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Today's Travel Deals

9/11/13

\$1210* & up
West Coast to Auckland
w/Car, R/T incl. Tax



\$119
Arizona AAA 4-Diamond
Resort at 30% Off



\$234 & up
4-Night Weekend Cruise
to Cozumel*



\$180-\$229
San Antonio 4-Diamond
Resort, 30% Off



Listed by **TRAVELZOO**
*Some taxes, fees additional

San Diego Culinary Events

Hungry? Need to fill your culinary calendar? Here is where you will find all the restaurant and culinary happenings in San Diego. We feature a calendar of special dinners, tasting menus, prix-fixe meals, food festivals and other culinary events, including regularly occurring food events as well as special one-time-only events featuring top chefs. Keep checking back so you can know all that's going on in the world of restaurant and food events in San Diego. We've also got the latest [San Diego Restaurant News](#) and [Wine Events](#).

CULINARY EVENTS



MEATY MATTERS

- [Best Steakhouses](#)
- [Top 10 Steak Wines](#)
- [A Guide to the Different Cuts of Beef](#)
- [Top 5 Tips for a Perfect Steak](#)

September 14

Taking place during San Diego's Latin Food Fest, the **Friends of James Beard Benefit Dinner** will feature cooking by chefs Miguel Angel Guerra (El Taller, La Querencia), Pablo Salas (Amaranta) and Chad White (Plancha Baja Med) in the style of Baja Med, which fuses Mexican, Mediterranean and Asian flavors. A six-course tasting menu with dishes that include "sea and air tacos" of octopus with rice pilaf, mushrooms, pumpkin, ancho chilies, squid ink aioli and fried shallots, and duck breast with baby arugula, smoked nine-chile sauce and candied almonds. In addition, a selection of wines and spirits will accompany the meal. This event takes place at The Port Pavillion on Broadway Pier at 5:30 p.m. Tickets cost \$95 for JBF members and \$130 for the general public. For more information, visit www.jamesbeard.org/events/san-diego

September 15-20

The twice annual **San Diego Restaurant Week** returns September 15-20, 2013. Featuring prix-fixe menus from dozens of San Diego restaurants, guests can opt to dine for lunch or dinner. Three different price choices are available for the two-course lunches and three-course dinners. Select a \$10, \$15 or \$20 menu for lunch and \$20, \$30 or \$40 menu for dinner. For more information and a list of restaurants go to www.sandiegorestaurantweek.com.

September 19

Tequila is the name of the game at **All Things Agave**, an inaugural craft cocktail soiree at [Rancho Valencia](#). With more than 100 types of tequila in-house and a new tequila menu, The Pony Room welcomes guests for a festive evening, featuring live Flamenco music from GipsyMenco, food pairings and innovative cocktails. Special guest Guillermo Sauza, legendary master distiller and owner of Tequila Fortaleza, will be present. Tickets are \$79; reservations can be made by calling 858-759-6246. Rancho Valencia, 5921 Valencia Circle, Rancho Santa Fe, CA 92067, 858-756-1123, 800-548-3664.

September 22

The [Park Hyatt Aviara](#) will host a **Park Hyatt Masters of Food & Wine event**, featuring a [single malt Scotch](#) and cigar dinner at [Argyle Steakhouse](#). The event will start with a tasting of single malt Scotch paired with cigars, followed by a steak dinner showcasing California Natural Brandt Beef. Reservations are limited and may be made by calling 760.448.1234 ext. 5056. Park Hyatt Aviara, 7100 Aviara Resort Dr., Carlsbad, CA 92011, 760-448-1234.

September 24

At [Bistro West](#) in Carlsbad, executive chef Eugenio Martignago will present a **six-course prix-fixe wine pairing dinner to celebrate the 40th anniversary of Cakebread Cellars**, one of Napa Valley's finest wineries. For each of the six pairing courses, a Cakebread wine has been carefully selected to complement inspired dishes that feature fresh ingredients from the restaurant's own three-acre farm. To start, a fruitful 2012 Sauvignon Blanc will accompany heirloom tomatoes, burrata, fresh mission figs and bacon-cured figs. A delicate puff pastry filled with sea scallops and mushroom duxelles will be paired with a 2011 Chardonnay aged in French oak, while a fresh porcini mushroom soufflé and Maine lobster will be partnered with an earthy 2012 Pinot Noir. The menu will also feature Waygu steak, lamb osso bucco and an artisan cheese finish, paired with more stellar Cakebread wines. The event will begin at 6:30 p.m. and costs \$150 per person, plus tax and gratuity. For more information, visit www.weststeakandseafood.com/events or call 760-930-9100. Bistro West, West Inn complex, 4960 Avenida Encinas, Carlsbad, CA 92008, 760-930-8008.

