

The Dish

Where to eat on Christmas Eve and Christmas Day

The Sbagliato at Bencotto combines Campari, sweet vermouth and prosecco for the perfect seasonal treat. (Courtesy photo) [Carolina](#)

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It's the season for cookie exchange parties, holiday cocktails and festive dinners. Give the gift of a holiday meal to family and friends by eating out at a San Diego restaurant for Christmas Eve or Christmas Day. *(Please note that reservations are highly recommended.)*

Christmas Eve and Christmas Day

Addison's Relais & Chateaux grand chef, William Bradley, will prepare seven holiday-inspired flavors that will include Coquilles St.-Jacques (saltwater clams) and Cotes de Porc (pork chops) and Buche de Noel (Christmas log).

5:30 to 8:30 p.m. Saturday. 5200 Grand Del Mar Way, San Diego. \$275 per person or \$495 per person with wine pairings. (858) 314-1900.

Amaya is serving a three-course holiday tasting menu with seasonal creations, including Lobster and Burrata, Scallop and Sweetbreads and White Truffle Risotto. *4 to 9 p.m. Saturday and noon to 9 p.m. Sunday. Fairmont Grand Del Mar, 5300 Grand Del Mar Court, San Diego. \$115 per adult; \$155 per adult with wine pairings; \$30 per child ages 5-12. (858) 314-2727.*

Avant at Rancho Bernardo Inn is offering a three-course Christmas Eve and Christmas Day Dinner menu with dishes like roasted carrot bisque, spiced

venison carpaccio, roasted filet mignon, foraged mushroom risotto, chocolate mousse bar, and toffee rum cake. *3 to 8 p.m. Saturday and Sunday. 17550 Bernardo Oaks Dr, San Diego. \$80 per person; \$40 per child 12 and under. (888) 281-7938 or ranchobernardoinn.com*

Banker's Hill Bar + Restaurant is serving a holiday dinner featuring citrus-glazed duck confit, mushroom farro risotto, roasted butternut squash and poached cranberries. Recommended drink pairings include 2014 Fortnight Cabernet Sauvignon and the Thyme Is On My Side cocktail. *4:30 to 10:30 p.m. Saturday. 2202 Fourth Ave., San Diego. \$24.95. (619) 231-0222 or bankershillsd.com*

Bellamy's executive chef, Jonathan Freyberg, is offering guests an exclusive holiday experience with a selection of more than eight main dishes, including Braised Short Rib, Mustard Crusted Pork Chop and Seared Scallops. *5 p.m. Saturday. 417 W. Grand Ave., Escondido. \$65 per person. Reservations: (760) 747-5000 or bellamysdining.com*

BiCE Restaurant's holiday meal features comfort classics and Italian favorites like Slow Braised Lamb Ossobuco, Seafood Spaghetti and Pan-seared Beef Tenderloin. Children's menu is available. *4:30 to 9 p.m. Sunday. 425 Island Ave., San Diego. \$68 per person; \$21 per child 10 and under. (619) 239-2423 or bicesandiego.com*

Bleu Boheme is celebrating Christmas Eve with a three-course, prix fixe dinner. Holiday dishes include butternut squash soup or lamb ragout and goat cheese raviolis; pan-seared king salmon or Parmesan dumplings; and imported French cheeses served with honey and fig jam or flourless chocolate

cake for dessert. Two festive cocktails have also been crafted for the holiday at \$12 each. *4 to 8 p.m. Saturday. 4090 Adams Ave., San Diego. \$59 per person. (619) 255-4167.*

Carne Prima's executive chef, Aliano Decka, is cooking up signature entrees like the Trio of European Cod, Pan-Seared Duck Breast and Risotto con Scampi. *2 to 9 p.m. Sunday. 314 Fifth Ave., San Diego. \$68 per person. (619) 230-5475 or carneprima.com*

Catamaran Resort Hotel and Spa is serving a Christmas Day Buffet with dishes like glazed ham, prime rib, roast turkey and poached chilled salmon. A children's buffet is available. *11 a.m. to 4 p.m. Sunday. \$54 per person; \$25 per child ages 5-11, children under 5 are free. (858) 488-1081 or catamaranresort.com*

