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AN'S DRY CLEANING

An's Dry Cleaning is serving a three-course gelato "meal" through Sunday.

THE DISH

BY CAROLINA GUSMAN

An's Dry Cleaning in Normal Heights has created its version of San Diego Restaurant Week with a first-ever Gelato Week, which began last Sunday and runs through this Sunday. "We have never seen a three-course-style gelato menu before with an appetizer, main course and dessert," said Kris Warren, co-owner of An's Dry Cleaning. Similar to a three-course meal, the gelato "meal" features a three-course style, prix fixe menu of micro-batch gelato and sorbets for \$10. The first course is a beet and espresso sorbet served on a bed of chocolate ganache with crusted sunflower seeds; the second course is a thyme-infused gelato with thyme garnish; and the third course is a Moscato (white wine), lemon, orange and cinnamon reduction sorbet with sliced Nagami kumquat and triple citrus jam. 3017 Adams Ave., San Diego. (619) 450-6166. adcgelato.com

Barons Market and Refuge Brewery will host their first Backroom Beer Pairing Series of 2019 at Barons Market's seven Southern California locations: Alpine, North Park, Point Loma, Rancho Bernardo, Murrieta, Wildomar and Temecula. Loading docks and stock rooms will be transformed into food and local brew speakeasies where communities can gather to sample beers and gourmet bites. The menu features items like Baja



BREAKFAST REPUBLIC

Breakfast Republic is celebrating National Peanut Butter Day with Mr. Presley French toast.

Crush, a hazy IPA with a hint of citrus paired with Asian chicken tacos with zesty slaw and spicy mayonnaise; and the Blood Orange Wit, Refuge's freshest and best-selling brew, and Barons' pound cake with churro ice cream and dulce de leche caramel sauce. Proceeds will benefit local elementary schools and education foundations. 6 to 8 p.m. Thursday. \$15 per person. Tickets: bit.ly/2Cm9JtM

Cucina Urbana in Bankers Hill has announced the return of its whole-animal "Beast Feast" Dinner Series. Helmed by executive sous chef Franie Becerra, "this year's lineup is set to be the most innovative and savory series yet." Mollusk, a marine fare that includes clams, mussels and oysters, is the first of the themed dinners, starting at 6:30 p.m. Thursday, designed to educate guests (up to 20) on sustainability by avoiding waste and utilizing the entire animal. Additional themed dinners will be held April 16 (Buffalo), July 16 (Tuna) and Oct. 15

(Duck, Duck, Goose). 505 Laurel St., Bankers Hill. \$70 per person, plus service fee and tax. Seating is limited. Reservations: bit.ly/2TWaPrf

Bamboo and Blazing Noodles at Pechanga Resort & Casino are serving authentic Asian specialties in celebration of Lunar New Year. Along with the regular menu, guests can order the shareable meal, the whole striped sea bass, served fried with Szechuan sauce or steamed and topped with ginger, garlic and scallions; or the 2½-pound Maine lobster with your choice of preparation. The sea bass costs \$60, and the lobster is \$70. The menu will be available through February. 45000 Pechanga Parkway, Temecula. (877) 711-2946. pechanga.com

Today is National Peanut Butter Day

Breakfast Republic is serving Mr. Presley French toast, stuffed with peanut butter and topped with bananas Foster and bacon.

Locations: North Park, Liberty Station, Encinitas, East Village, Ocean Beach, Carmel Valley and Pacific Beach.
breakfastrepublic.com

The Duck Dive in Pacific Beach offers its PB&J French toast prepared with strawberry jam and house-made peanut-butter-infused butter. 4650 Mission Blvd., San Diego. (858) 273-3825. *theduckdive.com*

Lazy Hippo's banana peanut butter caramel French toast boasts two thick slices of brioche topped with bananas, peanut butter and caramel. 416 Third Ave., San Diego. (619) 550-1071. *lazyhippobreakfast.com*

Farmer's Table will satisfy your sweet tooth with Reese's & ice cream pancakes, a decadent plate of buttermilk pancakes smothered in Reese's spread and topped with Reese's chunks and creamy ice cream. *Locations: La Mesa, Bay Park and Little Italy.* *myfarmerstable.com*

