

A neighborhood guide to *Little Italy* p. 56

ALSO **SAN DIEGO'S FUTURE MAJORITY:** A survey of local Latinos p. 108

+ Talking politics with Gene Cubbison p. 152 / GO NOW! VAIL, BAJA, VEGAS p. 69

San Diego

MAGAZINE

North
County
edition

Pizza!

Find the best deep-dish, thin-crust, Neapolitan-style, traditional, out-of-the-box, wacky, life-changing pies in this town

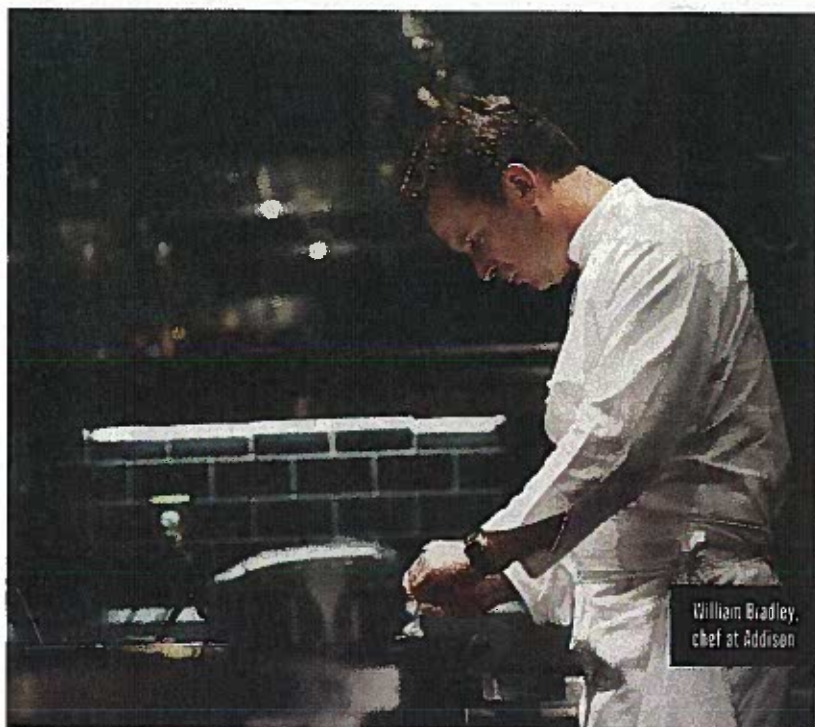
Alexander's
on 30th,
North Park

sandiegomagazine.com

NOVEMBER 2013 \$4.95



PLUS
Food Critic's Picks
The Neapolitan Invasion
Notes from a Dough Pro
Oldies but Goodies
Knots, Rolls, &
Other Spin-offs



William Bradley,
chef at Addison

DEL MAR

Haute French

Calling all Francophiles, oenophiles, and epicureans with deep pockets—if an evening of vintage Burgundy wines paired with a six-course feast of French-inspired dishes prepared by San Diego's reigning chef, **William Bradley**, whets the appetite, then head to **Addison** on November 20, 2013, for a moveable feast. Say “bonjour” to sea scallops with Champagne, caviar, and watercress; butternut squash velouté with braised bacon, thyme, and chestnuts; and lamb persillade with potato gnocchi and Parmesan. \$350 per person. 5200 Grand Del Mar Way, San Diego —AW

CARLSBAD

Canine Cuisine

Bistro West is now also feeding four-legged friends, having devised a gourmet room service menu at **West Inn & Suites** that features chopped meatloaf shepherd's pie, deboned rotisserie chicken, a juicy bacon burger, or veggie burger for your hungry (er—overindulged?) pooch. Envious pet owners can head next door and have their own gourmet feast at **West's Steakhouse**, which is offering “A Night with the Chef,” a six-course tasting menu inspired by what's fresh from its nearby 3-acre farm.

4980 Avenida Encinas,

Carlsbad —AW



DEL MAR

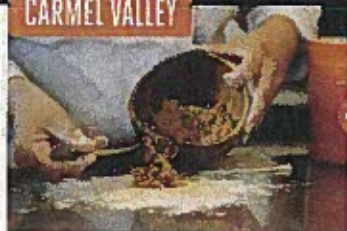
Market Fresh



Basile Studios and Hawkins Construction have been enlisted to transform **Market Restaurant + Bar**, a much-needed move, as chef **Carl Schroeder**'s poetic seasonal dishes have long been outshining the dated décor. Plans include a palette

of natural materials, warm woods, and neutral colors to invoke a “Napa-style” feel and ambiance. “With our location being close to the hills and horse farms of Rancho Santa Fe and Fairbanks Ranch, along with our proximity to Chino Farms, we wanted to create the same feel of the wine country,” explains **Terryl Gavre**. **Schroeder**'s savvy partner, who has a keen eye for design (hello, **Bankers Hill** and **ACME Kitchen & Bar!**). A new stone wood-burning oven and kickass bar menu will feature flatbreads, shellfish, roasted meat, and rustic-style dishes. **Market's** doors re-open in late October. 3702 Via De La Valle, Del Mar —AW

CARMEL VALLEY



Uberlicious

Grass-fed beef chile rellenos, sustainable sea bass in curry, Israeli jeweled couscous with organic veggies... **Del Martians** and **Carmel Valley-ites** can now order healthy eats online that are delivered to their doorstep by **uberfood**. Three Cornell alums launched this organic food service to “bridge the gap between high-quality food and fast convenience.” The seasonal menu sings with San Diego's fresh sustainable ingredients—braised lamb shank with heirloom tomatoes or honey basil salmon atop quinoa with mint and watercress pesto; fennel, apple, and chicken salad; along with vegan, vegetarian, or gluten-free dishes galore. uberfoodsd.com —AW