



# The San Diego Union-Tribune

\$1.85  
PLUS TAX

san diego uniontribune.com

THURSDAY • FEBRUARY 7, 2019

10

THE SAN DIEGO UNION-TRIBUNE | THURSDAY • FEBRUARY 7, 2019



Bluefin tuna nigiri with uni, black truffle and sturgeon caviar at Hidden Fish.

CRAVE IMAGERY



JESSICA VAIL MUNAFO

A serving of local uni with marinated salmon roe on nori wrap.

who had read the Times review on the plane that morning and immediately booked the last available 90-minute seat that night. She loved her meal and planned to spread the word to her Bay Area friends.

That evening, the service came off with well-oiled, quiet and perfectly timed precision. Two chefs serve the eight 50-minute diners, and one serves the five 90-minute diners. All diners are seated at the appointed hour, and service begins at the same time. The diners watch in rapt attention as the chefs file, often score and sometimes sear each slice of fish, then prepare and

dress each item before placing the dishes on the counter before the diners. Courses come out every 3 to 5 minutes, an efficient but unhurried service.

The chefs — mine that evening was 10-year sushi veteran Steven Phan — will describe each dish as it's served and politely answer questions, but they prefer to let their food and customers do the talking. There's quiet club music playing in the background, a pleasant atmosphere of social conversation, tableside wine, beer and sake service, and bright overhead lighting that's ideal for Instagramming the elegant food. Virtually every diner on

my visit photographed each course as it arrived.

Hong said the only major change he's made since opening is adapting to San Diego's laid-back dining culture. The 12-course option was originally planned for 30 minutes, but diners felt too rushed. He also cut back the 90-minute service option from four meals a night to three because these well-heeled diners tend to stay longer and order even more a la carte courses after their meal.

My seatmate Jessica topped off her 18 courses with an extra \$7 a la carte bite of seared halibut fin muscle. Eighteen courses sounds like a lot to consume, but it's more like 18 mouthfuls of mostly lean protein, so it doesn't feel overwhelming.

Hong has designed the meals as a journey through flavor and texture. The service begins with milder, cleaner-tasting fish and shellfish like Japanese sea bream, striped jack, halibut and goldeneye snapper, and it progresses to more robust, salty, sour and smoky flavors, liked local uni with marinated salmon roe or cured Japanese mackerel with pickled kelp.

The dishes also alternate in mouthfeel, acidity and style. Tender squid was brightened with lemon; yellowtail belly with soy chimichurri had a sweet, earthy flavor; Japanese amberjack was enhanced with shaved black truffle. And seared o toro (described by Phan as a "Wagyu"-style breed of fatty fish) literally melted in the mouth.

Hong said he was "blown away" by the Times review, but he knows hype can die quickly with new restaurants. So he's gratified to be seeing a growing number of twice-a-month regulars. Visitors so far have been pretty conservative in their tastes, but Hong hopes to offer more exotic a la carte items in future months for more adventurous eaters.

pam.kragen@suniontribune.com  
Twitter: @pamkragen



TOP OF THE HYATT

Enjoy cocktails and ocean views on Valentine's Day at Top of the Hyatt.

THE DISH

## WHERE TO TREAT YOUR SWEETHEART

RESTAURANTS THROUGHOUT SAN DIEGO COUNTY OFFER MEALS FOR TWO, ROMANTIC COCKTAILS AND MORE ON VALENTINE'S DAY

BY CAROLINA GUSMAN

**F**lowers? Check. Candy? Check. Dinner reservations? It's not too late. San Diego is brimming with romantic dining options to show the love of your life how much you care on Valentine's Day.

All menus are served on Valentine's Day, unless indicated. All prices are per person, unless indicated. Reservations are required.

### Cocktails

**Breakfast Republic** will start your brunch off with a variety of Valentine's Day drink specials, including a Red Rosé Mimosa infused with rose syrup and cranberry and a White Chocolate Raspberry Mocha.

