

The San Diego Union-Tribune

The Dish

Take a trip down tasty lane on National
Cheeseburger Day Tuesday



What's Happening

Vintana Wine + Dine will host Baja Wines vs. Modern Times Beer, a four-course showdown dinner. Each dish, prepared by executive chef Deborah Scott,

is paired with one Baja wine and one Modern Times beer, leaving the guests to determine the winner in each round. 6 to 9 p.m. Friday. The Centre at Lexus [Escondido](#), 1205 Auto Park Way, Escondido. \$79 per person. Reservations: (760) 745-7777.

Nopalito Farms will host its seasonal **Sunday Asado Wet Hop Harvest** cookout featuring Argentinian asado. This ticketed open-flame affair will showcase local specialty beer collaborations, wood-fired dishes, specialty cocktails and live bluegrass music. 1 to 4 p.m. Sunday. 30321 Castlecrest Drive, Valley Center. \$80; \$20 children under 12. (619) 651-2150. Tickets: bit.ly/2Q594TC



Polynesian-inspired dishes will be served at the second annual tiki bash. (The Grass Skirt)

The Grass Skirt will host its second annual End of Summer Luau and Pig Roast. The tiki bash includes tropical treats, live entertainment, hula dancers, a traditional spit-roasted pig, a custom lei-making station and other surprises. 3

to 8 p.m. Sunday. 910 Grand Ave., San Diego. \$69 general admission; \$89 VIP (2 p.m. early entry). Tickets: thegrassskirt.com

Prohibition will host a September Supper Club Dinner and Cocktail Pairing. Styled as a “reverse pairing” dinner, GBOD Hospitality Group’s beverage director, Ryan Andrews, will craft four unique cocktails made with Bols Genever — a classic cocktail spirit that is a combination of both white and brown spirits — each perfectly paired with the four-course menu. 6 to 9 p.m. Monday. 548 Fifth Ave., San Diego. \$85 per person. Tickets: prohibitionsd.com/supper-club

September is California Wine Month and **Amici’s Ristobar** is celebrating the occasion with its Wine and Bites tasting event. Guests will taste nine wines, including two Robert Parker Rated 100 point wines and two 95-plus point wines, and nosh on a menu with items ranging from braised short rib caramelle to prosciutto-wrapped honey-roasted fresh fig with Marcona almonds and Humboldt Fog cheese. 6 to 8 p.m. Tuesday. Pacific Highlands Ranch, 5980 Village Way, San Diego. \$49.99 per person, plus tax and gratuity. Space is limited. Reservations: (858) 847-2740. opentable.com

Rancho Valencia’s Valle De Guadalupe Wine Dinner will feature four renowned winemakers — Adobe Guadalupe, Bodegas Henri Lurton, Casa Magoni and Vinas de la Erre — and authentic family-style Mexican cuisine all centered around flamenco music. 7 to 10 p.m. Sept. 20. On the Sunset Patio, 5921 Valencia Circle, Rancho Santa Fe. \$125 per person. Reservations: (858) 759-6246.

Avant at Rancho Bernardo Inn will host its third annual Herradura Barrel Release Celebration. The evening features light bites and signature cocktails, including the La Lavanda, crafted with ginger beer, lavender and fresh lime, as well as the classic Paloma, made with lime and fresh grapefruit. 6:30 p.m. Sept.

20. 17550 Bernardo Oaks Drive, San Diego. \$65 per person. Reservations: (858) 675-8551.

National Cheeseburger Day is Tuesday

Did you know that in 1926, 16-year-old Lionel Sternberger is rumored to have introduced the cheeseburger when he was working as a fry cook at his father's Pasadena sandwich shop, “The Rite Spot”? He dropped a slab of American cheese on the sizzling patty and, voila, the cheeseburger was born. Order up.



