
FINE

Alfresco Dining with an Appetizing View

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Photo Courtesy of Hotel Del Coronado

Outdoor living is a natural part of the local lifestyle that defines Southern California at its core. And with the mild microclimates and coastal milieu of San Diego, it's no wonder that dining alfresco has become a crowning attribute. So when was the last time you took advantage of our natural landscape and enjoyed a meal on the terrace?

Known as the 'grand dame' of San Diego, Hotel Del Coronado is home to both Sheerwater and 1500 Ocean, boasting beachfront and Pacific panoramas from your table. The culinary team at "The Del" continues to deliver enjoyable dining experiences for visitors and locals. Chef de Cuisine Brian Sinnott uses the freshest of ingredients – try his diver scallops or rack of lamb – and Wine Director Ted Glennon provides some surprising and terrific wine selections as well.

As you travel north a stop at The Prado at Balboa Park, between museum visits or just prior to a performance at The Old Globe, affords an eclectic menu. Located at the historic House of Hospitality in the heart of Balboa Park, The Prado is surrounded by a rich landscape of historic architecture, lush gardens and ambient



fountains. Recently joining the award-winning team, Executive Chef Jonathan Hale, formerly with Blue Point, notes that “being able to create a dish, market it, execute it, and do it all over again the next day [is most rewarding]. It just doesn’t get old.”

For fresh seafood, Point Loma Seafood raises the standard of ‘how fresh is fresh’. Seafood selections for the local favorite are delivered daily from the boat, grilled to order; even the Pacific coast spiny lobster is held in a salt water tank and fished-out when requested. Set along the bay near Shelter Island, the menu at Point Loma Seafood perfectly marries the ambiance of the harbor.

If Mexican food suits your fancy, enjoy flavorful food with fresh ingredients and watch them make your tortillas while dining alfresco at Café Coyote y Cantina in Old Town, or visit Casa de Reyes Mexican Cuisine. For those with a desire to visit the scene of one of the most extensive tequila lists, a stop at El Agave can make for an interesting afternoon or evening. Alfonso’s in La Jolla serves Mexican cuisine, including the best carne asada burritos; watching the passing parade is also a

treat.

Continuing north, a stop at Baleen at Paradise Point provides the opportunity to sit outside above the water of Mission Bay – a signature waterfront destination with an island-inspired atmosphere. Chef Megan’s menu touts seared scallops with a kumquat-chardonnay glaze, an entrée of grilled longline swordfish with plantain, smoked tuna hash and cilantro chimichurri, as well as her signature apple-brined pork chop, accompanied by a chipotle sweet potato gratin with smoked bacon, apple and pecan relish.



La Jolla, touting the charm of its quaint village and sea life spectacles, affords a number of unforgettable outdoor dining venues, including La Valencia and George's Ocean Terrace. With the ever-famed views of La Jolla Cove, George's has become a hometown favorite, blending innovative contemporary cuisine with a California Modern design; a setting that has even garnered the restaurant as a top proposal sight. Chef Trey Foshee delights the palate with an ever-changing menu, known for their fish tacos, steaks and seafood dishes.

A.R. Valentien provides elegant dining overlooking the South Course at Torrey Pines (try their duck breast with polenta) and for a more casual meal, The Grill at The Lodge makes some of the best hamburgers in San Diego – the drugstore-style of yesteryear.

A stop in Del Mar Plaza serves unrivaled views of the ocean expanse at Pacifica Del Mar. Known for their local approach to California Coastal Cuisine, Pacifica definitely holds the prestige of North County, awarded the Golden Medallion for 'Best Seafood Dining'. A few blocks away you can dine at Jake's or The Poseidon, where beachfront dining meets award-winning flavors. And in Encinitas, Firenze features a broad menu with fresh ingredients – ranging from Chino Farms chopped salad, local fish, and a meat menu to satisfy the carnivore; their Bolognese sauce on pasta is terrific.

With spring upon us and warmer weather in the forecast, take a seaside holiday with unforgettable Pacific views and a host of menus to match. Airport security and jet lag not included. u

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