



The San Diego

Union-Tribune

\$1.85
PLUS TAX

sandiegouniontribune.com

THURSDAY • NOVEMBER 10, 2016

The San Diego Union-Tribune

NIGHT + DAY

N + D

10-16
NOVEMBER

Weekly
Entertainment
Guide

MOST PALATE PLEASING

The San Diego
Bay Wine + Food
Festival gets
better every year



AN ELITE ARRAY OF
CULINARY TALENT
IS DOING THE
COOKING



VETERANS DAY, OPENINGS, CLOSINGS

BY CAROLINA GUSMAN

Veterans Day

Social Tap Eatery is offering active-duty military and veterans half off their food bill on Friday. Guests can choose a Southwestern Burger (\$14.50) or the Cajun Shrimp Penne (\$19). Drinks and gratuity are not included in the discount. Military ID or proof of service is required. *Two San Diego locations: 815*

J St., Suite 101, and 4800 Art St. socialtapeatery.com

Notorious Burgers is offering active-duty military and veterans a one-third-pound beef burger on a brioché bun, with a soda or iced tea, for \$6 on Friday. Military ID or proof of service is required. *6955 El Camino Real, Suite 107, Carlsbad. (760) 431-2929.*

Hope 46 at The Lafayette Hotel Swim Club & Bunga-

lows is offering veterans and active service members 25 percent of their food bill on Friday. Favorites include the Shrimp Mole Flatbread (\$13) and the California Cioppino (\$19). Military ID is required. *2223 El Cajon Blvd., San Diego. (619) 296-2101.*

Bistro 39 Restaurant & Lounge is honoring veterans and active service members with 25 percent off their food tab on Friday. The Flat Iron Beef Wellington (\$30) is served with rosemary red roasted potatoes, slow-roasted sweet potatoes and organic green beans, topped with a fall salad served with a pomegranate reduction. Military ID is required. *939 Ocean Bluff Ave., San Diego. (858) 720-9500.*

All **Luna Grill** locations are offering veterans and active service members a free appetizer on Friday. Service members can choose from a number of traditional Mediterranean appetizer items (\$4.50 maximum value), including hummus, falafel, feta chips, stuffed grape leaves and seasoned or sweet potato fries. Military ID required. *lunagrill.com*

Chefs on the move

Paradise Resort & Spa has announced that chef Danilo "DJ" Tangalin (Prep-Kitchen Little Italy, Whiskn-ladle, JRDN Restaurant) will take the reins of the resort's signature restaurant, **Tidal**. Tangalin brings more than 20 years of culinary experi-



COURTESY PHOTO

Big Eye Tuna Ribbons at Good Time Poke.

Italy. It features Pali's diverse lineup of chardonnay, Pinot Noir, Rhone and Bordeaux wines, along with a rotating selection of eight "fresh" wines. The kitchen offers a small-plate menu that includes a charcuterie board with rotating cheeses, meats and seasonal fruits; herb and citrus marinated olives; and a savory, creamy whipped cheese with fresh herbs and a baguette. *2130 India St., San Diego. (619) 569-1300.*

Good Time Poke and The Grass Skirt, a combination grab-and-go poke shop and hidden tiki lounge, are the newest additions in Pacific Beach. Good Time Poke offers a creative take on the traditional Hawaiian dish — from tako (octopus) to ahi (yellowfin tuna) poke, as well as kombucha on tap. The Grass Skirt pays homage to classic tiki cocktails, like the Carmen Miranda made with white rum, Anejo rum, over-proof Jamaican rum, lime, pineapple, coconut, banana and cinnamon; and the Oaxacan Dead, a blend of mescal, The Grass Skirt rum blend, pineapple, lime, passion fruit, pomegranate and absinthe. *910 Grand Ave., San Diego. thegrassskirt.com*

Corner Bakery Cafe has opened a new shop in downtown San Diego. The First and Broadway cafe marks the third location in San Diego and is owned and operated by David Beshay of Feast California Cafe LLC, which also owns four other Corner Bakery Cafe locations. The cafe serves breakfast, lunch and dinner items. The group plans to open a total of nine cafes in Southern California, with the next cafe scheduled to open in Encinitas in February. *101 Broadway, San Diego. (619) 233-1642.*

Ajisen Ramen has opened in Kearny Mesa, in the building previously occupied by Coco's Family Restaurant. Guests will find up to 40 ramen noodle soup options and a 13-page menu of traditional izakaya appetizers, including gyoza (dumplings), baby octopus, fried oysters, tempura, chicken kaarage (crispy Japanese sesame fried chicken), as well as udon (thick wheat flour noodle) and rice bowls, yakisoba (fried noodles), sushi, salads,

ramen burgers and desserts. *7398 Clairemont Mesa Blvd., San Diego. (626) 448-0828 or ajisencalifornia.co*

Closings

Saltbox Dining & Drinking has closed its doors to undergo a major renovation and concept change. The incoming restaurant — Curadero, under the hands of executive chef Brad

Kraten — will offer guests bold flavors found throughout Mexico. During the renovation, the rooftop pool deck atop Hotel Palomar will be available, along with a limited menu and bar service. Curadero is scheduled to open in early 2017. *1047 Fifth Ave., San Diego. (619) 515-3003.*

Carnitas' Snack Shack will close its North County

doors on Dec. 31. Partner Sara Stroud, along with chef Hanis Cavin, told Eater San Diego that the Del Mar Highlands Town Center mall location was not the right fit and that they will concentrate on their two existing locations, not ruling out future expansion in another North County neighborhood. *12873 El Camino Real, Suite M4, San Diego. (858) 350-7675.*

East Village's **Bake Sale Bakery** will close and reopen as a quick-service eatery, Bud's Louisiana Express, early next year. According to Eater San Diego, owner Terry Gavre is keeping some elements of the business — she plans to continue the

bakery's wholesale distribution of muffins, cookies and scones to local coffeehouses and will continue to offer baking classes. *815 F St., San Diego. (619) 515-2224.*

carolina.gusman@sduniontribune.com