

RIVIERA

SAN DIEGO

BON VOYAGE!

THE WORLD'S
SEXIEST DESTINATIONS

Hot for Island-Hopping

The Staycation Skinny!

Spread Cred: The Cube House

Meet S.D.'s Poster Boy of Cool

A French Foodie Haven in... O.B.?

♣ All the Best Party Pages!

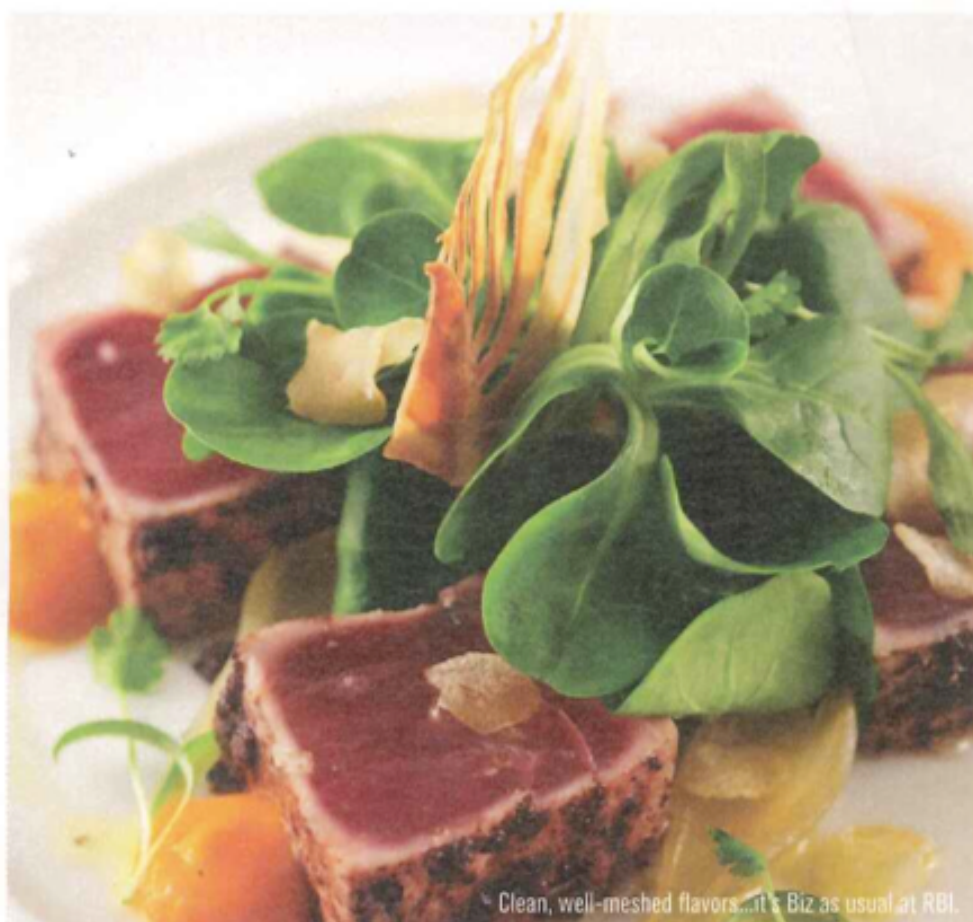


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Clean, well-meshed flavors...it's Biz as usual at RBI.

Down to Biz-ness!

Maybe it's all the craft beer and nouveau cocktails, but a wave of amnesia seems to have washed over S.D.'s food-centric sect. The fine dining room at the Rancho Bernardo Inn was one of the county's finest way before dearly departed chef Gavin Kaysen earned it 15 minutes in the pop culture spotlight. El Biz is returning to form via the nostalgia of solid, artfully composed plates built around classic flavors like filet mignon with bone marrow and a smoky pommes puree. Such dishes give a nod to regulars who never stopped believing, while infusing understated currency into the meat and potatoes they first fell for. Avant garde accoutrements such as a smooth and tropically sweet guava polenta under a succulent square of pork belly bring things back to the future in a most delicious way.

PROS *The absence of faddie foodies makes for a calm, unpretentiously zen space in which to enjoy the fruits of executive chef Nicolas Bour's labor.*

CONS *While spacious and plenty inviting, outdated furnishings and not-quite-darkwood fixtures screams for a little bit of an overhaul.*

17550 Bernardo Oaks Drive, 858.675.8550, ranchobernardoinn.com \$\$\$\$