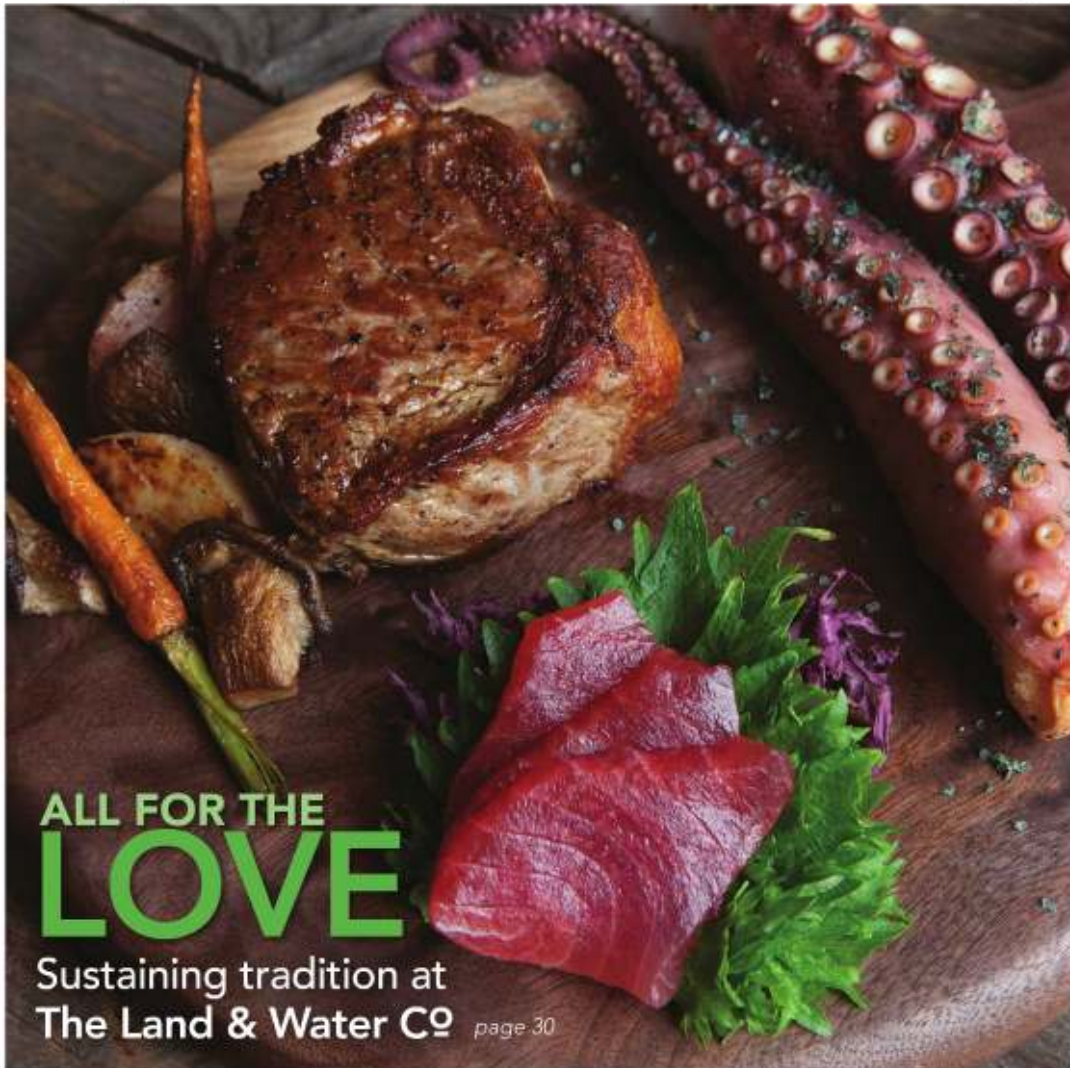


SAN DIEGO

Spring 2015

DINING OUT

the great restaurants of san diego



ALL FOR THE
LOVE

Sustaining tradition at
The Land & Water Co *page 30*

TASTES AND TRENDS TO FEED YOUR INNER FOODIE

The art of the Ocean with Chef James Pyo **16** :: Up close and personal with Allure's Filet Mignon **20** :: Three cheers for foie gras **22** :: Sweet treats in North County **26**



SIP AND SAVOR

Tempting tipples from Union Kitchen & Tap

■ THE BEETNIK

Muddle 2 slices **cucumber**, 4 slices **ginger**, and 1 **basil leaf** with a splash of **lemon juice** and 1/2 ounce **agave** in a shaker. Add 1-1/2 ounces **Hendrick's gin** and 1 ounce **beet juice**. Shake and strain over ice into a lowball glass. Garnish with **fresh basil**.

■ STRAWBERRY FIELDS

Muddle 5-6 **strawberry slices** with 1/2 ounce **lemon juice**, 1/4 ounce **agave**, and a dash of **balsamic vinegar** in a shaker. Add 1-1/2 ounces **Ketel One vodka**, shake, and strain into a highball glass. Top with **club soda** and garnish with a slice of **lemon**.



Photo by Erin Jackson