

RANCH & COAST

SAN DIEGO'S ULTIMATE LIFESTYLE MAGAZINE

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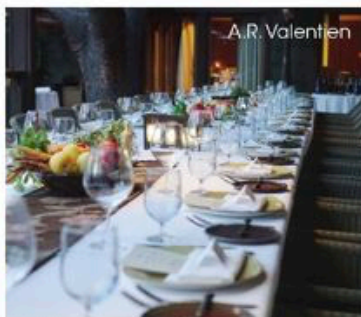
ELEGANCE
IN LA JOLLA



Indulge *dining*

Epicurean Adventures

A constellation of star chefs, communal meals, and wine dinners please palates in La Jolla



With so many updates on the La Jolla dining front lately, it can be tough to keep track. We've rounded up some of the exciting culinary developments on the scene in the jewel by the sea.

Star Chef

Prep Kitchen has appointed Chef Joseph Elevado as Chief Culinary Officer to oversee its entire culinary team. "We will be creating dishes that complement the restaurants' approachable style while integrating fun, innovative techniques and flavors," explains Elevado, who was a key creator as an executive chef in the Nobu empire under Chef Nobu Matsuhisa. He has earned multiple Forbes Five Star, AAA Five Diamond, and Mobil Four and Five Star accolades in his career. Prep Kitchen has locations in La Jolla, Little Italy, Del Mar, and soon a fourth in San Marcos. prepkitchenlajolla.com

Nautilus Neighbor

From the restaurateurs behind Pillbox Tavern in Solana Beach, Nautilus Tavern (6830 La Jolla Boulevard) aims to fill La Jolla's niche for an elevated neighborhood bar and grill with cuisine including an array of sandwiches and wings smothered in house-made sauces. With two spacious patios and a coastal chic environment, the eatery offers forward-thinking cocktails and scratch-made favorites to delight discerning palates. 858.750.2056, nautilustavern.com

All-Star Lineup

The Lodge at Torrey Pines' Executive Chef Jeff Jackson is putting a new spin on A.R. Valentien's annual Artisan Table series. While the focus remains on sharing a communal meal of seasonal bounty, each dinner features a guest chef, who will work with The Lodge's culinary team to craft a unique menu or explore a culinary theme. Each will be an intimate 40-person gathering, starting with a meet-and-greet reception followed by dinner with wine pairings. The all-star chef lineup includes Timothy Kolanko (May 3), Drew Deckman (June 7), Jason McLeod (July 12), Shihomi Borillo and Andrew Spurgin (August 9), and Paul Arias (September 13). Kolanko and Deckman will break from their usual fare. Kolanko, an alumnus of The Lodge's culinary team, will develop a menu that reflects his recent visit to Malaysia and India. Deckman and Jackson's collaboration will feature a French menu that pays tribute to the late Paul Bocuse, a mentor and friend to both. McLeod's menu will have a surf and turf theme borrowing from his Little Italy restaurants, Ironside Fish & Oyster, and Born and Raised. Spurgin and Borillo will feature Japanese fare, and every course of Arias' menu will include seafood. 858.453.4420, lodgetorreyppines.com/event-calendar

Celebrate the Sea

The Marine Room ushers in the season with two special dining experiences. The "Le Voyage" Table Tasting Dinner, available Wednesday and Thursday evenings, takes diners on a global culinary journey with a six-course, prix fixe tasting menu designed by Executive