Chandler's Restaurant is offering three seasonal menus. The Christmas Eve menu features four courses and includes Bloomsdale Spinach "Wreath" Salad, Texas Quail Al Forno, choice of entree and a dessert. Christmas Day Brunch includes a seafood raw bar, cider glazed baked ham and dessert options. Christmas Day Dinner Buffet features Artisan Cheese and Charcuterie, Herb Crusted New York Strip and dessert options. *5 to 9 p.m. Saturday. \$55-\$64; \$24 per child ages 12 and under. 10:30 a.m. to 2:30 p.m. (brunch) Sunday. \$59 per person; \$24 per child ages 12 and under. 4 to 9 p.m. Sunday (buffet). \$69 per person; \$24 per child ages 12 and under. Cape Rey, 1 Ponto Road, Carlsbad. (760) 683-5500 or chandlerscarlsbad.com*

Cusp Dining and Drinks' chef, Ingrid Funes, will prepare a three-course Christmas dinner that includes dishes like Flat Iron Steak with sunchoke

mashed potatoes and seasonal desserts like Apple Tarte Tartin with vanilla bean ice cream. *3 to 8 p.m. Sunday. 7955 La Jolla Shores Drive, San Diego. \$65 per adult; \$30 per child. (858) 551-3620 or cusprestaurant.com*

Decoy Dockside Dining is offering a three-course family-style holiday dinner Christmas Eve and Christmas Day. Guests can choose from Decoy's selection of fine wines to pair with their dinner. *3 to 8 p.m. Saturday and Sunday. 1035 La Bonita Drive San Marcos. \$65 per person; \$20 additional for wine pairing; \$30 per child ages 12 and under. (760) 744-0120.*

Grant Grill at The US Grant is serving a five-course Christmas Eve and Christmas Day feast featuring seasonal California cuisine. Main dishes include Pan Seared Irish Salmon, Roasted Pork Loin and Scallop Carpaccio. *5:30 to 9:30 p.m. Saturday and Sunday. 326 Broadway, San Diego. \$95 per person; \$130 per person with wine pairings. (619) 744-2077.*

The Grill at Torrey Pines is offering a three-course holiday menu featuring the flavors of the season and locally sourced dishes prepared by executive chef Jeff Jackson. *11 a.m. to 10 p.m. Saturday and Sunday. The Lodge at Torrey Pines, 11480 N. Torrey Pines Road, La Jolla. \$65 per person; \$35 per child under 12. (858) 777-6641 or lodgetorreypines.com*

Herringbone's ocean-to-table restaurant is serving two festive specials prepared by the new executive chef Jessie Glessner. Entree options include Cioppino with mussels, clams, Norwegian halibut, scallop and housemade focaccia, or Baja-style Maine Lobster with grilled whole lobster, black-eyed peas, grilled corn, Old Bay butter, pico de gallo and salsa verde. *7837 Herschel Ave., La Jolla. \$42-\$80. (858) 459-0221 or herringboneeats.com*

Island Prime and C Level will offer guests a special three-course menu, created by chef Deborah Scott. The holiday-inspired dishes include a Morita Rubbed Salmon, an 8-ounce Center Cut Filet Mignon and a Braised Volcano Cut Lamb Steak. Desserts include a Spiced Chocolate Cake or a slice of Eggnog Cheesecake. *1 to 7 p.m. Sunday. 880 Harbor Island Drive, San Diego. \$54.95 per person; \$13.95 kids menu. (619) 298-6802 or cohnrestaurants.com/islandprime*

Kitchen 1540's executive chef, Nathan Lingle, is creating a three-course menu that will feature starters like King Crab and Beef Carpaccio with horseradish aioli; main courses like Grilled Swordfish, Pork New York Strip and Goose Cannelloni; and desserts of Pear and Pistachio Tart and Chocolate Peppermint Bar. *6 to 9:30 p.m. Saturday. and 4, 6 and 8 p.m. Sunday. L'Auberge Del Mar, 1540 Camino Del Mar, Del Mar. \$89 per person; \$39 for children ages 12 and under. (858) 793-6460 or laubergedelmar.com*

Mille Fleurs in Rancho Santa Fe is offering fine dining Christmas Eve and Christmas Day. Chef de cuisine Martin Woesle has crafted Christmas Eve starter dishes like Foie Gras Terrine and Buckwheat Blinis with Caviar and Smoked Salmon; entree options include Duo of Sea Scallops and Trout Quenelles and Medallions of Venison Loin; and dessert choices of Buche de Noel or an artisan cheese plate with quince paste. On Christmas Day, the menu is a la carte with notable dishes such as Pacific Oysters on the Half Shell (\$21), Lobster Bisque (\$18), Four Mushroom Risotto with Black Truffle (\$31), Beef Filet and New York Steak (\$46) and Vanilla Creme Brulee (\$18). *4:30 to 9:30 p.m. Saturday and 1 to 7:30 p.m. Sunday. 6009 Paseo Delicias, Rancho*

Santa Fe. \$89 per person (Saturday). A la carte items are priced separately. (858) 756-3085.

