail to [Sirena Cocina Latina](#) where their executive chef, Jamie Chavez, is putting his flavor-filled travels to good use. With seafood, premium meats and local farms being expertly utilized, up-and-coming Chef Chavez has added a classy selection of appetizers, raw bar items, salads and entrees to the menu. One prized plate is the Po' Boy Chilean Tenderloin, served with thick-cut

French fries and with caramelized onions, a sunny side egg and green pebre atop the flawlessly grilled beef tenderloin.

The Gaslamp's [Union Kitchen & Tap](#) serves a menu with no limits but the kitchen's imagination. They've been updating and reimagining their menu since opening in May 2014. Just blocks from the Convention center, this restaurant has been tested by Comic-Con and suit-clad-conferences alike to great acclaim. Their new entrée of Wild Alaskan Halibut Cheeks (with foraged mushroom risotto and asparagus tips) continues the exceptional standard of plates that keep Union's diners coming back season after season to see what's next.



WESTROOT Tavern Crudite

In Kearny Mesa, [Common Theory](#) is raising their bar to another level – and not by adding more taps to the 34 already in place. Their kitchen is adding more Asian and Latin inspired eats to the menu that complement their high-quality selection of brews and soju cocktails. Pair your drink with the tender Kalbi Skewers – made of Korean BBQ-style certified Angus beef short rib in a spicy kalbi marinade, with scallions and house made kimchi.

[Bellamy's](#) in Escondido is boasting a new spring menu that was created by French Master Chef Patrick Ponsaty. A specially crafted menu that caters to the flavors and products of the season. A newly renovated and revamped interior accompany this stellar menu. The Local Sea Bass, boasts locally caught fish with braised fennel, pimientos and tarragon-orange gastrique. Bon appetite! Recently opened [WESTROOT tavern](#) in Carmel Valley has given Executive Chef Joseph Rodriguez a uniquely natural, but polished restaurant to show off the full array of his truly California coastal cuisine. WESTROOT's offerings embody farm-to-table and healthy eating, with a dedication to fresh ingredients like chemical-free shellfish, nitrate-free bacon and line-caught salmon. At this upscale tavern, enjoy their Crudite as a refreshing share plate of local raw and pickled veggies, served alongside three house made dips; a sun-dried tomato mojo, ranch and extra virgin olive oil-drizzled hummus.

The new breakfast menu at [Romesco](#) includes traditional Mexican dishes with Romesco's Mediterranean twist on weekends from 9 a.m. to 1 p.m. Plates range from huevos and omelettes, to chilaquiles and antojitos to traditional buttermilk pancakes and oatmeal. Menu highlights include the Huevos Norteños, two scrambled eggs with house made beef machaca with heaping sides of refried chorizo beans, potatoes and fresh corn tortillas.