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DISCOVERSD

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RESTAURANT WEEK

DINERS CAN ENJOY
EIGHT DAYS OF DEALS
AROUND THE COUNTY
PAGE 8



Audiences are on their feet for "October Sky." **Details on page 2**



KATIE DILLON

EAT

KATIE
@LAJOLLAMOM.COM
TWITTER
@LAJOLLAMOM

In PB, you may want to eat dessert first



COURTESY PHOTO

The Cinnabread from Woodstock's Pizza is melty goodness on its own, but try adding apples, blueberries, pecans or even bacon.

Pacific Beach actually does desserts well. Really well. Yes, there's Mr. Frostie and the original Baked Bear (to name a few) for quick treats. But for the times you want to relax with a beer or catch up with friends over a meal, try these places with an eye toward dessert.

Cinnabread
Woodstock's sweet pizza is smothered with brown sugar, cinnamon and icing. While fabulous on its own, extra fall flair can be added with apples, blueberries, bacon or caramelized pecans. It's best eaten warm, the ultimate excuse to eat dessert first, should you order

delivery.
Woodstock's Pizza: 1221 Garnet Ave., Pacific Beach. woodstockspb.com

Pope's Pillow
The uncle of Enoteca Adriano's owner was one of five Italians asked to create a dessert for Pope John

Paul II (apparently, he had a sweet tooth). The dessert he submitted won: The "Pope's Pillow" with pastry square, whipped mascarpone, vanilla custard, raspberries and strawberry glaze. The closely guarded recipe was passed down and you can enjoy this pontiff favorite here in PB.

Enoteca Adriano: 4864 Cass St., Pacific Beach. enotecaadriano.com

Tableside S'Mores

Skip the bonfire and make-your-own s'mores in the comfort of the Duck Dive. You use a cool little contraption with a flame just hot enough to cook a marshmallow. The setup also comes with roasting sticks, graham crackers and chocolate in portions for two or four people.

Duck Dive: 4650 Mission Blvd., Pacific Beach. theduckdive.com

Fig Bread Pudding

Think brioche bread cut into chunks and mixed with vanilla, whipping cream, rum and figs baked together and served warm with a heap of vanilla ice cream. It's a perfect way to end a meal and available at all Fig Tree Café locations. You can even find the recipe online.

Fig Tree Café: 5119 Cass St., Pacific Beach. figtreecafe.com

Churro Chips

This tasty take on the churro involves deep-fried house-made chips topped with white or dark chocolate sauce, sugar and cinnamon. Like all good chips, it's impossible to eat just one, and they pair well with the beach bar's panoramic ocean view.

Pacific Beach Shore Club: 4343 Ocean Blvd., Pacific Beach. psshoreclub.com

Pineapple Upside Down Cake

When the hankering for this old classic strikes, head to Backyard Kitchen & Tap. The Pineapple Upside Down Cake is in mini-cake form. It's soaked with caramel and finished with the traditional pineapple ring as well as dollops of whipped cream.

Backyard Kitchen & Tap: 832 Garnet Ave., Pacific Beach. backyardpb.com

Katie Dillon is a lifestyle and travel writer who believes that one of the best ways to explore a city is through its food and drinks.



COURTESY PHOTO

Fig Bread Pudding from Fig Tree Café includes whipping cream and rum.



COURTESY PHOTO

Churro Chips from Pacific Beach Shore Club are topped with chocolate sauce.

celebrate local
The California Restaurant Association | San Diego County Chapter
SAN DIEGO RESTAURANT WEEK

SEPT. 25 - OCT. 2 2016

This SDRW enjoy dishes featuring local produce, meats, seafood, craft beer, wine, spirits & more!



LUNCH TWO-COURSE \$10, \$15 OR \$20

DINNER THREE-COURSE \$20, \$30, \$40 OR \$50



SanDiegoRestaurantWeek.com