**North Park, Liberty Station, Encinitas, East Village, Ocean Beach, Carmel Valley and Pacific Beach.** [breakfastrepublic.com](http://breakfastrepublic.com)  
**Bub's @ the Beach** is

serving its Black-Hearted Mule of the Month, crafted with Gosling Black Seal Rum, a dash of bitters, a hint of lime juice, ginger beer and soda water and garnished with a heart-shaped gummy; and \$3 red baskets of regular tater tots, sweet potato tater tots, seasoned fries and onion rings. 1030 Garnet Ave., Pacific Beach. (858) 270-7269. [bubspb.com](http://bubspb.com)

**Little Italy Food Hall** Bar's Love Bird Specials include two-for-one mimosas, \$5 single shots of tequila and whiskey; and a limited-time \$10 Love Elbow cocktail, made with gin, St. Germaine, lemon, rose water and pomegranate, garnished with a rose petal. 550 W. Date St., San Diego. 619-269-7187. [littleitalyfoodhall.com](http://littleitalyfoodhall.com)

Get into the spirit of Valentine's Day with **Saint Archer Brewing Co.**'s pink beers. The Blackberry Gose, Peach Gose and Razzle-

berry Gose brews all sport a natural rose hue. (Gose is a sour German wheat beer brewed with salt and coriander seeds). **Miramar Tasting Room:** 9550 Distribution Ave., San Diego. **Leucadia Tasting Room:** 978 N. Coast Highway, Encinitas. [saintarcherbrewery.com](http://saintarcherbrewery.com)

**The Oceanaire** is mixing up a signature cocktail that both singles and couples will swoon over. The Flight (\$16) is crafted with vodka, Grand Marnier, strawberry cordial, fresh lime juice, edible glitter and Prosecco. 400 J St., San Diego. (619) 858-2277. [theoceanaire.com](http://theoceanaire.com)

Take your romance 40 stories above San Diego Bay at **Top of the Hyatt.** The sky lounge will offer two sweet and sparkling Valentine's Day cocktail specials: Love Potion #9 is made with gin, Aperol, strawberry jam mix and a dash of fresh lemon juice (\$16); the "Cherry" Amour Old Fashioned (\$18) is made with High West Rye,



Luxardo cherry sauce, Angostura bitters and Luxardo cherries. *1 Market Place, San Diego. topoftheyall.com*

Toast to romance at **Fig Tree Cafe** with drink specials like the Bouquet of Roses Mimosa Flight complete with Blush Rose, Lavender Rose, Yellow Rose and Red Rose tasters, or the Chocolate Raspberry Mocha. *Pacific Beach, Hillcrest, Liberty Station. figtreecafe.com*

#### Casual dining

**Natural Style Chicken** will keep your Valentine's Day casual with eats like fresh rotisserie chicken, ribs and Korean-style beef. Split a regular-size red soju (a Korean drink) with your sweetheart and share a free bowl of sweet chili mushrooms, or split a large-size red soju and get a free bul-gogi (marinated grilled beef). *501 University Ave., Hillcrest. \$13 for regular size. (619) 228-9442.*

**Everbowl's "On a Date"** bowl is the perfect option for health-centered couples or for those looking for a sweet Valentine's Day treat that won't break their New Year's resolutions. It starts with an acai base with strawberries, dates, bananas and frozen peanut butter and is topped with granola, bananas, peanut butter and cacao nibs.

*Poway, San Marcos, Rancho Peñasquitos, Escondido, Bonita, Scripps Ranch, Oceanside, Santee, Mission Valley, Carmel Valley, San Elijo Hills. \$8 per bowl. everbowl.com*

**Coaster Saloon** is shaking up date night with \$7 craft cocktails for its Coaster Over Cupid special menu created with the anti-romance crowd in mind. Try the Stupid Cupid, a concoction of Benchmark Bourbon, Bols Elderflower, lemon juice, simple syrup and Wycliff, or The Other Girl, an Aperol and gin cocktail with watermelon. Coaster Saloon is also offering a half rack of spare ribs for \$13.99 or a full rack for \$19.99. *744 Ventura Place, Mission Beach. (858) 488.4438. cohnrestaurants.com/coastersaloon*

It's all about puppy love at **Mavericks Beach Club**, which is why its hosting "I'd



BAZAAR DEL MUNDO RESTAURANTS



WOODSTOCK'S PIZZA

Clockwise from top left: Casa Sol y Mar's tequila lime shrimp; Extraordinary Desserts' Strawberry Creme Brulee Tart; The Marine Room's lobster tail; Woodstock's Pizza's heart-shaped cinnamonbread.



