

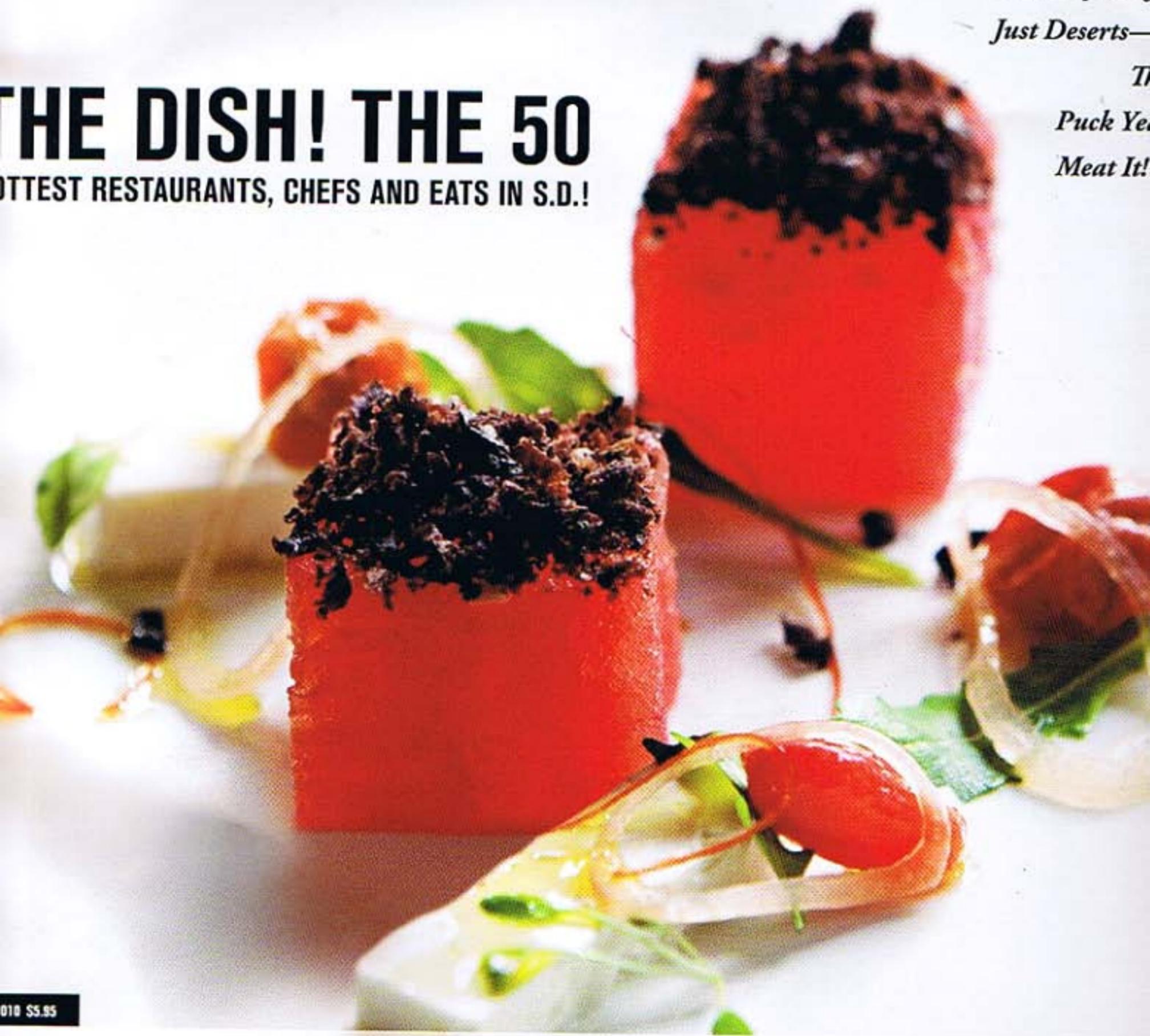
RIVIERA

SAN DIEGO

[THE RESTAURANT ISSUE]

THE DISH! THE 50
HOTTEST RESTAURANTS, CHEFS AND EATS IN S.D.!

