

where

SAN DIEGO

TRAVELER

SUMMER
2019

Dynamic
Destinations
Off the
Beaten Path

Your Summer
Beachside
Event Guide

The Art of
the Perfect
Sandwich

SURF, SEA AND SUNSETS

SAN DIEGO DURING SUMMERTIME SIMPLY GLOWS WITH POSSIBILITIES.



WHERE
NOW

SUMMER
DINING

Mission Possible

Trust Restaurant Group and chef Brad Wise strike again, this time in the heart of Mission Hills with the debut of neighborhood-chic **Fort Oak**. The striking indoor/outdoor space features an exhibition kitchen with 16 countertop seats and retractable windows, ample patio dining, a retro-cool U-shaped bar that formerly housed an auto dealership, and a showstopper of an open-fire wood grill—weighing in at 7,000 pounds and crane-hoisted into place. The artisanal menu is meant for sharing—loaded with raw sea treats and towers, house-made charcuterie and gourmet small plates. Standouts include the goat milk cavatelli with charred broccoli, fennel sausage and truffle; chicken-fried quail with cornbread; and the opah pastrami toast with egg yolk caviar. Entrees include Australian wagyu and hearth-grilled branzino. To finish, the apple fennel crisp (below) is a must. 1011 Fort Stockton Drive, Mission Hills, 619.722.3398





Cesarina's wall of jarred culinary delights; and a sampling of their house-made desserts.



BUON APPETITO!

It's a downright adorable trattoria that manages to be both family-friendly yet elegant enough for date night. Welcome to **Cesarina**, nestled in the heart of Point Loma's Upper Voltaire 'hood. Restaurateurs Niccolò Angius (who named the bistro after his wife), Giuseppe Scognamiglio and Giuseppe Capasso were born and raised in Italy and wanted their concept—which began as a farmers market pop-up—to be an ode to the quintessential Italian matriarch. This means nourishing Italian comfort cuisine served all day—including daily handmade and customizable pasta dishes, seafood, hearty entrees, a full vegan menu and made-from-scratch pastries and desserts. The space features a dining patio that is cheery by day and romantic by night, a quaint wine bar, warm woods, Italian marble and fun pops of vibrant green. Lasagna fans will swoon over the baked Lasagna alla Bolognese with grass-fed beef ragout. For breakfast, try the Italian skillet with a "pasta frittata," meatballs, mozzarella and more. 4161 Voltaire St., Point Loma, 619.226.6222

Border Crossing

Find Mexican dining at its finest at **Javier's**, the latest high-profile culinary offering at the Westfield UTC mall. Known for its iconic outpost near Newport Beach (with locations in Irvine, L.A., Las Vegas and Los Cabos), Javier's is an experience and destination unto itself—like stepping into a posh, glamorous Mexican resort. Inside, a

massive, rope-like light feature glitters up from the center of the main bar and spans the ceiling of the lounge. Eye candy abounds at every turn, with fire features, modern fountains, mosaic tiling, lush greenery and stylish patrons sipping margaritas. Meanwhile, welcoming wait staff glide among the crowd as if on cue. Feast on refined fare,

such as premium steaks, Maine lobster enchiladas, Mexican prawns bathed in wine sauce and garlic butter, and arguably the best carnitas plate this side of the border—slow-cooked, tender pork meat that is pan-fried on the bone to crispy, golden perfection. 4301 La Jolla Village Drive, #1000, UTC, 858.200.2222



Javier's elegant front entrance

OPPOSITE, COURTESY FORT OAK; TOP RIGHT, SAM WELLS; BOTTOM RIGHT, SNAPTASTE®