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MAGAZINE

The Best Things I Ate This Month: June 2014

Faux Calamari at Top of the Market, Clams at Tidal, Southern Eggs Benedict at Acme Southern Kitchen

BY TROY JOHNSON

Venus Clams @ **Tidal**

My wife doesn't like clams. She loved these. Chef Amy DiBiase also hates clams, and she loves these. Common theme.

DiBiase's riff on clams at the newly redesigned Paradise Point restaurant is like a SoCal version of clam chowder. She serves Venus clams—a great, green-colored specialty with dense meat. Instead of cream, she uses a salsify puree for the broth that's spiked with bacon. *1404 Vacation Rd., Mission Bay, 858.490.6363 www.tidalsd.com*



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