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The Dish: Has Amy DiBiase found paradise?

The chef's newest venture, Tidal, set to open April 10

By **Michele Parente** 6 A.M. MARCH 27, 2014

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A file photo of the view from the front porch of one of the bungalows at the Paradise Point Resort on Mission Bay. — U-T file photo

Chef Amy DiBiase is cooking again. And she's making gnudi.

Paradise Point Resort & Spa announced Wednesday that DiBiase's latest restaurant venture, Tidal, will open on April 10.

Tidal, which replaces the Mission Beach resort's main restaurant, Baleen, will feature local seafood, seasonal ingredients and craft beverages.

The peripatetic DiBiase (Laurel, Roseville, The Shores, The Cosmopolitan, Baleen) will dish up what's become a signature for her: ricotta gnudi. Why mess with a good thing?

Also on the menu will be chicken confit, olive oil poached halibut, oysters, cheeses and small-production beverages coordinated by Chef Kyle Bergman.

The 3,000-sq. ft. restaurant is set in what was once a private home in the 1960s and is being touted as having a chic but laid-back, beachy vibe. Tidal's diners will have a clear view of the frolicking on the water at Mission Bay and their own playground options to choose from, including fire pits, a deck or a lounge.

Dinner will be served nightly; parking is free.

Paradise Point Resort & Spa, 1404 Vacation Road, San Diego; (858) 274-4630