September 26

At the **9th Annual Chef Showdown**, local chefs stand up against domestic violence. This important culinary event honors National Domestic Violence Awareness Month and benefits the programs and services provided by the Center for Community Solutions. Ten local chefs divide into two teams for a lively "Iron Chef"-inspired cooking competition. Guests sample their creations while enjoying a course-by-course commentary by Sam Zien of the television show *Sam the Cooking Guy* and Marcella Valladolid of the Food Network's *Mexican Made Easy*. Participating chefs include Anthony Sinsay of La Villa, Amy Dibiase of Baleen, Joe Magnanelli of [Cucina Urbana](#), Lori Sauer of George's at the Cove, Percy Oani of [The Shores](#), John Bautista of [Kitchen 1540](#), Benito Molina of Manzanilla, Drew Deckman of Deckman's, Flor Franco of Indulge Contemporary Catering and more. Tickets can be purchased for \$125 by calling 858-272-5777, ext. 120, or at www.ccsd.org. 9th Annual Chef Showdown - NTC Promenade, 2640 Historic Decatur Rd., San Diego, CA 92106, 858-272-5777, ext. 120.

September 26

The [Grand Del Mar](#) hotel will host an event at 7 p.m. featuring **fall-inspired cocktails and paired bites** presented by the resort's mixologist Levi Walker. The cost is \$45 for four cocktails and hors d'oeuvres, plus recipes. For reservations, call 858-314-1996. The Grand Del Mar, 5300 Grand Del Mar Ct., San Diego, CA 92130, 858-314-2000, 855-314-2030.

For more information, please visit Latisse.com

RESTAURANT AWARDS 2013



Check out the 2013 edition of GAYOT's [Annual Restaurant Issue](#), which features the [Top 40 Restaurants in the U.S.](#), [Rising Chefs](#) and more.

October 6

Explore Del Mar Village for a day of art, food, music and fun. Local and regional juried artists and craftsmen will set up along Camino Del Mar (from 10 a.m.-5 p.m.), so attendees can experience paintings, sculpture, photography, jewelry, ceramics and the chance to meet the artists. At the **Taste of Del Mar** (held from 1 p.m.-4 p.m.) participating guests may sample the culinary creations at more than 25 of Del Mar's most highly regarded restaurants. Stages will be set along Camino Del Mar for live music. Dogs are welcome to come and attend the Fido Festival --- with tastings, photos and specialty pet products. The art stroll is free, while Taste of Del Mar tickets are available for \$25 per person in advance, or \$30 per person at the event.

October 12

Carlsbad's [Bistro West](#) and [West Steak and Seafood](#) are hosting their fourth annual **OktoberWest Food, Wine and Beer** event. Enjoy chef Eugenio Martignago's farm-fresh creations from his three-acre West Farm during this celebration of fall. Menu highlights include a slow-cooked suckling pig, bratwurst (house-made pork sausage with sauerkraut), weisswurst (house-made veal sausage), weiner schnitzel (breaded pork cutlets sautéed in a lemon caper sauce), spaetzle (German-style pasta made with parmesan cheese and butter), Black Forest cake and more. The event takes place from 11 a.m.-3 p.m. The cost is \$35 per person in advance, and \$40 the day of event. Tickets include seven generous food and wine or craft beer pairings. Guests must be at least 21 years of age to attend. For reservations, call 760-930-8008. Bistro West, West Inn complex, 4960 Avenida Encinas, Carlsbad, CA 92008, 760-930-8008.

October 17

[The Grand Del Mar](#) hotel will host an event from 6:30 p.m.-8:30 p.m. featuring a **tasting of Rioja wine** accompanied by Spanish tapas from [Amaya](#) and charcuterie and cheese from Venissimo Cheese. The cost is \$55 per person, exclusive of tax and gratuity. For reservations, call 858-314-1996. The Grand Del Mar, 5300 Grand Del Mar Ct., San Diego, CA 92130, 858-314-2000, 855-314-2030.

October 19

ECOLIFE celebrates its 10th anniversary fundraiser with a farm-to-table dinner and gala with several of San Diego's greatest chefs. Enjoy exceptional cuisine from chefs Trey Foshee (Georges at the Cove), Jason Knibb ([Nine-Ten](#)), Jeff Jackson ([The Lodge at Torrey Pines](#)) and Victor Jimenez (The Cowboy Star) at the private estate in Escondido (details provided when you register). The gala supports the nonprofit conservation organization, whose core mission is to provide ecologically sustainable water, food and shelter to communities through education-applied programs. Tickets are \$175, or \$150 when purchasing eight or more. The event will take place from 5 p.m.-10 p.m. For more information, go to www.ecolifeconservation.org/gala. ECOLIFE Foundation Gala, 1406 Via Valente, Escondido, CA 92029, 760-740-1346.

November 7

[Club M](#) at [The Grand Del Mar](#) presents **Rum & Rhythm: Rum Tasting, Salsa Dancing and Tapas** from 7 p.m.-11 p.m. There is no cover charge to attend, but rums, cigars and food from the Latin- and Cuban-inspired menus will be priced separately. For reservations, call 858-314-1996. Club M, 5300 Grand Del Mar Ct., San Diego, CA 92130, 858-314-2000, 855-314-2030.

November 20-24

The 10th annual **San Diego Bay Wine & Food Festival**, one of the largest wine and food festivals in Southern California, will comprise five days of epicurean fun along San Diego Bay. For more information, visit www.sandiegowineclassic.com.

