

# PACIFIC

San Diego



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AUGUST 2009 | \$3.95

*city ballet*

lets down its hair for  
the staycation issue

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Knock-knock.  
Who's there?  
Egg.  
Egg who?  
Egg Zackly.  
(It's a knock-knock yolk)

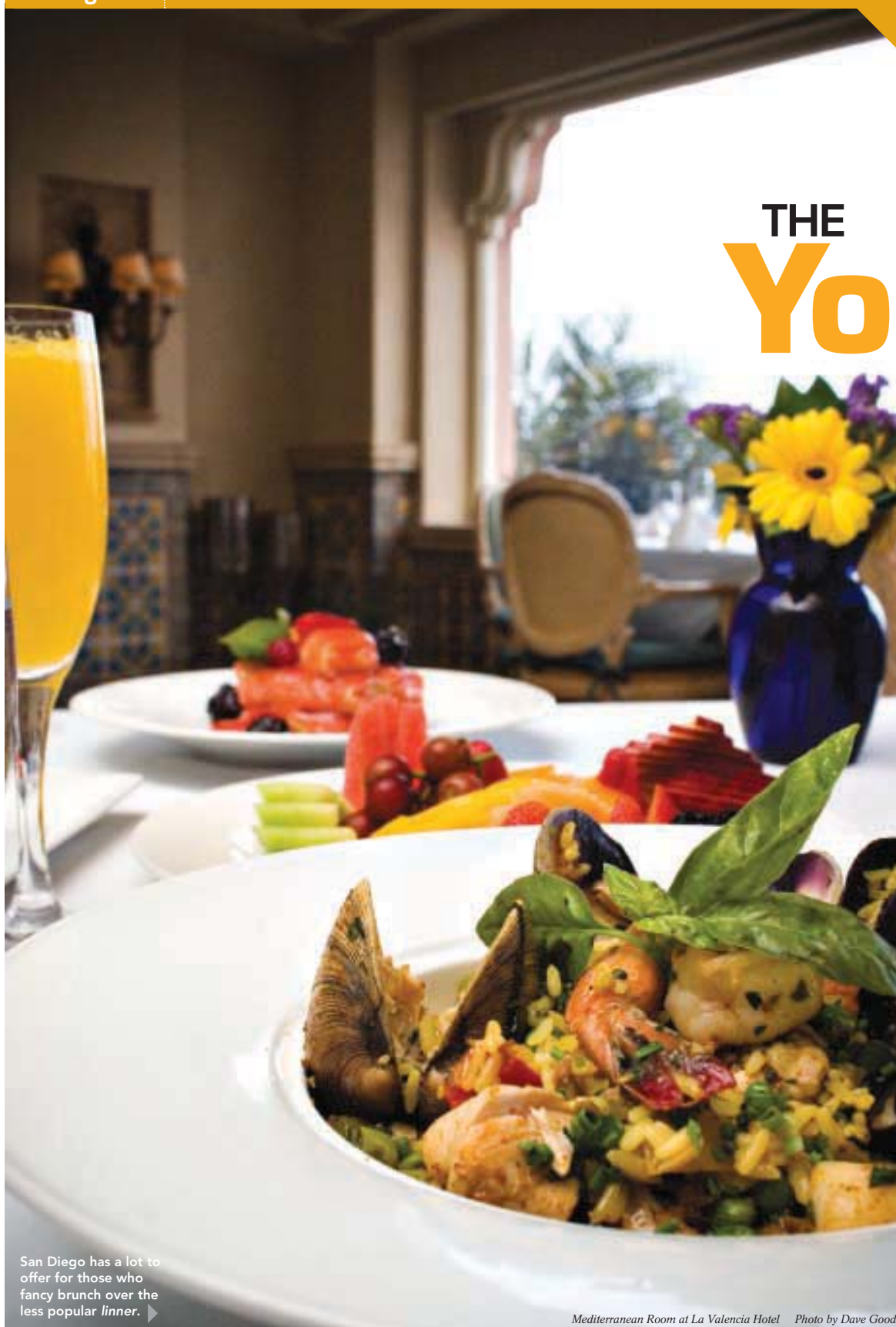
# THE Yolk's ON YOU

SAN DIEGO'S  
SCRUMPTIOUS  
SUNDAY  
BRUNCHES ARE  
NO LAUGHING  
MATTER

BY BRANDON  
HERNANDEZ

**G**etting a late start on a leisurely Sunday brunch in a fabulous resort setting can make any weekend feel like a vacation. And whether you're an *a la carte* enthusiast or prefer making a beeline for the buffet, there's no shortage of great spots in San Diego for noonish noshing.

Before another fast-paced work week begins, wait for the sun to wake you up, then slow it down by breaking the fast at any of these destination hotels.



San Diego has a lot to offer for those who fancy brunch over the less popular *linner*. ▶

Mediterranean Room at La Valencia Hotel Photo by Dave Good



A. Photo by Janelle Maas



Gold-foil poached egg from the dinner tasting menu

B.



C. Photo by Dave Good



Photo by Dave Good

D.

**California Bistro at Four Seasons Aviara**

7100 Four Seasons Point, Carlsbad  
760.603.6800

[fourseasons.com/aviara](http://fourseasons.com/aviara)

Price: varies by menu item

<A>

Four Seasons Aviara's brunch spot may be called California, but it's the French-inspired culinary touches that add epicurean flare to the Bistro's delectable dishes comprised of the best of San Diego's regional harvest. Prime examples of this *methode de Français* include the eggy brioche used in the wild blueberry and mascarpone cheese-stuffed French Toast, the rich Choron (tomato-infused Hollandaise sauce) accompanying the corned beef hash gratin and the free-flowing Champagne. It's decadence European-style... with a SoCal accent. *Oui, oui*, dude—free valet parking for Sunday brunchers.

