



### Date night's in the bag

**RANCHO SANTA FE, SAN DIEGO** | Rancho Valencia hotel's new restaurant, **Veladora**, is sumptuous and expensive, which makes it the perfect place to splurge on a special occasion. The candlelit dining room shows off wrought-iron chandeliers and an original floor-to-ceiling Damien Hirst wall hanging made of butterfly wings. The food tends toward classic—slow-poached Maine lobster salad with a squeeze of their homegrown citrus, or lobster and black truffle risotto. Much of the produce comes from nearby Chino Farms, but they harvest their own honey on-site and have plans to make their own olive oil. Hit the equestrian-themed Pony Room for simpler bar fare and creative cocktails, like the

**Veladora's slow-poached Maine lobster salad with lemon vinaigrette**

Peachy Paddock Mule, a refreshing mix of rye, fresh peaches, housemade ginger beer, and fresh lime. \$\$\$\$; 5921 Valencia Circle; [ranchovalencia.com](http://ranchovalencia.com)

### Belly up to the cheese bar

**COSTA MESA** | It's easy to work up an appetite shopping the bins of dark chocolate, bottles of olive oil, and aisles of cooking tools at **Surfas**, the new O.C. outpost of the renowned Culver City culinary emporium. Fortunately, one corner of the warehouse-size store offers hungry shoppers the ultimate break: At the Epicurean Center, you can nab a seat at the counter and fortify with a plate of French brie, Oregon blue, Italian gorgonzola, baguette slices, fruit, and a glass of wine before getting back to browsing. 3309 Hyland Ave.; [surfasonline.com](http://surfasonline.com) >40L