

## Where To Eat On Christmas Eve & Christmas Day

Keri Bridgwater on Dec 17, 2015, 12:15p



The Marine Room

Why not leave Christmas to the professionals this year, if you're looking to enjoy a traditional holiday meal, without all the fuss? With many San Diego restaurants offering festive specials, multi-course prix-fixe menus and holiday buffets Eater has rounded up a dozen places for you to eat and drink with your nearest and dearest on **Christmas Eve** and **Christmas Day**.

## 1 Nine-Ten Restaurant and Bar

Chef Jason Knibb will be offering a three-course 'Market Menu' Christmas Eve dinner, with a choice of starter, entrée and dessert or cheese course from the regular dinner menu for \$58 per person between 5:30 p.m. to 9 p.m. Dishes include grilled octopus or Hamachi sashimi to start, followed by roasted local grouper, maple leaf duck breast and braised prime beef short rib. Wine pairings are available for an extra \$25 and the children's menu costs \$22.



Photo Credit: [Nine-Ten](#)

910 Prospect St  
La Jolla, CA 92037

[Visit website](#)  
(858) 964-5400

## 2 The Marine Room

Executive chef Bernard Guillas and chef de cuisine Ron Oliver will be offering three additional specials to the seasonal dinner menu on Christmas eve, including a leek and parsley crusted line caught swordfish. While their Christmas Day Menu showcases dishes such as plum wine braised Kurobuta pork cheek to start, followed by entrees like Malahat Ginger Rum basted Maine lobster tail and Cervena Farm elk loin. Desserts (\$12 each) include a Tunisian five spice chocolate cheesecake. Served from noon to 7 p.m.



Photo Credit: [The Marine Room](#)

2000 Spindrift Dr  
La Jolla, CA 92037

[Visit website](#)  
(866) 644-2351

French Restaurant, \$\$\$\$

### 3 Pacifica Del Mar

This upscale North County eatery will be offering a three-course Christmas Day meal of seasonal dishes including crab and mussels mac n' cheese, an oven roasted prime rib, plus ancient grain risotto with lobster, shrimp and scallops. Cinnamon roll bread pudding or Pacifica's burnt crème with fresh berries will be available to finish. Open from 12 p.m. to 9 p.m. on Christmas Day the meal costs \$53 per person, with a kid's menu available for \$16.



Photo Credit: [Pacifica](#)

1555 Camino del Mar  
Del Mar, CA 92014

[Visit website](#)  
(858) 792-0476

Seafood Restaurant, \$\$\$\$

## 4 The Lodge at Torrey Pines

This Christmas Eve executive chef Jeff Jackson will be offering a sumptuous three-course menu for \$95 per person. On the menu this year is a sweet potato gnocchi starter with brown butter, sage, red frill Mustard and pecans, plus entrees such as lobster "Pot au Feu" and a braised lamb osso buco with celery root risotto and Moroccan spiced carrots. For dessert think chilled lemon soufflé or cranberry bread pudding with eggnog ice cream.



Photo Credit: [Lodge at Torrey Pines](#)

11480 N Torrey Pines Rd  
La Jolla, CA 92037

[Visit website](#)  
(858) 453-4420

Resort

## 5 AVANT

The flagship restaurant at Rancho Bernardo Inn will be serving up two special holiday feasts this year. On Christmas Eve a three-course menu will be available from 3-8 p.m. (adults \$80, children \$35 ages 12 and under) including amuse-bouche, roasted chestnut and celery root veloute, roasted filet mignon and a chocolate ganache tart. While on Christmas Day AVANT presents a three-course menu from 1-7 p.m. with dishes like smoked pear bisque, seared Mary's duck two ways, and cranberry orange-spiced bread pudding, it's priced at \$70 for adults or \$35 for children.



Photo Credit: [Rancho Bernardo Inn](#)

17550 Bernardo Oaks Dr  
San Diego, CA 92128

[Visit website](#)  
(858) 675-8550

American Restaurant, \$\$\$\$

## 6 Bellamy's Restaurant

For Christmas Eve dinner with a little French flair enjoy a prix fixe menu from Chef Patrick Ponsaty. His three-course gourmet feast will be featured for \$65 per person, and includes oysters on the half shell, smoked salmon roulade plus main courses like braised wild boar, and Maine lobster and ricotta cheese gnocchi. End the evening on a sweet note with the traditional bûche de Noël, a French cake with chocolate, praline and blood orange sorbet.



