

# RANCH & COAST

SAN DIEGO'S ULTIMATE LIFESTYLE MAGAZINE

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Best Of  
San Diego  
2015

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Bertrand Hug,  
Restaurateur of the Year



# Best of Ranch & Coast 2015

PERSONALITY + PHILANTHROPY



Bertrand Hug

## Brian Malarkey

Executive Chef

In just four years, Chef Brian Malarkey has created seven wildly successful restaurants across the United States with more on the way. Along with Herringbone in La Jolla and Searsucker in San Diego and Del Malarkey has announced a new concept in Little Italy.

## Bertrand Hug

Restaurateur

Hug emigrated from rural Southwest France and worked his way across America in French restaurants, settling in San Diego in 1973. He brought elegant European cuisine to our region, winning top international awards along with *Ranch & Coast* votes. Two major anniversaries are currently being celebrated in 2015: Mille Fleurs is 30 and Bertrand at Mister A's is 50! Cheers!

## Joshua Orr, Marina Kitchen San Diego Marriott Marquis

Sommelier

Orr was recruited from Fiamma in Las Vegas when Marina Kitchen was opened to bring his enology talents to San Diego. He's been a hit, hosting wine and food fest events and has assembled a 330-bottle list of top flight California and international wines as well as craft beers and small batch spirits.

## Marko Dedic, Mille Fleurs

Maitre 'D

Marko Dedic brought his abundant charm and fine dining skills to San Diego from his native Serbia in 1998 and he loves his new home. Our readers love Dedic's outgoing style and skill, voting him Best Maitre 'D in a very competitive restaurant scene. Chin-Chin Marko!

## Rob McShea, The Duck Dive

Bartender

*Ranch & Coast* readers agree with the Food Network, which recognized The Duck Dive in Pacific Beach as home to one of the nation's best Bloody Marys. General manager and bartender Rob McShea's recipe earned top honors at the 2014 NYC Wine and Food Festival's Chopped Bloody Mary Contest. McShea won at the statewide level and then advanced through the Food Network's nationwide competition with his "Jamaican Me Crazy" recipe. Cheers!



Denny Sanford, Conrad Prebys, and Malin Burnham

BERTRAND HUG PHOTO BY VINCENT KAKA