Riviera
TV's Sexy Chefs
Just Deserts—
The
Puck Year
Meat It!



010 \$5.95



+PLUS TOTALLY TIKI TAKEOVER! > STREET ART ATTACKS! > SE
MEET LA JOLLA'S TOP TOQUE! > THE GASTRO PUB INVASION! > AND ALL

TIMELINE

Who's Your Patty?

Burger joints haven't been this hot since the first Big Mac hit the grill. We present an abridged history of moo-stacks in S.D. —AD



1951

Jack pops out of the box and onto El Cajon Blvd. Despite a few bouts of e.coli, the marketing kings are still around.



1974

McDonald's owner and longtime S.D. resident Ray Kroc branches out from burgers and buys the ultimate Big Mac: the San Diego Padres.

1990

Who doesn't love animal-style? The first **In-N-Out** hits Lemon Grove. "In-N-Out Urge" becomes the hot new bumper sticker.



2007

Burger Lounge begins its takeover of the premium burger scene with its first location in La Jolla. Now their fourth spot is slated for Hillcrest. Vegetarians crow about the quinoa burger.

2010

The imp coming! **The Cow** Carlsbad Denver's comes to everywh

1969

Hodad's finds its home in O.B. and the line never stops. The joint goes through a whopping 1,168 pounds of meat per weekend. Next up: a new Downtown location set to open this summer.



1977

Rocky's Crown Pub gives Pacific Beach a rep for something other than binge drinking. On their menu? Burgers. And fries. And beer. That's it. Locals and tourists flock.

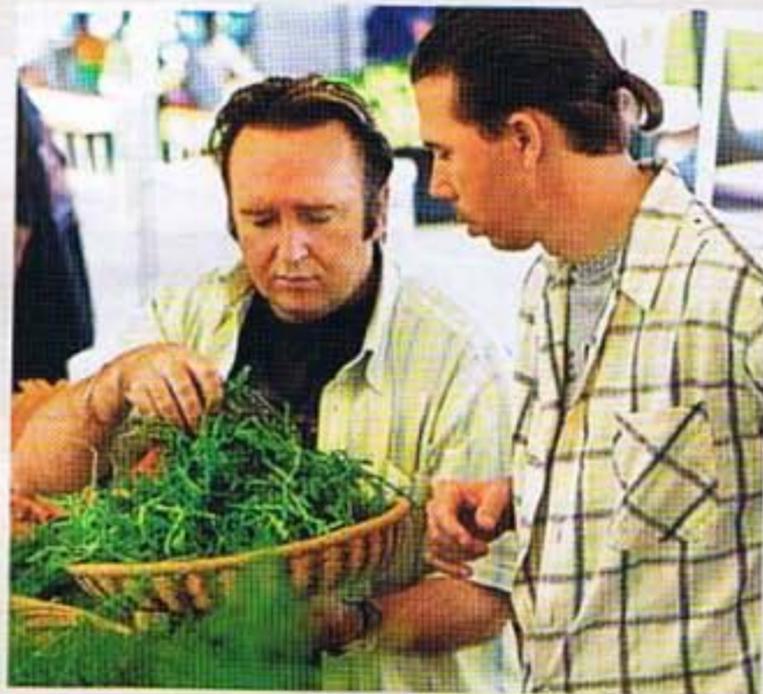


2002

Diners at **The Lodge at Torrey Pines** get a bite of nostalgia with executive chef Jeff Jackson's Drugstore Burger. A cult following ensues.

2008

Homegrow opens in La grass-fed be Palomar M **Neighborh** with a no-k policy (Fat anyone?).