ONGOING EVENTS**Ongoing**

Bite San Diego offers several culinary tours of San Diego neighborhoods, including La Jolla, Old Town, Coronado and Encinitas. Each tour lasts around three hours and visits five to seven restaurants and food shops. The cost is \$45 per person. Advance tickets are required. For more information, visit bitesandiego.com.

Ongoing

[West Steak and Seafood](#) is offering a **new weekly culinary program in which executive chef Eugenio Martignago and chef de cuisine David DiSalvo host a series of dinners**. Guests are invited to trust in the whims of the chefs, who will design a six-course prix-fixe menu based on their handpicked selections of seasonal ingredients from West Farm. On the morning of an event, Martignago and DiSalvo will visit the three-acre farm to personally choose the freshest and most desirable ingredients to pair with fish, steak, chops or pasta. The chef series will feature Martignago on Tuesday evenings and DiSalvo on Thursday evenings. Reservations are required three days in advance, guaranteed with a credit card, and cost \$95 per person or \$145 per person including wine pairings. West Steak and Seafood, 4980 Avenida Encinas, Carlsbad, CA 92008, 760-930-9100.

Ongoing

[Katsuya by Starck San Diego](#) offers a **Social Hour** from 4 p.m.-7pm daily, where guests can enjoy \$7 specialty cocktails, such as their cleverly named "Burning Mandarin" made with Mandarin vodka, hand-crushed serrano chili, fresh lemon, orange juice and a splash of cranberry. Master sushi chef Katsuya Uechi's Social Hour menu includes crispy rice with spicy tuna, Kobe-style beef sliders, and vegetable tempura rolls, also for \$7 a plate. Also available are well drinks priced at \$5, and beer and wine for \$6. Katsuya by Starck San Diego, Andaz San Diego, 600 F St., San Diego, CA 92101, 619-814-2000.

Ongoing

Set in the lovely grounds of [Estancia La Jolla Hotel & Spa, Mustangs & Burros](#) has a **new happy hour**. Chef Timothy Ralphs has created a lively and fun menu with exciting edibles and potables. Each weekday celebrates different food and beers, from handcraft brews with fresh ceviche to mule drinks with ginger beer paired with real-deal TJ hotdogs. Thursday means street tacos with Tecate; Fridays are pitcher specials with platters of Cal-Mex eats. Most beers and nibbles run \$5. Happy hour takes place Monday through Friday with drinks on special from 2 p.m.-7 p.m., and food deals from 4 p.m.-7 p.m. Mustangs & Burros, Estancia La Jolla Hotel & Spa, 9700 N. Torrey Pines Rd., La Jolla, CA 92037, 858-550-1000.

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TRENDING TOPICS

[Best Steakhouses](#)

[Top 10 Brunch Restaurants in the U.S.](#)

[Best Wine Lists](#)

RAISE A GLASS

Find the [Best Wine Bars](#) in your city, where you'll find a good selection of wines as well as knowledgeable staff and well-paired food.



Ongoing
 Hit the pleasant terrace of [Red Marlin](#) for the **daily happy hour** from 3 p.m.-5 p.m., which features \$5 cocktails and sweeping views of Mission Bay, the marina and sunsets over the Pacific. Appetizers like seared tuna tataki or crispy calamari are discounted as well. A two-for-one menu features garlic shrimp, barbecue wings and savory dips like roasted garlic aioli. Red Marlin, Hyatt Regency Mission Bay Spa & Marina, 1441 Quivira Rd., San Diego, CA 92109, 858-221-4868.

Thursdays
[Vintana Wine + Dine](#) is adding a little pulse to the inland North County nightlife with **Thursday Night Live** on the rooftop terrace every Thursday from 6 p.m.-9 p.m. Guests can enjoy live music, cocktails and food by the fire pits. Drink specials include \$7 vodka drinks or half-price on select wines. Entertainment will vary week to week with jazz, blue, acoustics and R&B acts, featuring local and regional singer/songwriters. Enjoy the lanai menu with tasty items like crispy chickpea calamari and sesame-crusted Brie. Vintana Wine + Dine, Lexus Centre, 1205 Auto Park Way, Escondido, CA 92029, 760-745-7777.

Friday-Sunday
 Enjoy **three-course afternoon tea service** at [The Grand Del Mar](#), complete with Bernardaud china and Italian linens. Offerings include tea sandwiches (egg salad and bacon; smoked chicken salad; smoked salmon and dill), balsamic mushroom tarts, scones (one traditional and one seasonally inspired flavor) and pastries, such as fruit tarts, orange madeleines, cherry bombs and éclairs. The menu also includes a selection of wines, including Billecart-Salmon, Rosé, Brut, Mareuil-sur-Ay; Dow's Tawny 20 Yr. Port; and sherry and dessert wines such as A. Margaine, 'Demi-Sec,' Villers Marmery. Afternoon tea is served Friday-Sunday, from 2 p.m.-4 p.m. Tea service costs \$36 for three courses. For reservations, please call 858-314-1988. In the Library (adjacent to the Lobby Lounge), The Grand Del Mar, 5300 Grand Del Mar Court, San Diego.

[View our calendar of Wine Dinners & Tastings in San Diego](#)

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