EXTRAORDINARY DESSERTS



THE MARINE ROOM

Rather Date My Dog" on Valentine's Day. Hosted by Tito's Vodka, there will be lots of fun for both humans and pooches, including drink specials, giveaways and treats. Be sure to wear your bow ties or tuxedos because awards will be given to best-dressed "couple." *860 Garnet Ave., San Diego. (858) 999-0348. mavericksd.com*

All **Tajima** eateries (Kearny Mesa, Hillcrest, East Village, North Park) will serve couples any two ramen dishes on the menu along with two fountain drinks or one hot sake and mochi (Japanese rice cake) ice cream. *11:30 a.m. to 10:30 p.m. \$25 per couple.*

*tajimasandiego.com*

#### Prix fixe dinners

**Morton's The Steakhouse** will offer sweetheart dishes like steak and lobster Oscar or 8-ounce filet topped with a whole Maine lobster and Bearnaise sauce. *Saturday-Feb. 16. The Harbor Club, 285 J St., San Diego. \$59. (619) 696-3369. mortons.com/sandiego*

**Bluewater Grill Carlsbad and Bluewater Boat-house Seafood Grill** will host "From Europe With Love," featuring countries that wrote the book on love — France and Italy. Borrowing from the European tradition of linking romance with food, Bluewater chefs

will serve special versions of French bouillabaisse and Italian cioppino (fish stew), followed by a split of chocolate lava cake or key lime pie paired with Domaine Ste. Michelle Brut or hand-selected French and Italian wines. *417 Carlsbad Village Drive, Carlsbad, (760) 730-3474; and 1701 Strand Way, Coronado, (619) 435-0155. \$40 with wine pairing Tuesday only; \$40 same menu without Champagne and wine pairing Wednesday through Feb. 28. bluewatergrill.com*

**Mister A's** will serve a four-course dinner that includes a shareable starter for two and distinct dishes like oven-roasted lamb loin, poached Maine lobster or

Wagyu-aged New York steak. *Wednesday-Feb. 17. 2550 Fifth Ave., San Diego. \$145 per person; \$55 per person for wine pairings. (619) 239-1377. opentable.com*

**Kalroa** in University Heights will offer a prix fixe Valentine's Day menu for couples with differing diets. The dinner will feature one vegan and one non-vegan item per course. *4601 Park Blvd., San Diego. \$40 per person; \$20 additional wine pairing of Vinho Verde. (619) 295-1355. kalroa.com*

**Bleu Boheme's** executive chef and owner, Ken Irvine, is treating guests to a French "Saint Valentin" prix fixe menu. Entrée options include a choice between

saumon "Oscar," fresh King salmon pan-roasted with crab; filet mignon "Rossini," filet mignon on foie gras croutons with truffle butter and Madeira sauce; coquilles Saint Jacques, sea scallops with farro saffron risotto; or gnocchi à la parisienne, made with Parmesan dumplings, Brussels sprouts, smoked duck bacon and white wine sauce. The Saint Valentine Martini (\$14), made with Flor de Cana Rum, Grand Marnier, Fonseca No. 27 port and fresh lime juice, will also be available. *First seating starts at 4 p.m. 4090 Adams Ave., San Diego. \$75 per person, with additional items available for a supplemental charge. (619) 255-4167. bleuboheme.com*

**Vivace** chef de cuisine Richard Powers has created a Valentine's Day menu with dishes like buttered-poached Maine lobster risotto and a wood-fired roasted venison loin. *Park Hyatt Aviara Resort, 7100 Aviara Resort Drive, Carlsbad. (760) 603-3773. vivace-restaurant.com*

**Kettner Exchange** will offer five courses with optional wine pairings. Dishes include prime beef tenderloin with potato puree and black truffle hollandaise, plus a "Thin Mint" chocolate cake with mint ice cream and chocolate macarons. *Service starts at 5 p.m. 2001 Kettner Blvd., San Diego. \$90; \$50 additional wine pairings. (619) 255-2001. kettnerexchange.com*

**The Grass Skirt** will offer several specials in addition to its bao buns and signature cocktails. Couples can share carved-out pineapple punch bowls filled with cocktail creations priced at \$35 alongside a special coconut panna cotta with strawberry puree, chocolate soil (crumbs) and pineapple pieces for \$10. *Service starts at 5 p.m. 910 Grand Ave., San Diego. (858) 412-5237. thegrassskirt.com*

**Cloak & Petal** will amp up your romance with a three-course prix fixe menu featuring A5 Wagyu tartare, specialty rolls, including the 30th & University crafted with crab, scallops, asparagus and other delicacies, and glazed duck breast. The Valentine's Day cocktail, the



