

# San Diego

MAGAZINE

## 103 Dishes to Eat in San Diego before You Die

Here's *Made*, our little black book of San Diego's best food

BY TROY JOHNSON | PHOTOS & VIDEO BY SAM WELLS

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### Chips and Gravy Poutine

JAYNES GASTROPUB

No curd in this poutine. Crime or not, that short rib gravy—the result of slow-braising in ale—makes up for it. Hand-cut Kennebec fries (twice-fried, the only way to perfection), aged Vermont cheddar, and a side of that gravy. Aka “The 30th and Adams Hangover Cure.”

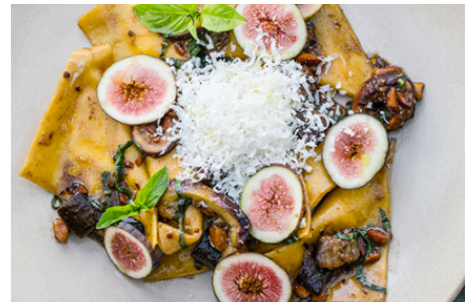
4677 30th Street, Normal Heights

### Octopus Taco

TJ OYSTER BAR

A Baja specialty done street cart perfect. Tender, seasoned octopus meat with cilantro, onions, cream, and a little heat on a corn tortilla.

4410 Bonita Road, Bonita; 601 East Palomar Street, Chula Vista



### Triangoli

CUCINA SORELLA

Triangle-shaped pasta filled with tangy goat cheese and mascarpone, tossed in toasted brown butter, and topped with eggplant, fig, and almond. For acidity, it's spiked with balsamic and lemon zest. Unbelievably good.

4055 Adams Avenue, Kensington

### 65-Day Aged Ribeye

AVANT

The longer a steak ages, the better it gets. Avant's is wet-aged for 20 days, then dry-aged 45 more. It's pan-seared with mushrooms, smashed baby heirloom potatoes, and dolce gorgonzola bleu cheese.

17550 Bernardo Oaks Drive, Rancho Bernardo

### Backyard Steak Salad

TENDER GREENS

A feel-good steak that tastes fantastic. Grass-fed “no” steak (no hormones, no antibiotics), seasoned with garlic, oregano, salt, and pepper, and grilled medium rare. Butter lettuce and arugula, marinated beets, chives, and a horseradish dressing.

110 West Broadway, Core-Columbia; 2400 Historic Decatur Road, Liberty Station; 1640 Camino del Rio North, Mission Valley; 4545 La Jolla Village Drive, UTC