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*The Culinary Spotlight Shines on
San Diego's Diverse Sushi Eateries*





Oceana's mai tai and margarita (left); seafood tower (above)

FRESH CATCH

The fluorescent jellyfish greeting guests from inside an 800-gallon aquarium alone make **Oceana Coastal Kitchen** the most interesting waterfront dining destination to hit Pacific Beach in years. The 8,200-square-foot, indoor/outdoor restaurant sits bayside at the Catamaran Resort—appropriately boasting an ocean-inspired décor highlighted by a quartz-topped cold bar embedded with sea glass and mother of pearl. Outside, a generous dog-friendly patio is dotted with tiki torches and lava rock fire pits. To dine, Executive Chef Steven Riemer expertly crafts fresh California fare from land and sea. Highlights include the seafood tower, the cold-smoked Niman Ranch pork chop with goat cheese grits, and the seared arctic char; and don't miss the seafood cold bar at Sunday brunch. Wash it all down with a mai tai. A bonus: Oceana offers complimentary valet parking. 3999 Mission Blvd., Pacific Beach, 858.539.8635

Buon Appetito

What started as a 1,400-mile road trip through Italy has turned into a new restaurant concept for Whiskladle Hospitality's Arturo Kassel and Ryan Johnston. **Catania**, which recently opened in the new La Plaza La Jolla luxury shopping center, promises authentic coastal Italian fare and 180-degree ocean views.

The focus on authenticity is evident in the all-Italian wine list, craft Italian beer program and wood-burning oven. The menu echoes that of a quaint cucina. Start with the charred local spot prawns and wood-grilled quail with prosciutto. Then move onto a selection of wood-hearth-fired pizzas such as the Lardo

Iberico with mozzarella, fontina, Parmesan, chili oil and lardo; or a pasta such as the squid ink and octopus spaghetti. For a main, the whole roasted branzino arrives with a salsa verde crust, fennel, olives and blood orange. Save room for the chocolate budino for dessert. 7863 Girard Ave., La Jolla, 858.551.5105



Interior of Catania

CLOCKWISE FROM LEFT: CHANTELE PHOTOGRAPHY, AUDA PHOTOGRAPHY, J. DIXX PHOTOGRAPHY