# Valentine's Day



TALL PHOTOGRAPHY WILSON



Three Course Menu - \$55 pp.  
Includes Champagne Toast  
& Live Music by Antonio Fe

THE  
**COSMOPOLITAN**  
HOTEL AND RESTAURANT

2660 CALHOUN ST. 619-297-1874

OLDTOWNCOSMOPOLITAN.COM

Kobito No Yume (Lover's Dream), is infused with Peychaud's Bitters, lime juice, pineapple juice, house-made grenadine, and Cutwater Fugu Hibiscus Vodka. 1953 India St., Little Italy. \$65. (619) 501-5505. [cloakandpetal.com](http://cloakandpetal.com)

**Farmer's Bottega** in Mission Hills will offer a three-course prix fixe menu with offerings like lobster shrimp bisque, petite filet mignon, surf and turf and limoncello cake for dessert. 860 W. Washington St., San Diego. \$60; \$15 option wine pairing. (619) 458-9929. [farmersbottega.com](http://farmersbottega.com)

**Union Kitchen & Tap** Encinitas will share the love with a three-course menu brimming with dishes like lobster and truffle cakes, stout-braised pork cheeks, sweet potato gnocchi and chocolate-orange creme brulee. 1108 S. Coast Highway 101, Encinitas. \$75; \$25 additional wine pairing. (760) 230-2337. [localunion101.com](http://localunion101.com)

**Union Kitchen & Tap** Gaslamp will offer a Valentine's Day menu priced at \$60 per couple along with live acoustic music from 7 to 10 p.m. After dinner, sing a song to your love during Broken Hearts Karaoke from 10 p.m. to close, or have a nightcap at the Late Night Social Hour with half-off cocktails, beer and wine from 10 p.m. to close. 333 Fifth Ave., San Diego. (619) 795-9463. [gaslampunion.com](http://gaslampunion.com)

**Kitchen 1540** is providing couples with a romantic four-course Valentine's Day menu. The evening starts with either a Tasting of West Coast Oysters, Skuna Bay salmon tartare with caviar, or roasted Chino Farm beets. Entrees include roasted 16-ounce ribeye with bone marrow polenta and radish and frisée salad; seared Liberty duck breast with parsnip puree, duck jus and Brussels sprouts; scallop and poached lobster tail with watercress puree and oyster mushrooms; and roasted Nantes carrots with French lentil salad, shaved almonds and lime mint. 5:30 to 9:30 p.m. LAuberge Del Mar, 1540 Camino Del Mar, Del Mar. \$89; \$40 additional wine pairings, exclusive of tax and gratuity. (858) 793-6460.



JALISCO CANTINA

**Jalisco Cantina's** rose-covered Roasted Strawberry Cheesecake Margarita.

[laubergedelmar.com](http://laubergedelmar.com)

**Del Frisco's Double Eagle Steakhouse** says "Be Mine" with its Valentine's Day Filet, an elevated twist on surf and turf with an 8-ounce filet mignon topped with butter-poached lobster tail, sea scallops, grilled asparagus, served with yuzu hollandaise sauce. End your dinner with dark chocolate cheesecake served with chocolate dipped strawberries, white chocolate curls and warm Godiva chocolate sauce. Feb. 14-17. 901 Bayfront Court, San Diego. (619) 272-5060. [delfriscos.com](http://delfriscos.com)

**Stake Chophouse's** multicourse menu begins with chef's selection of bites, followed by your choice of entree like Wagyu eye of rib or jumbo scallops with citrus Israeli couscous. Keep the love flowing with \$15 glasses of Veuve Clicquot Rosé. 1309 Orange Ave., Coronado. \$120. [stakechophouse.com](http://stakechophouse.com)

**Provisional Kitchen Cafe & Mercantile** will offer couples a four-course candlelight dinner. Choose either the veal tenderloin carpaccio or New York strip and scallop duo. Pendry San Diego, 550 J St., San Diego. \$75 per person; \$35 additional wine pairings. (619) 738-7300.

