

RANCH & COAST

SAN DIEGO'S ULTIMATE LIFESTYLE MAGAZINE

FEBRUARY 2010

San Diego's



Best Restaurants

For The
Love Of Food

Palm Springs

St. Regis Punta Mita Resort

\$3.95 US





San Diego's Best Restaurants

Thousands of votes poured in, and we're thrilled to reveal the winners of our Readers' Choice Best Restaurants 2010. We hope you'll discover a new favorite or two. Cheers!

MARIA DESIDERATA MONTANA

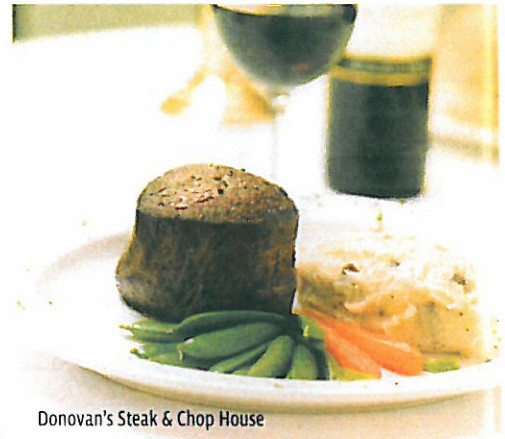
Best Seafood: The Oceanaire Seafood Room
Executive chef and operating partner Sean P. Langlais showcases the finest quality sustainable seafood flown in daily from around the world. Creative specialties include Stuffed Chesapeake Bay Style Jumbo Lump Crab Cakes, Dover Sole, and Drunken Local Swordfish. (619/858-2277, www.theoceanaire.com)



The Oceanaire Seafood Room

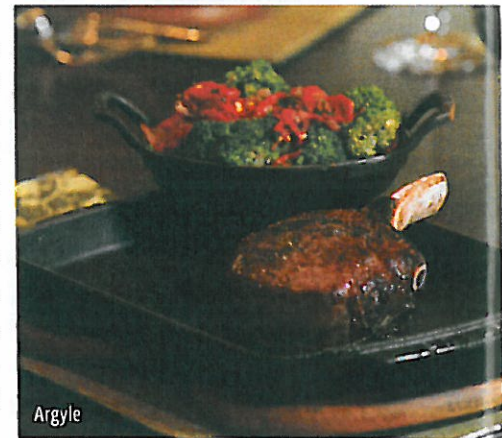
Best Steakhouse (Tie): Donovan's Steak & Chop House & Argyle

Best identified by its classic atmosphere and stocked with USDA Prime steaks, Donovan's delivers a flavor phenomenon of Midwestern corn-fed beef straight from the Chicago stockyards; flash seared at 1,600 degrees for tender, silky, and buttery sensations all in one bite. (858/450-6666, www.donovanssteakhouse.com)



Donovan's Steak & Chop House

Nothing beats savoring a 32-ounce Porterhouse for two, Dungeness Crab Croquettes, or sumptuous Tataki Kurobuta Bacon-Wrapped Pork Tenderloin while taking in Argyle's spectacular view of the 18th green at the Four Seasons Resort Aviara. Don't miss the *à la carte* Sunday brunch, a local favorite. (760/603-6800, www.fourseasons.com)



Argyle



Editors' Picks

Best Seafood: Truluck's

Delectable menu items include Spicy Crab and Artichoke Soup, Texas Striped Bass Pontchartrain, and the Florida Stone Crab Claw Platter, to name but a few. In addition, choose from over 100 wines by the sampling, glass, and bottle at this classy, upscale restaurant. (858/453-2583, www.trulucks.com)

Best Italian Food: Vivace

Experience authentic regional Italian cuisine boasting organic ingredients, house-made pastas, and the well-known Risotto Alla Osso Bucco. Sip and savor some of Italy's greatest wines as well as some hidden gems from lesser-known regions of the country. (760/603-6800, www.fourseasons.com)



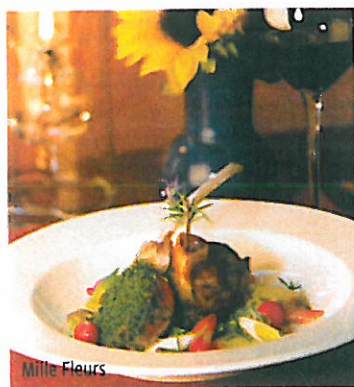
Best American Food: Kitchen 1540

Executive chef Paul McCabe takes cooking to a whole new level at L'Auberge Del Mar's sleek, dramatic restaurant, utilizing techniques that he has learned throughout his career. McCabe matches his own unique style with traditional values, focusing on organic and sustainable ingredients. (858/793-6460, www.laubergedelmar.com)



Best Mexican Food: Fidel's Little Mexico

Step back in time at Fidel's in Solana Beach. With a celebratory atmosphere, colorful decor, and authentic Mexican cuisine, Fidel's keeps the locals coming back for more with its generous portions, reasonable prices, and friendly wait staff. (858/755-5292)



Best French Food (Tie): Mille Fleurs & Tapenade

Mille Fleurs' executive chef Martin Woesle makes daily trips to Chino Farms to select the choicest fruits and vegetables for the finest cuisine possible. From Medallions of Rabbit Loin to Apple Leaf Farm Duck Two Ways, Woesle creates the ultimate dining experience. (858/756-3085, www.millefleurs.com)

No need to fly to Paris when you can get the best French cuisine close to home at Tapenade. Chef Jean Michel Diot uses his imagination and talents to create classic dishes including traditional Burgundy Escargots and Coq au vin de Bourgogne. (858/551-7500, www.tapenaderestaurant.com)



Best American Food: Americana

We can't get enough of restaurateur Randy Gruber's tasty cuisine. Menu favorites include the Roman Breakfast, Beer Battered Onion Rings, prosciutto sandwich, tomato soup with a dollop of goat cheese, Spicy Bloody Mary, and more. (858/794-6838, www.americanarestaurant.com)