

BY FRANK SABATINI JR. / PHOTOS BY GIADA PAOLONI

C H A I N *of* GOURMAND

Savor a progressive menu linking San Diego chefs to their favorite dishes

Back by popular demand (by several of the city's top chefs), *PacificSD* proudly presents the third annual Chain of Gourmand, wherein a local chef cites his or her favorite dish, and then the maker of that dish calls out his/her fave, and so on, up to a perfect 10.

To keep things fresh, the chefs selected the dishes that had them seeing stars from the bumper crop of San Diego restaurants that opened within the past year.

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cheese and egg
that go into it”

—Johnny Rivera



Johnny Rivera’s favorite dish:
Tagliatelle carbonara at Veladora
Created by chef Eric Bauer

VELADORA
(Opened November 2012)
5921 Valencia Cir., Rancho Santa Fe
858.759.6216, ranchovalencia.com

The unconventional inclusion of cauliflower and lemon zest in Veladora’s tagliatelle carbonara struck a high-note for Great Maple owner Johnny Rivera. “They added a unique freshness to the salt and fat of the pancetta that I haven’t seen before in carbonara,” he says. It’s available as an entrée, but Rivera ordered it as a small plate. “I’m a big fan of this dish and the Pecorino cheese and egg that go into it,” he says. “Because it’s so heavy, the smaller portion is terrific, because it’s less of a commitment.”

Chef Eric Bauer added the classic Roman dish to Veladora’s menu in early summer, although it will evolve in the coming months to include winter vegetables. His goal is to add healthy components to the carbonara with seasonally compatible organics that take it beyond its traditional foundation of egg, cheese and cream.