Mistral at Loews Coronado Bay Resort is serving Christmas Eve and Christmas Day Prix Fixe Dinners crafted by executive chef Chris Aguirre. Chef Jamie Dunn has prepared a special Christmas Buffet featuring holiday classics, carving stations and dessert bar. *5 to 9 p.m. Saturday and Sunday. The buffet is available 2 to 8 p.m. Sunday. \$69 per person; \$25 per child ages 12 and under (dinner). \$59 per person; \$19 per child ages 12 and under (buffet). 4000 Loews Coronado Bay Road, Coronado. (619) 424-4000.*

Pacifica Del Mar is providing ocean views with its three-course holiday meal. Dishes include starters like Japanese Clam Chowder and entrees like Burke's Slow Cooked Prime Rib and Grilled Swordfish with butternut squash beuree (butter) blanc. *Noon to closing Sunday. 1555 Camino Del Mar, Del Mar. \$59 per person. (858) 792-0476 or pacificadelmar.com*

Ponsaty's will offer guests an elegant three-course menu featuring entrée options like Tasmanian Trout, Guinea Hen Breast Stuffed with foie gras and Baked Maine Lobster. Indulge in dessert options including Mont Blanc, Joconde Biscuit and Chestnut and Chocolate Mousse. *5:30 p.m. to closing Saturday. 6106 Paseo Delicias, Rancho Santa Fe. \$75 per person; \$30.00 corkage fee (maximum two bottles per table). (858) 771-1871 or ponsatys.com*

The Prado's three-course holiday feast will feature executive chef Jonathan Hale's notable American cuisine. The menu includes a main course choice of Slow Roasted Prime Rib served with baby carrots, Brussels sprouts, cipollini

onions, herb roasted red potatoes and bordelaise sauce or Herb Roasted Turkey Breast served with mushroom and chorizo stuffing. *4 to 8 p.m. Saturday and 1 to 7 p.m. Sunday. 1549 El Prado, Balboa Park, San Diego. \$54.95 per person; \$12.95 kids menu. (619) 557-9441 or cohnrestaurants.com/theprado*

Primavera Ristorante is celebrating Christmas Eve with a five-course feast inspired by The Feast of the Seven Fishes. The age-old Italian tradition will feature fish and vegetable soup; salt cod with tomatoes and capers; and Vin Santo mousse with strawberry biscotti. *5 p.m. to closing Saturday. 932 Orange Ave., Coronado. \$65 per person. (619) 435-0454 or primavera1st.com*

Rustic Root is serving a three-course holiday dinner with dishes such as the herb oven-roasted Jidori chicken, salmon wellington, prime rib, honey baked ham and sea bass. A children's menu is available. *2 to 8 p.m. Sunday. 535 Fifth Ave., San Diego. \$55 per person; \$13 per child. (619) 232-1747 or opentable.com/rustic-root.*

Sea180 chef Kevin Irvine is treating guests to a three-course menu that includes entrees like Roast Prime Rib, Oven Roasted Mary's Half Chicken and Smoke Mushroom Risotto. Children can enjoy Grilled Chicken Tenders or Prime Rib. *5 to 10 p.m. Saturday. 800 Seacoast Drive, Imperial Beach. \$49.95 per person; \$13.95 kids menu. (619) 631-4949 or cohnrestaurants.com/sea180*

Searsucker Del Mar's new executive chef, Cesar Ocegüera, is serving a Christmas Eve Roast Dinner. Along with the prime rib, guests can choose

Field Greens with champagne vinaigrette, candied walnuts and goat cheese or Caesar with focaccia, Parmesan and lemon and for dessert, selections include Chocolate Mousse Bar with Chocolate Almond Cake and Cherry Gastrique (gluten-free) or Seasonal Sorbet (chef's choice). 5 p.m. to closing. *12995 El Camino Real, Del Mar. \$40. (858) 369-5700 or searsucker.com*