Photo Credit: [Facebook](#)

Escondido, CA

[Visit website](#)  
(760) 747-5000

Restaurant, \$\$\$\$

## 7 Pan Bon

Available as a three-course prix fixe dinner menu on Christmas Eve for \$48 per person (\$68 with wine pairings), a lunchtime version of this traditional Italian feast will also be available on Christmas Day. Begin with crudo del cavour, an 18 month-aged Parma prosciutto with balsamic reduction and freshly grated horseradish, before moving on to dishes like pappardelle porcini e coniglio, a homemade pappardelle with mushroom and rabbit ragout.



Photo Credit: [Trip Advisor](#)

1450 Kettner Blvd  
San Diego, CA 92101

[Visit website](#)  
(619) 241-2443

Italian Restaurant, \$\$\$\$



## 8 Bleu Boheme

Executive chef Ken Irvine's specialty three-course Christmas Eve dinner will be served from 4 to 8 p.m. and is priced at \$59 per person. Menu items include crab cakes with a jicama remoulade (galette du crabe); boneless short rib braised with a blue cheese-red wine sauce (boeuf Roquefort), and flourless chocolate cake with Kirsch Chantilly cream (gâteau au chocolat).



Photo Credit: [Bleu Bohème](#)

4090 Adams Ave  
San Diego, CA 92116

[Visit website](#)  
(619) 255-4167

French Restaurant, \$\$\$\$

## 9 Mistral

For a festive four-course dinner and San Diego skyline views head to Loews on Christmas Eve. Served 5-9 p.m. their prix fixe menu costs \$65 adults, \$25 kids (12 and under) with course options that include mushroom ravioli with port wine cream, roasted beet salad, braised organic half chicken with white bean cassoulet, and wilted greens. To finish there will be a hazelnut pot du crème.



Photo Credit: [Mistral](#)

4000 Loews Coronado Bay Rd  
Coronado, CA 92118

[Visit website](#)  
(619) 424-4000

Tapas Restaurant

## 10 SEA180<sup>o</sup> Coastal Tavern

Chef Ken Irvine will be serving up a three-course menu at this surfside dining staple for \$49.95 per person and \$12.95 for children. On Christmas Eve diners can enjoy roasted black mussels, simmered in red curry, a crab and artichoke stuffed salmon served with whipped potatoes, and SEA180's famous flourless chocolate cake served with vanilla crème Anglaise. While the little ones can enjoy kid-friendly mini cheeseburgers and mac n' cheese.



Photo Credit: [Sea180](#)

800 Seacoast Dr  
Imperial Beach, CA 91932

[Visit website](#)  
(619) 631-4949

New American Restaurant, \$\$\$\$

## 11 Tidal

Executive chef Amy DiBiase has created a special Christmas Day Menu, which costs \$65 per person (\$25 additional wine pairing) and comprises several starter and main options, plus four desserts. Enjoy Comice pear salad or caramelized onion soup to start, followed by entrees like crispy leg of duck, or 10oz prime top sirloin. Desserts include eggnog cheesecake and a gingerbread trifle, while the kids can tuck into a perfectly proportioned petite steak, organic chicken breast, or perennial favorite macaroni and cheese.



Photo Credit: [Paradise Point](#)

1404 Vacation Rd  
San Diego, CA 92109

[Visit website](#)  
(858) 490-6363

Seafood Restaurant, \$\$\$\$

## 12 Grant Grill

Executive chef Mark Kropczynski has curated a fine four-course "Christmas Surf & Turf" menu available on Christmas Eve and Christmas Day, featuring cornbread stuffed goose, sea scallops with new potatoes and sage, and a selection of desserts. Enjoy with craft cocktails prepared by the chef de bar, local beer recommendations by the cicerone, or sommelier led wine pairings. Costs from \$85 per person, reservations advised.



Photo Credit: [The US GRANT](#)

326 Broadway  
San Diego, CA 92101

[Visit website](#)  
(619) 744-2077

American Restaurant, \$\$\$\$