

SAN DIEGO FOOD FINDS BLOG



AVANT AT RANCHO BERNARDO INN

Restaurant Week Top Dining Destinations

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With San Diego Restaurant Week right around the corner, San Diego foodies can choose their dining adventure, at some of the top dining destinations between January 17th- 24th.

AVANT at Rancho Bernardo Inn, North County | San Diego

Special for San Diego Restaurant Week, AVANT Restaurant at Rancho Bernardo Inn is serving a special 3-course dinner menu, which provides a unique approachable menu utilizing California's freshest seasonal ingredients and an artisan's touch. Menu highlights include beet cured hamachi, pan seared grouper with smoked creme fraîche, puffed corn and puzzle consommé, 36-hour kurabuta pork short rib, with memphis style hoisin, bok choy kimchee and ginger black rice, and more. In addition, a selection of delectable desserts include chocolate pistachio cake or buttermilk panna cotta. Located in picturesque North County, AVANT offers a casual social dining scene, handcrafted libations, and farm-to-table cuisine.

Price: 3-courses, \$50 per person

Cucina Enoteca at Flower Hill Promenade | Del Mar, Calif.

Enjoy contemporary Italian cuisine with a focus on California seasonality and the bounty of local farmers at Cucina Enoteca Del Mar within Flower Hill Promenade. Restaurant lunch specials from featuring first and second course and dessert are available from January 17-24. Lunch specials range from \$20-\$27, while dinner specials range from \$30-\$44.

Grant Grill, San Diego, Calif.

Savor the best of San Diego dining in the heart of Gaslamp District at Grant Grill. Enjoy Chef Mark Kropczynski's 3-course San Diego Restaurant Week Dinner Menu and delight in selections such as the Little Gem Wedge, Sea Scallops with English Pea Puree, Braised Fennel, Prosciutto Fresh Figs and Fig Vincotto, Pan-Roasted Colorado Lamb Loin, and more, followed by delectable desserts such as Apple Bread Pudding, and house-made ice cream. \$50 per person. Menu subject to change at Chef's whim.

Herringbone | La Jolla, California

Price point: \$20 prix-fixe, two-course lunch; \$30 prix-fixe, three-course dinner or \$50 prix-fixe, three-course dinner Showcasing the best of Californian cuisine with ocean specialties from around the world and a variety of surf and turf dishes, Herringbone La Jolla is a must for San Diego Restaurant Week. Offering guests an elegant dining experience under 100-year old olive trees just blocks from the ocean, the venue is, understandably, a local favorite. This SDRW, lunch goes ordering from the two course menu can choose from first course options of a starter salad, roasted root vegetables or vegan chili and second course options of a variety of sandwiches, salads or a flatbread.

Also offering two prix-fixe dinner options, Herringbone caters to two different price points. For \$30, pick a first course salad, followed by a second course of cavatelli pasta with squash and sausage, a seafood plate filled with scallops, calamari, and shrimp, various vegetarian options and more. The \$50 prix-fixe menu offers an elaborate collection of starters, including a three cheese plate, tuna carpaccio, Buffalo Ranch octopus and others. Mains include favorites like the New York strip steak, whole-roasted branzino, roasted pork chop, seared albacore tuna, and more. Save room for dessert (included in either menu) and finish off the meal with a choice of sticky toffee date cake, the decadent Simona Torte, or a scoop of cocunut and black currant sorbet with seasonal fruits and meringue. Please call (858) 459-0221 for reservations. Full menu available online or upon request.

