

Modern Luxury

SAN DIEGO

Gemma Chan's
COSMIC RISE

Beauty Bonanza!

SAN DIEGO TASTEMAKERS' PICKS, TOP EXPERTS TO VISIT & CUTTING-EDGE PRODUCTS TO TRY NOW



Charity & Social Datebook: Your Ultimate Guide to 2019's Philanthropic Soirees

Sun Salutations

WARM NEUTRALS, BOLD ACCESSORIES & ARTISTIC FLAIR DEFINE SPRING STYLE

THE GUIDE

Enjoy San Diego's best restaurants, sorted alphabetically and by neighborhood. Prices reflect average cost of a three-course dinner for one, excluding drinks, tax and tip. Note: Menus change frequently and seasonally, so not all items mentioned may be available at all times.

\$\$\$\$ Very Expensive (\$60 and up) U Update
 \$\$\$ Expensive (\$40-\$60) N New
 \$\$ Moderate (\$30-\$40) H Hot Spot
 \$ Inexpensive (under \$30) E Editor's Pick

SPRING EATS

GARDEN Party

Whether 2019 has you pursuing healthier eating habits or you are simply looking for a fun night out with friends, Rancho Bernardo Inn's **AVANT School of Cooking** is the perfect way to shake off winter and usher in spring. This seasonal dinner, taking place March 7 and 21 at 6PM, is inspired by Michelin-starred chef Michel Guérard's *cuisine minceur* (literally meaning "slimming cooking"). The dinners will offer lighter, healthy dishes full of flavor while staying true to the *cuisine minceur* ethos (limiting the use of starch, sugar, butter and cream), and guests will leave with a menu and a directory of local farmers to inspire healthier meals for seasons to come. \$74 per person (including wine pairings), reservations required, ranchobernardoinn.com/dine/avant —Jessie Wade Smith

LA JOLLA

Beaumont's Eatery

This Bird Rock favorite is known for its live music Thu.-Sat. and acoustic Sun. brunch. The menu, that is all about California fare, is full of standouts and is constantly changing. 5662 La Jolla Blvd., 858.459.0474, beaumontseateary.com

Bistro du Marché

Chef Jean-Michel Diot, of beloved former French bistro Tapenade, is helming its new rendition—Bistro du Marché. It's a cozier escape than its predecessor, but its authenticity is as bona fide as ever. The Saint Jaques du Maine scallops are not to be missed. 7437 Girard Ave., 858.551.7500, bistrodumarche.net \$\$

Brockton Villa

Boasting one of the best views of La Jolla Cove, this cottage charmer is a staple on the weekend morning scene. Don't overlook weekday dining, however, when dishes like the California lobster roll (packed full of claw and knuckle meat) are on the menu. In the AM, try the breakfast tacos with soy chorizo, or the cinnamon roll pancakes with cream cheese frosting. 1235 Coast Blvd., 858.454.7393, brocktonvilla.com \$

The Cottage

The Cottage is best known for its stellar brunch, which draws a crowd of locals and visitors from near and far. From the griddle, don't miss the buttermilk pancakes that boast seasonal batters and toppings. Searching for savory? The Baja chicken hash is the ultimate south-of-the-border take on poached eggs with hollandaise. Fortunately, the La Jolla hot spot goes beyond brunch as well, boasting renovated lunch and dinner menus with standouts like the shrimp and lump crab salad. 7702 Fay Ave., 858.454.8409, cottagelajolla.com \$

Covo La Jolla

Holding a prominent spot on Prospect Street, this 10,000-square-foot restaurant is extremely versatile. Not only does it serve delectable dishes, but it's known for its late night lounge, private dining rooms and boasting bar—definitely your next birthday destination. 1205 Prospect St., Ste. D, 858.246.6721, covolajolla.com \$\$\$\$

Cusp

It's sunset viewing and approachable fare atop Hotel La Jolla. Start with executive chef Ingrid Funes' daily ceviche with papadum (lentil crackers); then move on to the apricot-glazed crispy cauliflower, a standout

PHOTO COURTESY OF RANCHO BERNARDO INN