**Casa Sol y Mar** is spicing

up Valentine's Day with its four-course dinner for two featuring dishes like tequila lime shrimp, seafood poblanos and sweetheart-grilled shrimp salad. 12865 El Camino Real, San Diego. \$49.95 per couple. (858) 792-4100. [casasolymar.com](http://casasolymar.com)

**Rustic Root** will offer a specialty three-course menu in the downstairs dining room. For the main course, guests can choose between seared salmon, clams and linguine, duck confit or roasted acorn squash. Feb. 14-17. 535 Fifth Ave., San Diego. \$55 per person. (619) 232-1747. [rusticroot.com](http://rusticroot.com)

**Veranda Fireside Lounge & Restaurant** at Rancho Bernardo Inn will serve a three-course prix fixe dinner with wine pairings. Regular a la carte dining is available. 17550 Bernardo Oaks Drive, San Diego. \$65 per person; \$95 with wine pairings. (844) 338-9275. [opentable.com](http://opentable.com)

**Marina Kitchen** at the Marriott Marquis San Diego Marina will serve a three-course prix fixe dinner with your choice of entree: pan-roasted ocean trout, carrot bolognese or Brandt Beef prime filet. Paired with the amuse-bouche, toast to your partner with a complimentary rosé Champagne. 5 to 10 p.m. Feb. 14-16. 333 W. Harbor Drive, San Diego.



Prices starting at \$55.  
(619) 234-1500.

Nothing says romance like a candlelight dinner and picturesque ocean views. **The Marine Room's** Valentine's Day special is that and more, with entrees like center-cut Black Angus filet mignon or whole-roasted organic carnival squash. 5 to 10 p.m. 2000 Spindrift Drive, La Jolla. \$165 per person. (858) 459-7222. [marineroom.com](http://marineroom.com)

**The Shores Restaurant** offers a gourmet four-course menu with entrees like Pacific ahi tuna steak, Maine Diver scallops, Maple Leaf Farm duck or Angus filet mignon. 5 to 10 p.m. 8110 Camino Del Oro, La Jolla. \$68 per person. (858) 456-0600. [theshoresrestaurant.com](http://theshoresrestaurant.com)

**The Patio on Goldfinch** in Mission Hills will offer main course choices like braised pork belly with a glass of French Cahors wine or the local catch of the day with a glass of Sonoma County chardonnay. Feb. 14-17, 4020 Goldfinch St., San Diego. 619-501-5090. [thepatioongoldfinch.com](http://thepatioongoldfinch.com)

**A.R. Valentien** at The Lodge at Torrey Pines will craft a special five-course prix fixe menu with optional wine pairings. 5 to 10 p.m. 11480 N. Torrey Pines Road, San Diego. \$135 per person; \$185 with wine pairings. (858) 777-6635. [lodgetorrey.pines.com](http://lodgetorrey.pines.com)

**The Grill** at Torrey Pines will serve a three-course prix fixe menu with optional wine or beer pairings. 5 to 10 p.m. 11480 N. Torrey Pines Road, La Jolla. \$60 per person; \$90 with beer pairings; \$90 with wine pairings. (858) 777-6641. [lodgetorrey.pines.com](http://lodgetorrey.pines.com)

**Oceana Coastal Kitchen** will offer dishes like grilled Harris Ranch rib eye or truffle risotto along with a complimentary glass of Champagne. 5:30 to 10 p.m. Catamaran Resort Hotel and Spa, 3999 Mission Blvd., San Diego. (858) 539-8635. [catamaranresort.com](http://catamaranresort.com)

**Viewpoint Brewing Company** will host a special beer dinner open to singles and couples. Four courses and an amuse-bouche will be paired with house-brewed beers. The dog-

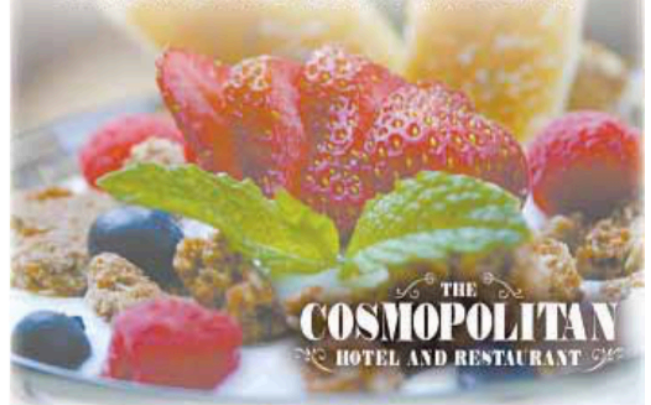
friendly patio will be open and will serve from its regular menu. Heart-shaped dog treats will be passed out to all furry four-legged dates. 2201 San Dieguito Drive, Del Mar. \$75 per person. Email [KB@viewpointbrewing.com](mailto:KB@viewpointbrewing.com) to reserve a seat or two.