Dry January

There's still a week left in Dry January — in which people ditch alcohol for the first month of the new year — and several restaurants have developed booze-free mocktails using Seedlip, founded by British farmer Ben Branson. Seedlip is a nonalcoholic spirit made by distilling individual herbs and botanicals/flavors like peas, oak, lemon, hay, spearmint and rosemary. It has a clean and distinctive set of flavors, so it mixes well with shrubs, teas and tonics to create both sweet and savory, dry and bitter drinks that taste like craft cocktails. Here's where you can sip responsibly:

JSix offers Love Letter to the Liver, a mocktail made with 12 Seedlip Spice, Jack Rudy Tonic, oat syrup and sparkling Verjus Blanc (white grape juice). 616 J St., San Diego. (619) 531-8744. *jsixrestaurant.com*

OB Surf Lodge's alcohol-free concoction — Pop-Up — won't make you miss a mimosa with its mix of nitro cold brew, protein powder, almond milk, banana and peanut butter. 5083 Santa Monica Ave., Suite 1F, San Diego. (619) 955-5475.



GRANT GRILL

All Limes on Me is one of the six new cocktails on Grant Grill's menu.

obsurlodge.com

New on the menu

Provisional Kitchen, Cafe & Mercantile has revamped, redesigned and reinvigorated its menu with dishes such as wood-fired pizzas prepared with the Poolish Technique (increases a dough's extensibility) using Caputo (refined) 00 flour and California organic Bianco DiNapoli tomatoes; pasta plates like spaghetti Nero with California uni (sea urchin roe), cured egg yolk and basil flower; and other entrees like brick chicken, dry-aged tomahawk steak and pistachio-crusted veal Milanese. "Sunday Classics," served only on Sundays, features tableside cacio e pepe (house-made pasta tossed in a fresh Parmesan wheel) and cannoli flights, featuring pistachio, coffee, hazelnut, vanilla and chocolate gelato. *Pendry San Diego, 425 Fifth Ave., San Diego. (619) 738-7300. pendryhotels.com/san-diego/dining/provisional*

Grant Grill's Jeff Josenhans and Cory Alberto have launched a "Gin & Juice" menu, an homage to West Coast hip-hop and Southern California's seasonal citrus bounty. There are six cocktails to choose from. Here's a sampling: It Was a Good Day, made with Nolet's Gin, Buddha's Hand Limoncello, and an oroblanco soda (Oroblanco is a sweet citrus hybrid fruit similar to a grapefruit); Hella-fied Gangsta Green, made with You & Yours Sunday Gin, Green Chartreuse liqueur and green juice (apple, celery, Meyer lemon, greens and ginger);

and All Limes on Me, made with Ventura Wilder Gin, kaffir lime juice; aloe, sage and grape vapor. *The US Grant, 326 Broadway, San Diego. (619) 744-2077. grantgrill.com*

Punch Bowl Social's ode to New Year's resolutions includes fresh juices like the Jessica Rabbit (apple, carrot, ginger); booze-less beverages like Jeanette's (house-made strawberry syrup, fresh-squeezed lime and aloe vera juice); and healthful dishes like the Superfood Grain Bowl (crispy faro, quinoa, kale, radishes, shiitake mushrooms and miso ginger vinaigrette). 1485 E St., San Diego. (619) 452-3352. *punchbowlsocial.com*

Maestoso in Hillcrest has launched a whimsical, seven-course Chef's Tasting Menu featuring carciofo alla giudia (artichoke cooked twice, following an ancient recipe that reflects Jewish influence in Roman cuisine); spaghetti alla gricia (a pasta dish of Roman origins) with grated dry-aged egg yolk on top; and a course using giant pine cones as plates. The tasting menu is paired with specialty Italian wines and house cocktails. 1040 University Ave., Suite B101, San Diego. \$85 per person. *maestoso.com*

Openings

Farmer's Table (La Mesa and Bay Park) has added a third outpost in Little Italy's bustling Piazza della Famiglia. Guests can expect favorites from the other locations, including an assortment of bruschetta options, small plates like bison tartare, lamb meatballs, and true Neapolitan-style pizzas and flatbreads. Breakfast options include a range of sweet and savory dishes paired with fresh juices, mimosas and signature Bloody Marys. It's all served in a chic farmhouse setting, decorated with repurposed equipment and fixtures, and old magazines crafted into eclectic collages hang throughout the space. *Open 8 a.m. to 11 p.m. daily. 555 Date St., Suite A, San Diego. (619) 255-0958. myfarmerstable.com*

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