



LOCALE

ALIVE EDITION

#83

ZIGGY MARLEY

REBEL WITH A CAUSE

**IT'S A
COOK-OFF!**
LOCAL CHEFS
SHOW OFF THEIR
TAKE ON SEASONAL
INGREDIENTS

POWER UP!
LOCALE MAGAZINE'S
FIRST ANNUAL WOMEN'S
CONFERENCE IS SET TO
ENCOURAGE, ENLIGHTEN
AND EMPOWER

**WHO RUN
THE WORLD?**
THESE LOCAL BUSINESS
WOMEN SHARE ADVICE
ON HOW THEY ARE
KILLING IT IN THEIR FIELD

**GET READY TO
SCRUM-BLE**
SAN DIEGO'S FIRST
PROFESSIONAL
RUGBY TEAM KEEPS
CHARGING FORWARD

THE ROXY THEATRE

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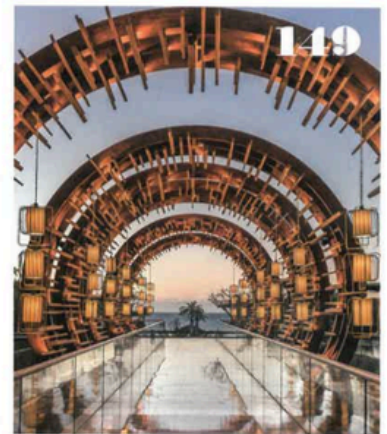
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Mahalo to the Creators of This Hidden Point Loma Home

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FOODIE

BACON /// BREWS /// CHEFS



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EXPERTS
It's a Cook-Off!
Local Chefs Show Off Their
Take on Seasonal Ingredients

CLOAK AND PETAL
1953 India St
San Diego 92101
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PHOTO BY: Josie Gonzales

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THE TACO STAND
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It's a



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PHOTOGRAPHED BY:
JOSIE GONZALES

Summer may be winding down, but San Diego's restaurant scene is just heating up! Culinary experts throughout the county are experimenting not only with the traditional staples of a solid California lunch like avocado and fresh tomatoes, but also with more unusual fare, such as octopus. The resulting dishes are hotter than the Santa Ana winds, and that's not just because of the chili powder and salsa in the recipes! We challenged six local chefs to demonstrate their prowess in the kitchen by designing a custom dish featuring one of the aforementioned ingredients. Needless to say, the results left a pleasant taste in our mouths.

Local Chefs Show Off Their Take on Seasonal Ingredients



FOODIE



DRINK THIS WITH THAT

• "The Japanese to English is a silky and delicate cocktail that I feel pairs well with the octopus' texture and flavor profile. The spirit-forward blend of Japanese whiskey and amaro helps cut through the bit of spice that the marinade offers."

METRO, LET'S GO

• "Anyone who's dined at Cloak and Petal can tell you that it's pure sensory overload—just like the food. There are so many different colors and textures on the walls, and there's always something that catches your eye at any given moment. It's designed to look like an abandoned Tokyo metro station, so you get the impression of vibrancy and intimacy."



Battle # **1**

Octopus, Octo-please!



TAKO KIMCHI INGREDIENTS

- Octopus
- Cucumbers
- Sesame Oil
- Kimchi Sauce

CLOAK AND PETAL
1953 India St
San Diego, CA 92101
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DOMINIC VALENZUELA

Executive Chef of Cloak and Petal

GOOD COOKIN', GOOD LOOKIN'

"We poach the octopus in hot water multiple times until it has reached the desired color before slow-cooking it for a nice and tender texture. Once the octopus has been chilled and sliced up, we combine it with large chunks of salted Persian cucumbers and toss them both in the spicy kimchi sauce. Scallions are served on the side."

FINDING YOUR BALANCE

"In terms of texture, the highlight of the meal is the contrast between the soft, tender octopus and the crunchy cucumbers. The flavor is rather strong thanks to the ingredients in the kimchi sauce, which includes garlic, ginger and chili powder. The best way I can describe the taste is fire and ice—cold but spicy at the same time. The sesame oil balances everything out."