**El Bizcocho at the Rancho Bernardo Inn**

17550 Bernardo Oaks Dr.,  
Rancho Bernardo

858.675.8550

[ranchobernardoinn.com/bizcocho](http://ranchobernardoinn.com/bizcocho)

Price: \$39.95/person  
(\$20 for children 5-13)

<B>

Over its long and storied history, the Rancho Bernardo Inn's fine-dining restaurant, El Bizcocho, has housed more than its fair share of culinary talent. Through it all, Sunday brunch has remained a popular tradition—tables loaded with delicious fresh-baked breads and pastries, gourmet charcuterie and master chef-prepared soups, entrées and desserts have helped this venerable inland spot win the hearts of brunchers countywide. Spice up the epicurean experience with visits to the Bloody Mary Bar.

**Crown Room at the Hotel Del Coronado**

1500 Orange Ave., Coronado

619.522.8490

[hoteldel.com/crown-room](http://hoteldel.com/crown-room)

Price: \$72.50/person

(\$22.95 for children 6-12)

<C>

Seven distinctly themed stations make for a progressive dining experience at the Hotel Del's Crown Room, considered San Diego's top Sunday brunch for decades. Guests can start their culinary journey with dishes based on fresh, locally-sourced produce at the Farm-To-Table station, then head to the Southland Coastal line for regional fish and shellfish creations before feasting on fine cheeses at the Eno station. Still hungry? The bountiful Nothing But Chocolate table is located within reach of the all-you-can-eat and dessert station.

**Grant Grill at the U.S. Grant Hotel**

326 Broadway, Downtown

619.744.2077

[grantgrill.com](http://grantgrill.com)

Price: varies by menu item

<D>

With its dark wood paneling, cushy leather seats and elegant draperies, the Grant Grill is one posh place to enjoy a delicious brunch. The menu includes upgraded standards like lemon Belgian waffles and chicken Cobb salad plus one-of-a-kind items like Ahi tuna risotto and a tempura shrimp B.L.T. sandwich. There's even mock turtle soup for the more adventurous palates. Located inside the U.S. Grant Hotel, the Grill gives brunch guests a chance to walk off their meal while exploring one of the city's most prominent historic landmarks.



E.

Photo by Janette Maas



F.



H.



Photo by Dave Good

G.

**The Restaurant at Rancho Valencia Resort**  
5921 Valencia Cir., Rancho Santa Fe  
858.756.1123  
[ranchovalencia.com/restaurant](http://ranchovalencia.com/restaurant)  
**Price:** varies by menu item

**Atoll at the Catamaran Resort Hotel**  
3999 Mission Blvd., Mission Bay  
858.539.8635  
[catamaranresort.com](http://catamaranresort.com)  
**Price:** \$39.95/person  
(\$18.95 for children 5-12)

**Mediterranean Room at La Valencia Hotel**  
1132 Prospect St., La Jolla  
858.551.3765  
[lavalencia.com](http://lavalencia.com)  
**Price:** \$49/person  
(\$26 for children 5-12)

**Kitchen 1540 at L'Auberge Del Mar**  
1540 Camino Del Mar, Del Mar  
858.793.6460  
[laubergedelmar.com/kitchen1540](http://laubergedelmar.com/kitchen1540)  
**Price:** varies by menu item

<E>

The Old World nature of Rancho Valencia Resort's fine dining restaurant transports Sunday brunchers to another time and place. Located in the heart of Rancho Santa Fe, the resort offers the epitome of peace and tranquility and is a splendid spot in which to relax while your taste buds go to town on menu items including X.O. soufflé omelets, Huevos Rancho Valencia (an upscale take on the Mexican favorite) and pancakes flavored with lemons grown right at the resort, which celebrates its 20th anniversary this year.

<F>

The sun-kissed Mission Bay views at the Catamaran's Atoll restaurant can make even San Diego natives feel like visiting sightseers, and the best time to soak it all in is during the restaurant's famous Champagne Sunday Brunch. Gourmet meets buffet at this family-friendly feast, where guests call the shots at waffle, omelet and salad stations. Other waterfront highlights include a variety of ceviches and made-to-order sushi, custom-built tacos and sinful sweets created by a pastry chef. Reservations recommended.

<G>

Known as "The Pink Lady of La Jolla," La Valencia has played host to esteemed guests from all over the world since 1926, but you don't have to be an out-of-town celebrity to enjoy an al fresco Sunday Champagne Brunch at the hotel's Mediterranean Room. Guests can pluck Blue Point oysters, Alaskan king crab, leg of lamb and other such prized items from the extensive buffet, then enjoy a leisurely meal from one of the most luxurious perches in the city, where (for now) you can still watch seals lounging at Children's Pool.

<H>

At L'Auberge Del Mar's KITCHEN 1540, ingredients sourced from the region's top quality purveyors are transformed into delectable dishes including almond-crusted French Toast with strawberries and mascarpone cheese, California Omelets with Dungeness crab and avocado, and zesty breakfast burritos with chorizo and fresh salsa. If you're feeling more like lunch, try the salmon with sweet-and-sour pomegranate and fennel salad or a juicy grass-fed Palomar Mountain burger. Make the meal even better by dining in a private cabana.