Searsucker | Del Mar, California

Price point: \$15 lunch offering; \$30 prix-fixe, three-course dinner or \$40 prix-fixe, three-course dinner

Searsucker Del Mar's North County location favors a playful atmosphere and is an ideal lunch location, central to several neighborhoods as well as offices. Don't miss out on their upgraded "lunch box" with tomato soup, choice of Caesar, Cobb or a green salad, and choice of sandwich. Sandwich options include grilled cheese, Ruben, club, BBQ pork and more! A great, family-friendly location for dinner, the \$30 prix-fixe menu starts off with a choice of butternut squash soup, greens or chicken lollipops. Mains include a choice of chicken with kale and fingerlings; salmon with beans, tomatoes, and salmoriglio; or seasonal winter risotto with butternut squash, mushrooms and piquillo. Offering the same starters as the \$30 prix-fixe menu, the \$40 prix-fixe menu ups the ante for the entrees, including braised beef short rib with polenta and gremolata; duroc pork chop with kale, treviso, blood orange and calcot onion; or prime bistro steak with fries and peppercorn demi. Finish both dinner options off with mouthwatering deserts including the s'mores bar, seasonal sorbets and more. Please call (858) 369-5700 for reservations. Full menu available online or upon request.

Searsucker | San Diego, California

Price point: \$20 prix-fixe lunch; \$40 prix-fixe, two course dinner or \$50 prix-fixe, three-course dinner.

Searsucker is well-known for their playful menu featuring unique twists on New American classics. The San Diego location is a bustling local favorite, right in the heart of the Gaslamp Quarter. Searsucker San Diego is offering lunch guests enticing options, such as the king salmon with sorrel salsa verde and cipollini, the “royale with cheese” burger or mussels with chorizo and tomato. Classic dessert options including the famed s’mores bar. For only \$20 guests will be able to choose a starter, main, side and dessert. For dinner, a \$40 prix-fixe menu offers lighter fare with starters such as pork belly with eggs and brioche, or baby beets and burrata. For the second course, try the special farroto with butternut squash and baby kale; or the seasonal braised pork butt with whiskey sour apples and bacon emulsion. For those looking to treat themselves to the best of the menu, upgrade to the \$50 prix-fixe to enjoy starters such as beef tartare, shrimp and grits, or octopus with broccolini, lime, and chilis; and mains like filet tenderloin with lobster butter and mushrooms, Maine scallops with pork belly and persimmon, or the hailbut with oyster mushrooms and fennel beurre blanc. Decadent dessert options such as the s’mores bar with graham cracker, salted caramel ganache, honey chocolate mousse and marshmallow or the warm almond brown butter cake with caramelized pink lady apples, creme fraiche, and honeycomb finish off either the \$40 or \$50 menus. Please call (619) 233-7327 for reservations. Full menu available online or upon request.

The Patio on Lamont | Pacific Beach

The Patio on Lamont is excited to participate in this year’s San Diego Restaurant Week from January 17-24, with special three-course pre-fixe lunch and dinner menus at exceptional prices. Lunch offerings include soup or salad to start, with an entrée choice of albacore melt, lasagna, or Mediterranean penne pasta finishing with a mini-dessert. Dinner selections include an appetizer choice of smoked bay scallop chowder soup or a fresh winter salad followed by entrée choices of shrimp and grits, flat iron steak or Mediterranean penne pasta. Dessert selections to round out the meal will be at the chef’s whim.

Pre-fixe lunch price: \$20

Pre-fixe dinner price: \$30

The Patio on Goldfinch | Mission Hills

The Patio on Goldfinch is happy to announce participation in the renowned, 12th annual foodie staple, San Diego Restaurant Week 2016. From January 17-24, grab a bite at a special price for either lunch or dinner and enjoy pre-fixe, specially crafted menus. For lunch, choose from a starter of the soup of the day or a baby kale salad, followed by entrée options including chef-selected fish of the day with herb roasted potatoes, braised short rib, or mushroom agnolotti, ending with a mini-dessert. Dinner begins with an appetizer of pumpkin curry mussels, blood orange and beet salad, or wagu beef tartare. Entrée selections include a chef-selected fish of the day, quail with herb roasted potatoes, house made pancetta and brussels, or mushroom agnolotti. Wrap up the meal with a delectable dessert that will be at the chef’s whim.

Pre-fixe lunch price: \$20