Bankers Hill BH Burger with Parmesan topped truffle fries. (Bankers Hill Bar + Restaurant)

Bankers Hill Bar + Restaurant's BH Burger is an upgraded version of the classic, made with a half-pound patty of ground chuck, topped with aged white cheddar cheese, fresh heirloom tomato and house-pickled red onion. It's served on a buttery brioche bun with crispy, Parmesan topped truffle fries on the side. 2202 Fourth Ave., San Diego, (619) 231-0222. bankershillsd.com



Bleu Boheme's Croque de Garcon (Bleu Boheme)

Bleu Bohème's croque de garcon is an open-faced hamburger, made with a house-ground Angus beef patty, topped with brie cheese, crispy Parmesan ham, caramelized onions and a fried egg. It's served on a brioche bun. Executive chef/owner Ken Irvine recommends topping it with foie gras. 4090 Adams Ave., San Diego, (619) 255-4167. bleuboheme.com



Cafe 222's alternative to the all-beef patty, the Black Bean Quinoa Burger. (Cafe 222)

Cafe 222 offers a vegetarian twist to the classic cheeseburger with its house-made black bean-quinoa burger, topped with curry mayonnaise, lettuce, tomato and choice of cheese. 222 Island Ave., San Diego. (619) 236-9902. cafe222.com

Mezé Greek Fusion puts a twist on cheeseburgers with its Mezé burger, a mix of ground beef, lamb, feta cheese, garlic, onion and mint, topped with sauteed onions, mushrooms, Swiss cheese, fiery feta and garlic aioli. 345 Sixth Ave., Gaslamp Quarter. (619) 550-1600. gaslampmeze.com

Poke It's ribeye riceburger is made with sushi rice pressed and fried to form the buns of the burger, then sandwiched together with teriyaki ribeye, cabbage salad, avocado and a hint of sriracha. 690 University Ave., Hillcrest. (619) 773-6486. pokeitsd.com

Smokeyard BBQ & Chop Shop brings barbecue to the bun with their Smokeyard Burger, a toasted brioche bun filled with thick cut bacon, lettuce, tomato, crispy onions, grilled mushrooms, signature barbecue sauce, aioli and aged white cheddar. 4313 La Jolla Village Drive, Suite 2265, San Diego. (858) 630-7427. smokeyard.com

Coaster Saloon's coaster burger is piled high with bacon, Swiss cheese, caramelized onions, Thousand Island dressing, lettuce, tomato, onions and pickles. 744 Ventura Place, Mission Beach. (858) 488-4438. cohnrestaurants.com/coastersaloon

Leroy's Kitchen + Lounge's namesake burger, Leroy's burger, is served with white cheddar, bacon jam, house pickles and signature truffle fries on the side. Round out your meal with a craft cocktail or pint from an extensive craft beer lineup. 1015 Orange Ave., Coronado. (619) 437-6087. leroyskitchenandlounge.com

Draft Republic unites bacon and blue cheese to create its bacon and blue cheese burger, made with a half-pound grass-fed beef patty, house-made maple bourbon bacon and blue cheese on a warm pretzel bun. Available at 4282 Esplanade Court, La Jolla and 5958 Avenida Encinas, Carlsbad. cohnrestaurants.com

Royale! Cocktails and Hamburgers will serve a meat-free version of its crowd-favorite burger called the vegan royale, made with a house-made black bean/quinoa patty, fried eggplant, sautéed mushrooms, pickled veggie slaw, spicy veganise on a whole wheat bun. 4204 Voltaire St., San Diego. (619) 431-5653. royalesd.com

New menus

Beat the summer heat in September with milkshakes and adult-only slushies at these local eateries:

- **MooTime Creamery:** Have a scoop of handcrafted ice cream in flavors like Chocolate Chip, Nutella Banana and bright blue Silly Vanilly. 1025 Orange Ave., Coronado. (619) 435-2422. mootime.com
- **Corvette Diner:** The nostalgic dessert shop offers shakes and malts in every flavor, including the Elvis (peanut butter, banana and marshmallow), Chocolate Mint Patty and good old-fashioned strawberry. 2965 Historic Decatur Road, San Diego. (619) 542-1476 cohnrestaurants.com/corvettediner
- **The Bar at Moniker General:** Moniker's Day Owl Frozé is a flute that packs a punch, made with frozen rosé wine and a topper of liqueur. 2860 Sims Road, San Diego. (619) 255-8772. monikergeneral.com

- **Beerfish:** The North Park al fresco dining spot offers imbibers a frosty strawberry rosé or Champagne slushie. Elevate your tasting sensation with a watermelon sake sipper on the side. 2933 Adams Ave., San Diego. (619) 363-2337. beerfish.com