The Flying Frenchman

Packed with gazpacho recipes from Spain and anecdotes involving island-hopping in Tahiti, the new book *Flying Pans*, penned by **Marine Room** dream duo chef **Bernard Guillas** and chef Ron Oliver, is one part cookbook, one part travelogue. The French toque, whose culinary trek traversed 40 countries, goes on the record with *Riviera* to talk Hong Kong markets, local sources and how to drink like a Ruski. —CG

Boozing in Georgia? After dinner, we had chacha—it's like a grappa with close to 50 percent alcohol. Then it was vodka the Russian way, served with black bread, pickles, sea salt and dried sausages. Every time you have a toast, you have a little bit of the food. **Hangover cure?** Beef tripe soup. With tons of garlic, lemon, parsley, tomatoes and cilantro. **Favorite outdoor market?** In Hong Kong with live fish, chickens, snakes and frogs. **Proper bazaar etiquette?** You should always be with someone who speaks the language perfectly. Don't be a tourist and don't be shy. If you genuinely have a passion for traveling, you will always be received with open arms. And don't always be taking pictures! **Ace of Cakes moment?** My friend has a pastry shop in Quito, Ecuador, and we went all the way to the top of a mountain to deliver a wedding cake, balancing these boxes inside of a Jeep. **Favorite recipes?** Portobello mushroom bisque from Italy with truffle oil and pine nuts. The trick: Use one tablespoon of Lee Kum Kee oyster sauce, and the mushroom is going to scream at you. It is amazing. **Where you get your international ingredients in S.D.?** 99 Ranch for Chinese, and Vine Ripe—they have Middle Eastern, Greek, za'atar from Jordan, olive oil from Israel, and their olives are unbelievable. **Best technique the world has taught you?** Basting. You don't just stick it in the oven; you baste it! People love the simplicity.

Show Pony!

S.D.-based **Pony** is returning sneakers back to where they belong with its new Archive collection, featuring re-issued retro silhouettes from its 1980s heyday. (Pony designers actually had to scour eBay to buy the vintage prototypes.) Keep an eye out for the chevron-centric Star sneakers and Slam Dunk tops. "Growing up, you'd wear the Nikes, but then you'd see your mom reaching for the Poney, you'd think, 'Argh!'" laughs Brickley, the company's global PR director, who's on a mission to change that. pony.com. —CO



Best In-Water Dining

Sure we'd like to update **The Marine Room's** interior. But we dug the '80s, too. As long as those pane glass windows stay and BP doesn't drill nearby, they're just fine. The only way to get a better view of La Jolla Cove is by kayak. Plus, chef Bernard Guillas has resuscitated one of his old hits that we love anew: curry escargot with lily bulbs, Serrano ham and a macadamia crust, served in a casserole. 2000 Spindrift Dr., 858.459.7222, marineroom.com.

Best Religion

"What Would **The Linkery** Do?" is the mantra of locavores looking to sustainably solve their omnivorous dilemmas. The hourly-morphing menu of carcass master Max Bonacci—spawned from the wares of 40-plus artisans, not counting the booze—has inspired a cult following that rivals a certain Berkeley haven. "We're eating on principle. We believe this is the best way to do this thing," says owner Jay Porter. "People who aren't into a community effort can eat and work somewhere else." House-

made sausages and a luscious Berkshire pork belly are staples. July's must-try? Summer squash nuggets battered in Hot Rocks Lager and dipped in mustard jalapeño sauce. They're what green-minded millionaires would eat if they had their own county fair. 3794 30th St., 619.255.8778, thelinkery.com.

Best Near Convoy

Every server in **Robota-ya Oton** is female, and each is a genetic aurora. Anti-discrimination's loss is Japanese businessmen's gain (*oton* means "dad," after all). This year-old hole in the wall is the finer-dining experience from the owners of **Wa Dining Okan** (3860 Convoy St., okanus.com), one of Convoy's best. It's six semi-private rooms (shoes off, *gaujin*) separated by *shoji* screens with the best home-style Japanese food—Nisshin soba noodles, miso cod, *sukiyaki* hot pots dipped in raw egg—south of Leucadia's Yu Me Ya. This is where Japanese super-farmer Tom Chino eats (explains the Chino salad). Sign? What sign? Trust us—it's between Denny's and Shogun. And it won't be cheap. 5447 Kearney Villa Rd., 858.277.3989.

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BEST NEW CHEF

Another year, another **El Bizcocho**