

RANCH & COAST

SAN DIEGO'S ULTIMATE LIFESTYLE MAGAZINE

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Rancho Santa Fe
Country Friends
Art Of Fashion
At Home In
The Ranch
Fall Fashion

Silk faille
embroidered
dress by Oscar
de la Renta





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RANCH EATS

An impressive number of fine dining establishments can be found in and around Rancho Santa Fe. Here, we recognize known standouts and a notable newbie. ANDREA NAVERSEN & MIA STEFANKO

1 Mike Morehead and Tom Fulkerson, owners of Bentley's Steak & Chop House, provide a top-notch dining experience with classic steak house ambience and the highest quality meats, seafood, and produce. (760/632-9333, www.bentleyssteak.com)

2 The Restaurant at Rancho Valencia's executive chef Eric N. Bauer is earning accolades for his coastal ranch cuisine. At a recent dinner in the resort's updated restaurant, rustic yet elegant, guests raved about the rib cap steak and beef cheeks with asparagus, leeks, parsley vinaigrette, and bone marrow jus with potato mousseline. Bauer teams up with sommelier Jayson Knack on September 14 for tapas and Spanish wines from Miura Vineyards with Flamenco music by Gypsymenco. (858/756-1123, www.ranchovalencia.com)

3 Dolce Pane E Vino is a neighborhood favorite that boasts small plates of Italian favorites — think Yellowtail Tartare, Carlsbad Mussels, Fanny Bay oysters — paired with a wine list and full bar as carefully crafted as the food. (858/832-1518, www.dolcepaneevino.com)

4 Under the direction of owner Barry Podwell, Firenze has long been acclaimed for its savory Tuscan fare and exemplary wine selection. Dine *al fresco* in the charming patio, the perfect environment in which to enjoy antipastos, salads, pasta, nightly house specials, and elegant desserts. (760/944-9000, www.firenzetrattoria.com)

5 The Inn at Rancho Santa Fe's Innfusion features cuisine by executive chef John Beriker, whose acclaims and awards include Chef of the Year by the Knights of the Vine, Best Dining Experience by the Singapore Tourist Promotion Board in 1996, and many others. (858/756-1131, www.theinnatrsf.com)

6 Tim Cusac brews a great cup of Joe, buying green coffee beans and roasting them himself. His two Caffe Positano locations offer single origin coffees with individualized flavors, like his favorite Ethiopian Yirgacheffe. Specialties include *affogato*, vanilla frozen yogurt with a shot of espresso. Cusac bakes stuffed croissants and other pastries, and also serves sandwiches, salads, and smoothies at the Del Rayo location and at Rancho Sandwich. (858/756-1921, www.ranchooast.com)

7 Mille Fleurs' culinary magic is led by chef Martin Woesle, who melds European traditions with local ingredients in daily-changing menus. Featured here is a delectable antelope filet with chanterelle mushrooms, spinach spätzle, carrots, and blueberries in a cacao-red wine sauce. (858/756-3085, www.millefleurs.com)

8 Pantry offers new American comfort favorites with a twist. Consider the bone-in all-natural pork chop, served with an eggplant relish. Sweet tooths crave Pantry's baked goods, available on site and at Stump's and Seaside Market. Try the brownie chunk cookies — you'll be hooked. (858/756-1221, www.eatpantry.com)

9 For more than 30 years, the Lemon Twist farm stand has been a familiar sight off Del Dios. Reopened this year after being

destroyed in the Witch Creek Fire, it sells citrus, exotic fruits, flowers, seasonal produce, pottery, and plants. But the real standouts are luscious strawberries dipped in chocolate — perfect for parties. Started by friends Katie Shull and Trudy Tunstall, Lemon Twist is now co-owned by Shull and son Robin. (858/756-0826, www.lemontwistfruitstand.com)

10 The new Løic Bistro in Cielo has locals lining up for puffy croissants, Parisian macarons, and baguettes warm from the oven. Løic Laffargue, named Western Regional Pastry Chef of the Year by the American Federation of Chefs in 2008, traveled the world as a pastry chef for a cruise line, and worked at the Bellagio and Wynn in Las Vegas before settling in S.D. The restaurant adjoining the patisserie serves salads and panini for lunch. For dinner, sample classic French fare, including Boeuf Bourguignon, Coq au Vin, and *pomme frites* with white truffle oil and Parmesan. Laffargue serves the home cooking he learned from his mother, with whom he still exchanges recipes. (858/759-4409, www.loicrestaurant.com)

11 Cherished for its delicious coffee and the combination of the glorious outdoors melded with the flair of a European café, patrons return to Thyme in the Ranch time and again for its homemade cakes, pies, brownies, cinnamon rolls, savory salads, and sandwiches. (858/759-0747, www.thymeintheranch.com)

12 Under the helm of executive chef Michael Knowles, the Covenant can now enjoy delivery from Delicias from 5:30-8pm. Wine and beer can also be delivered to those over 21. (858/756-8000, www.deliciasrestaurant.com)