Shrimp ceviche is one of the healthy alternatives on the menu at Mavericks Beach Club. (Photography by Gabriela / Mavericks Beach Club)

Mavericks Beach Club has added healthy alternatives to its menu. New items include shrimp ceviche, in a citrus marinade with pico de gallo, avocado, cucumber slices, served with a side of corn tortilla chips; the turkey burger, topped with pepper jack cheese, guacamole, lettuce, tomato, onion and a little bit of garlic aioli; Caesar salad, made with romaine hearts, creamy Caesar dressing, shaved Parmesan and croutons, with an option to add chicken, shrimp, mahi mahi or steak; buffalo fries, a bowl of shoestring-cut fries, buffalo chicken and chopped celery, all drizzled in ranch dressing; and three new wing flavors: tangy barbecue, mango habanero and garlic Parmesan. 860 Garnet Ave., Pacific Beach. (858) 999-0348. maverickssd.com



Three pigs hash with pork belly, bacon and prosciutto.. (Herringbone La Jolla)

Herringbone La Jolla celebrates the end of summer with its Endless Rosé Brunch. Enjoy breakfast classics like the soft shell crab Benedict, three pigs hash with pork belly, bacon and prosciutto and the coconut chia seed pudding with local berries and honey. Lunch staples include the fresh oyster sampler and curried cauliflower and Israeli couscous. End your meal with a pecan sticky bun or hazelnut olive oil cake. And it's not brunch without booze, so try the Endless Rose (\$25), or a specialty Peter Rabbit Mimosa with bruised basil lemonade, or a Local Bloody Mary with a side of bacon. 10 a.m. to 2 p.m. Saturday and Sunday. 7837 Herschel Ave., La Jolla. (858) 459-0221. herringboneeats.com



Empanada Kitchen has added dessert empanadas to its menu. (Empanada Kitchen)

Empanada Kitchen has introduced new menu options to its lineup. The dessert empanadas come in a variety of flavors, including apple pie, peach cobbler and braised banana with dulce de leche. The weekly rotating specials feature spicy Italian sausage with pesto; spinach and mozzarella; broccoli and bacon sautéed in garlic with mozzarella; shrimp and garlic; caramelized onion and mozzarella; and kale and butternut squash (vegan). Open 8 a.m. to 8 p.m. Monday through Friday; 10 a.m. to 6 p.m. Saturdays (starting Sept. 22); 9 a.m. to 1:30 p.m. at La Jolla Open Aire Market, 7335 Girard Ave., La Jolla. The downtown shop is at 819 C St., San Diego. (619) 228-9419. empanada-kitchen.com

Openings



Hidden Fish executive sushi chef and owner John Hong, aka Chef Kappa (Hidden Fish)

Hidden Fish, San Diego’s first omakase-only sushi restaurant, opened its doors in Kearny Mesa. Omakase, a phrase which directly translates to “I’ll leave it up to you,” is a traditional Japanese-style of dining where guests place the selection of dishes entirely in the hands of the sushi chef. Bluefin tuna with truffle, toro tartare (tuna) and sea bream are just a few of the options on the menu, as well as a rotating selection directly from Japan’s renowned Tsukiji Fish Market. The 13-seat sushi bar will dedicate eight seats for a 30-minute, 12-piece omakase teaser for \$50 while five seats will be reserved for a more leisurely 90-minute premium meal featuring 18 pieces for \$90. Before or after dinner, guests can enjoy a glass of beer, wine or sake in the standing-room only lounge. Through Sunday, the restaurant will host a 30-minute omakase dinner, and a 90-minute dinner starting Tuesday. 4764 Convoy St., Suite A, San Diego. hiddenfishsushi.com

Carlsbad's much-anticipated **Windmill Food Hall** will open its doors in late September. Housed inside the landmark 1982 windmill building off Interstate 5, the food hall will feature a variety of handpicked vendors ranging from Korean-style fried chicken and gourmet street tacos to Belgium waffles and traditional Thai cuisine. There will be a full-service bar, ample outdoor seating and a concept called "The Library." A speakeasy bar will occupy the second floor and is slated to open at a later date. 890 Palomar Airport Road, Carlsbad. visitcarlsbad.com/carlsbad-windmill-food-hall