

La Jolla Music Society's summer of Beethoven and boogie

Ask a Hipster-Texan ■ Comedian style ■ The Protein Plate

SAN DIEGO

VOL. 44 | NO. 32 | AUGUST 8, 2019

Reader

Feast

2019 RESTAURANT ISSUE

Editor's picks from this week's free classified ads

More in back of this issue

8-FOOT-WIDE JACUZZI Free, take it away, you need a truck. Condition good, it works. Contact Rocky (619)288-8628

SAN LUIS REY ACAD. REUNION All classes. Aug 9, 6pm El Norte Carlsbad; Aug 10, 6pm Vigiluccis Leucadia; Aug 11, 10:30am breakfast acad. gym.

IVY-LEAGUE TUTOR Subject/SAT/ACT/AP/IB private tutor in-person and online. Free first lesson. Under \$39/hr. (770) 310-9561

Feast

2019 RESTAURANT ISSUE



Enjoy the aromas wafting from the wood-fire, outdoor kitchen at Deckman's en el Mogor.



IAN ANDERSON

FOOD YOU'LL TALK ABOUT LATER

Deckman's en el Mogor

Ensenada-Tecate Highway, Kilometer 85.5

VALLE DE GUADALUPE, ENSENADA

You may not think you want to drive 90-minutes beyond the Mexican border for a meal, but from the moment you take a seat, the reasons for doing so become clear. Whether within its haybale dining room, or on rustic outdoor

furniture amid blue skies and green vineyard rows, the tranquility of Baja's wine country exorcises all the noise, pollution, and stress accumulated in your city-dwelling soul. Start with oysters and any crudo dish available: all the seafood hails from the nearby Pacific, and its freshness shows. Produce comes from closer still, grown here on the El Mogor winery estate, along with the herbs and olive oil adding to the aromas wafting from the wood-fire, outdoor kitchen. Suckling pig (\$24), ribeye (\$74, for two), and whole striped bass (\$47) each present a worthy complement to local wines. But since you came all this way, try the Rosarito-raised quail (\$19). The skin of these spe-

I'm throwing caution to the wind, I order the Bone Marrow Cavatelli: pillowy little ricotta pasta canoes that soak up the creamy sauce, interspersed with nuggets of Sicilian sausage, topped by a roasted marrow bone so succulent that I can't stop eating it even when I'm full, so full that I can't make any dessert recommendations. They look delicious, but I've never had enough room left to try them.

Javier's

4301 La Jolla Village Drive
WESTFIELD UTC

Located in a prime, street-level space at the newly fancified Westfield UTC mall, Javier's boasts elevated Mexican cuisine in a gorgeous, clubby atmosphere. Large, comfortable booths, hobnail leather chairs, intricate stone mosaic floors, a sculptural rope overhang at the bar that resembles the under-

side of a giant mushroom, and dozens upon dozens of candles provide a luxe backdrop. The menu is large and varied, ranging from prime center-cut ribeyes and tomahawk chops and sustainable seafood *especiales* to *guisados de la casa*. The *trio de ceviche* is a light, refreshing and starter with your choice of ahi, *camarone*, *pulpo*, or *pescado*. Or, go for *sabor a provincia*, a shareable platter of empanadas, quesadillas, taquitos and sopes. My entree choice is usually *costilla de res*, Angus short ribs slowly braised in a spicy tomato and serrano chile sauce, the meat rendered falling-off-the-bone tender; or *fideo del mar*, linguine, shrimp, and Dungeness crab in a cream sauce, topped with a juicy white Mexican wild prawn and a perfectly caramelized wild scallop. The bar game is strong, offering a large



Miso-glazed black cod at Cloak & Petal in Little Italy.

array of martinis, tequilas and specialty cucumber, jalapeño, pineapple, and tamarind margaritas.

Cloak & Petal

1953 India Street
LITTLE ITALY

At first, you'll be mesmerized by the voluminous clouds of pink cherry blossoms cascad-

ing from the branches of two faux trees that provide a breathtaking backdrop to the bar, but step into Cloak & Petal and there's a slightly edgy feel, from the graffiti inspired artwork to the Biggie Smalls montage and, yes, the swears piece right out front that has likely caused a bit of pearl-clutching. It's sup-

posed to be reminiscent of an abandoned Japanese subway, but if that's the case, abandoned subways must be pretty awesome, especially if there's sushi involved. C&P delivers the goods on that account with a *moriawase* (chef's choice) sashimi platter that has sixteen pieces of high quality fish for just

\$30, but I recommend upgrading to the prized *toro* (fatty belly) option for another \$8. Other outstanding entrees include a perfectly rendered duck breast, its seductively rosy interior atop a swirl of beet puree and scallion oil, and miso-glazed black cod perched upon a purple-skinned sweet potato and a slim spear of stem ginger. Hit them up on Thursdays from 8-11 pm for sultry live jazz in the back dining room.

Jeune et Jolie

2659 State Street
CARLSBAD

Feminine, charming, and très chic, from its soft coral crushed velvet booths and Art Deco touches to its inventive cocktail program, Jeune et Jolie brings modern French cuisine to Carlsbad, just a few blocks from its beloved sister restaurant, Campfire. The short,

PHOTOGRAPH BY MATTHEW SUAREZ