**Mille Fleurs'** four-course menu begins with a shareable dish, including a choice of either caviar with a buckwheat waffle or black truffle pasta, followed by your choice of starter, entree and dessert. 6009 Paseo Delicias, Rancho Santa Fe. \$145 per person. (858) 756-3085. [opentable.com](http://opentable.com)

**Havana 1920** will serve a three-course dinner with options like ropa vieja, shredded beef cooked in tomato sauce with peppers and onions, or lechon asado, classic Cuban-style marinated roasted pork. 548 Fifth Ave., Gaslamp Quarter. \$80 per couple. (619) 369-1920. [havana1920.com](http://havana1920.com)

**Monzu Fresh Pasta** in East Village will serve a three-course menu that includes smoked salmon and dried cranberries salad; choice of shrimp ravioli and

"BRUNCH WAS SO GOOD WE DIDN'T WANT TO LEAVE!"



Brunch  
Every  
Sat & Sun  
10am - 3pm

Eggs, benedicts, flapjacks, biscuits, iron skillet hash, fruit, burgers, burritos, and of course, what would brunch be without champagne, mimosas, and margaritas?! There are even dishes for yer li'l whippersnappers.



2660 Calhoun St.

619-297-1874

Old Town San Diego

State Historic Park

[OldTownCosmopolitan.com](http://OldTownCosmopolitan.com)

**BIRKENSTOCK**  
OF SAN DIEGO STORES

**VALENTINE**  
NOW UNTIL  
FEB 14TH  
*Surprise*

Be our Valentine! With your purchase of \$75 or more, receive a surprise gift card to use towards a future purchase! Values up to \$20!



INTRODUCING NEW & INNOVATIVE FOOTWEAR TO SAN DIEGO SINCE 1976

<b>Encinitas</b> 745 S. Coast Hwy 101 (760) 942-2177	<b>Old Town</b> 2461 San Diego Ave. (619) 692-9485	<b>Coronado</b> 1350 Orange Ave. (619) 435-1071	<b>Gaslamp</b> 520 5th Ave. (619) 794-2611	<b>Lemon Grove</b> 2855 Lemon Grove Ave. (619) 337-9292
--	--	---	--	---





## Brunch Directory

### OLD TOWN TEQUILA FACTORY & CANTINA (buffet style)

2467 Juan St., Old Town (across from Heritage Park)

619.260.8124 | [oldtowntequilafactory.com](http://oldtowntequilafactory.com)

A spectacular scenic hillside spot for your Saturday or Sunday Champagne brunch with panoramic views from the Coronado Islands, over Old Town to Mission Bay. This traditional Mexican buffet, served 9 a.m. to 2 p.m., features sizzling steak, shrimp, carnitas or chicken fajitas and includes favorites like fresh menudo and pozole, cheese enchiladas, homemade chile rellenos, agave glazed ribs, flowing Champagne and more. At \$26.99 (kids under 12, \$12.99), it's perfect for bridal/baby showers, birthdays, anniversaries, holiday parties and reunions.

### CHINA MAX (table service)

4698 Convoy St., Kearny Mesa

858.650.3333 | [chinamaxsd.com](http://chinamaxsd.com)

Experience the true delight of an authentic Chinese dim sum brunch, dozens of varieties (from \$2.45) and their famous regular menu. Served Saturdays and Sundays from 9 a.m.

### KAISERHOF GERMAN AMERICAN RESTAURANT (table service)

2253 Sunset Cliffs Blvd., Ocean Beach

619.224.0606 | [kaiserhofrestaurant.com](http://kaiserhofrestaurant.com)

Enjoy Sunday brunch in Kaiserhof's award-winning and quaint German American restaurant. Served from 11:30 a.m. to 3 p.m., the brunch menu features dishes such as German pancakes, eggs benedict, Kaiserschmarren, steak & eggs, poached salmon, omelets and more. Includes a glass of Champagne, mimosa or orange juice and fresh rolls and butter. From \$12.95.

### OLD TOWN COSMOPOLITAN HOTEL & RESTAURANT (table service)

2660 Calhoun St., Old Town

619.297.1874 | [oldtowncosmopolitan.com](http://oldtowncosmopolitan.com)

A blend of American and Mexican favorites served in their uniquely historic setting, either on the patio or indoors. Saturdays and Sundays from 10 a.m. to 3 p.m., with entrees starting at \$7.95 and \$7 mimosas and Champagne. Kids under 12 eat free (one per paid adult). Additional kids, \$5.95.