Seaview at Manchester Grand Hyatt is serving a Christmas Day Buffet menu complete with a raw seafood bar, meat carving station and ravioli station. *11 a.m. to 4 p.m. Sunday. 1 Market Place, San Diego. \$69.94 per person, \$32 per child 6-12. (619) 358-6735.*

Tidal at Paradise Point is celebrating the holiday with a three-course Christmas dinner featuring seafood sinigang, pork and veal lumpia, molasses and apple-glazed ham, wood roasted lamb loin, maple leaf duck breast and garlic and herb-roasted prime rib. *3 to 8 p.m. Sunday. 1404 Vacation Road, San Diego. \$65 per person; \$32 per child. (858) 490-6363 or paradisepoint.com*

Veladora at Rancho Valencia Resort & Spa is serving Christmas Eve Dinner and a Christmas Day Buffet. The three-course Christmas dinner includes local Scarborough Farms mixed greens with pears, candied walnut crumb, Nicolau Farms classic chevre and sherry vinaigrette; wild mushroom risotto with Nicolau Farms black truffle goat cheese and shaved truffles; Brandt beef short rib with pommes mousseline (creamed potatoes), salt roasted shallots and port wine; and dark chocolate Napoleon. *5 to 10 p.m. Saturday. 12:30 to 5:30 p.m. Sunday. 5921 Valencia Circle, Rancho Santa Fe. \$125 per person*

(Christmas Eve). \$125 per person; \$55 per child ages 11 and under (Christmas Day). (858) 759-6216.

Vessel Restaurant at Kona Kai Resort & Spa is offering a prix fixe Christmas Day menu featuring entree selections of Lobster Bisque, Prime Rib with aged cheddar popovers or Black Truffle Risotto with wild mushrooms. Dessert selections include Christmas Pudding with cherries and pistachios or Chocolate Fudge Fritter with Egg Nog gelato. *2 to 9 p.m. Sunday. 1551 Shelter Island Drive, San Diego. \$40 per person; \$15 per child under 12. resortkonakai.com/shelter-island-restaurant.aspx*

The Westgate Hotel is serving a European-inspired Christmas Eve Dinner and Christmas Day Buffet amid lights, tinsel and other festive trimmings. Dinner entrees include Butter Poached Maine Lobster and Black Angus Beef Tenderloin. The buffet includes a seafood station, carving station and dessert station. *6 p.m. Saturday The buffet is served from 11 a.m. to 6 p.m. Sunday. 1055 Second Ave., San Diego. \$69 per person (dinner). \$85 per person (buffet). (619) 238-1818 or westgatehotel.com*

Holiday cocktails

Bottega Americano is offering guests a taste of the holidays with its seasonal drink made with apple-infused bourbon, egg whites, clove syrup, cinnamon vanilla syrup and lemon juice. *1195 Island Ave., San Diego. (619) 255-7800 or bottegaamericano.com*

Jsix's "Forever Young" cocktail is made with high west double rye, amaretto, liquor 43, lemon, cranberry syrup and egg whites. *616 J St., San Diego. (619) 531-8744 or jsixrestaurant.com*

The Sbagliato at **Bencotto Italian Kitchen** combines Campari, sweet vermouth and prosecco for the perfect seasonal treat. *750 W. Fir St., San Diego. (619) 450-4786 or lovebencotto.com*

The mixologists at **Monello Italian Restaurant** are serving up the Blood and Sand cocktail, complete with scotch, sweet vermouth, and fortified cherry reduction for a unique holiday twist. *750 W. Fir St., San Diego. (619) 501-0030 or lovemonello.com*

JRDN Resturant is serving glasses of Dom Perignon and Veuve Clicquot every Tuesday evening throughout the holiday season. Three-ounce pours are \$30. *723 Felspar St., San Diego. (858) 270-5736 or t23hotel.com*

Cozy up at **TRUST Restaurant** this holiday season with Trust Cocktail #8. This frothy winter drink is made with Auva cachaça, Hamilton rum, Bonal, orgeat, bitters, and is garnished with apple slices. *3752 Park Blvd., Suite 105-C, San Diego. (619) 795-6901 or trustrestaurantsd.com*