### 94TH AERO SQUADRON (buffet style)

8885 Balboa Ave., Kearny Mesa

858.560.6771 | [94thsandiego.com](http://94thsandiego.com)

Join 94th Aero Squadron Sunday for their Champagne buffet brunch. Buffet includes omelet bar and eggs benedict, Belgian waffle station, carved meats, fajita station, pasta station, dessert station, chocolate fountain and much more. Served from 10 a.m. to 2:30 p.m. with an early brunch special from 9 a.m. to 10 a.m. Early pricing is \$29.95 and regular pricing is \$34.95 (per adult). Children ages 4-10 are \$16.95.

pink sauce or spicy nduja picci (pasta) and a dark chili-chocolate raspberry cake. Italian and California wines will also be available by the glass or bottle.

Monzu's regular menu will also be available a la carte. 455 10th Ave., San Diego, \$45 per person, plus tax and gratuity. (619) 255-5032. Email [info@monzufreshpasta.com](mailto:info@monzufreshpasta.com)

In addition to its full menu, **Sugar Factory**

**American Brasserie** will

offer a 21-and-over prix fixe

dinner for two. The share-

able menu starts with bruschetta, followed by a choice

of lobster bisque, burrata

and tomato or shrimp cock-

tail. Entree options range

from pan-roasted salmon to

Black Angus filet mignon.

End your meal with red

velvet fondue or chocolate-

covered strawberries. *Theatre*

*Box San Diego*, 701 Fifth

Ave., San Diego. \$79 per

couple. (619) 814-2225.

[theatrebox.com/sugar-](http://theatrebox.com/sugar-factory-american-brasserie)

[factory-american-brasserie](http://factory-american-brasserie)

Couples who dine at **The**

**Westgate Hotel** will have

the option to taste and

share a little bit of every-

thing in executive chef Fab-

rice Hardel's four-course

prix fixe menu. Favorites

include the Black Angus

beef tenderloin with Brussel

sprouts, oyster mushroom

and Rossini sauce; and Baja

striped bass with zucchini

tagliatelle, fava bean and

Parmesan gnocchi. Grand

Marnier creme brulee

topped with orange Val-

rhona cocoa sorbet will end

your dinner on a sweet note.

5 to 9 p.m. 1055 Second Ave.,

San Diego. Dinner pricing

starts at \$89 per person, tax

and gratuity not included.

(619) 238-1818.

[westgatehotel.com](http://westgatehotel.com)

**Bencotto Italian**

**Kitchen** in Little Italy says

amore with its homemade

saffron potato dumplings

filled with braised prime

beef in a port wine-reduc-

tion creamy sauce with

herbs and old spices. Cast a

spell on your true love with

the restaurant's Italian

Love Potion, made with

vodka, cranberry juice,

vermouth and rose water.

750 W. Fir St., Suite 103, San

Diego. (619) 450-4786.

[lovebencotto.com](http://lovebencotto.com)

Lovers of pasta and

cheese will find their perfect

pairing at **Monello** with

risotto Valentino, a tradi-

tional Milanese saffron

risotto along with veal osso

bucco, served tableside out of

a lodigiano nero cheese

wheel. 750 W. Fir St., Little

Italy. (619) 501-0030.

[lovelmonello.com](http://lovelmonello.com)

**Trust Restaurant** will

offer options like the Baja

hiramasa with coconut,

Asian pear, chili oil, opal

basil, soy beech mush-

rooms, spicy rice cracker or

the 14-ounce dry-aged pork

chop with local red beans,

onions, mustard greens and

pomegranate pine nut

vinaigrette. Top off the

dinner with a handcrafted

cocktail or exotic wine

paired with dessert like the

maple pecan creme brulee

with poached pear and

mascarpone creme.

3752 Park Blvd., San Diego.

(619) 795-6901.

[trustrestaurantsd.com](http://trustrestaurantsd.com)

**Fort Oak**, Trust Restau-

rant Group's newest con-

cept, offers a large selection

of seafood like the petite

tower from its raw bar com-

plete with oysters, clams,

prawns, Jonah crab claws,



half Maine lobster, hamachi poke and scallop aquachille. Indulge in the cannoli cones with oak-vanilla ice cream and ginger Chantilly.  
1011 Fort Stockton Drive, San Diego. (619) 722-3398. [fortoaksd.com](http://fortoaksd.com)

**Osetra Seafood & Steaks** three-course prix fixe menu features entrees like hand-cut aged steak, fresh-caught seafood and handmade pasta paired with a selection of wines and bubbly. 904 Fifth Ave., San Diego. \$69 per person. (619) 239-1800. [osetraseafoodandsteaks.com](http://osetraseafoodandsteaks.com)

**Jalisco Cantina's** three-course dinner includes an appetizer of spinach, roasted yam and garlic-rolled tacos; butter-basted carne asada New York strip with potato puree and calabacitas; and a dessert of churros and chocolate fondue. The eatery and tequila bar will offer two limited-time signature cocktails: Love Potion #Nueve and the sweet, rose-covered Roasted Strawberry Cheesecake Margarita. 213 N. Coast Highway, Oceanside. \$29 per person. (760) 429-1679. [thejaliscocantina.com](http://thejaliscocantina.com)

**Herb & Wood's** classic Valentine's Day prix fixe four-course dinner is a mix of flavorful fare, including escarole (a bitter green) and sunchoke (also called Jerusalem artichoke) salad, oxtail gnocchi, wild mushroom and truffle risotto and a lobster crepe. Opt for tiramisu or passion fruit pavlova for dessert. 5:30 to 10 p.m. \$99.85. 2210 Kettner Blvd., San Diego. (619) 955-8495. [herbandwood.com](http://herbandwood.com)

**Thornton Winery's Cafe** Champagne three-course Valentine's Day menu includes an appetizer, entree and dessert. Entree choices include lobster ravioli, grilled filet mignon, cedar plank wild salmon and Mediterranean chicken roulade. 5 to 9 p.m. 32575 Rancho California Road, Temecula. \$82 per person, plus tax and tip. (951) 699-0099. [thorntonwine.com](http://thorntonwine.com)

For a longer list of Valentine's Day restaurant specials, go to [sandiegouniontribune.com/valentines2019](http://sandiegouniontribune.com/valentines2019). carolina.gusman@suniontribune.com



♥ Dine  
**YOUR HEART**  
Out ♥

**Thursday, February 14<sup>th</sup>**

Experience love at first bite this  
Valentine's Day at one of your  
favorite Cohn Restaurants

**ISLAND PRIME level**  
METRO STEAKS & SEAFOOD views to dine for

3-Course with Shared  
Dessert \$74.95/pp  
Harbor Island • 619.298.6802

**INDIGO GRILL**

3-Course \$49.95/pp  
Little Italy • 619.234.6802

**THE PRADO**  
AT BALBOA PARK

3-Course with Sparkling  
Wine Toast \$59.95/pp  
Balboa Park • 619.557.9441

**The Melting Pot**  
FONDUE RESTAURANT

5-Course with Champagne  
Toast \$71.95-\$89.95/pp  
Gaslamp • 619.234.5554



3-Course with Cocktail  
\$44.95/pp  
Gaslamp • 619.231.3140

**BO beau**  
kitchen + roof tap

3-Course With Champagne  
Toast \$54.95/pp  
Long Beach • 562.983.0056

**BO beau**  
kitchen + garden

3-Course with Shared  
Dessert \$49.95/pp  
La Mesa • 619.337.3445

**BLUE POINT**  
COASTAL CUISINE

3-Course \$75/pp  
Gaslamp • 619.233.6623

**33 PACIFIC**

4-Course \$59.95/pp  
Oceanside • 760.433.3333

**Vinjana**  
WINE + DINE

3-Course \$59.95/pp  
Escondido • 760.745.7777

**SEA g**  
coastal tavern

4-Course \$59.95/pp  
Imperial Beach • 619.631.4949



**COASTERRA**  
MODERN MEXICAN

3-Course \$74.95/pp  
Harbor Island • 619.814.1300



Sweetheart Dinner for Two  
\$23-\$27 for 2  
Liberty Station • 619.542.1476

**BO beau**  
kitchen + bar

3-Course \$49.95/pp  
Ocean Beach • 619.224.2884

**BO beau**  
kitchen + caché

3-Course \$54.95/pp  
Hillcrest • 619.481.5033

**view menus at [dinecrg.com](http://dinecrg.com)**

prices exclude tax, gratuity & surcharge