

NIGHT + DAY

ND

11.07-11.13

THE SAN DIEGO UNION-TRIBUNE
WEEKLY ENTERTAINMENT GUIDE

MAKING SOME NOISE

La Jolla Playhouse stages
UC San Diego grad Lauren Yee's
play 'Cambodian Rock Band'

PAGE 12

'THE JUNGLE BOOK' IS BACK

SAN DIEGO BALLET'S
DANCERS & PUPPETS
TAKE THE STAGE **3**

MONSTER TRUCKS

HOT WHEELS SHOW
HITS PECHANGA
ARENA **9**



Dr. Seuss's How The GRINCH STOLE CHRISTMAS!



Edward Watts and Dan DeLuca. Photo by Jim Cox.

Starts Sunday!

Book and lyrics by Timothy Mason
Music by Mel Marvin

Original production conceived and directed by Jack O'Brien
Original choreography by John DeLuca
Directed by James Vásquez

Kids tickets start at \$19 | Adult tickets start at \$29

THE OLD GLOBE (619) 23-GLOBE TheOldGlobe.org

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K.C. ALFRED U-T

COURTESY PHOTOS

“Master Chef” winner Claudia Sandoval (top left) and famed Baja chef Javier Plascencia (bottom right) will be part of the San Diego Bay Wine + Food Festival. At bottom left are cream buns by chef Crystal White of Wayfarer Bread & Pastry.

DINING

LOCALS SHINE AT WINE + FOOD FESTIVAL

HUGE CULINARY EVENT, KICKING OFF SUNDAY, PUTS A SPOTLIGHT ON SAN DIEGO'S STRENGTHS

BY MICHELE PARENTE

The San Diego Bay Wine + Food Festival is the biggest culinary event of the year, attracting an estimated 11,000 attendees to its weeklong lineup of dinners, tastings, demos and tours.

In the past, the festival relied on such celebrity chefs as Rick Moonen, Michelle Bernstein, Marcus Samuelsson, Rick Bayless, Duskie Estes and Graham Elliot to draw the crowds. And while there are still big national names like Gale Gand, Suzette Gresham, Nathan Myhrvold and Matt Zubrod, the 16th annual eating and drinking extravaganza — which kicks off Sunday — has matured into a San Diego-centric celebration.

A boatload of local chefs — new and time-honored — are the stars this time around, including Luca Abbruzzino of Il Dandy, Andrew Santana of Campfire, Quinnton Austin of Louisiana Purchase, Travis Swikard of the upcoming Callie, Flor Franco of Franco on 5th, Maeve Rochford of Sugar & Scribe, Jason Knibb of Nine-Ten, Jeffrey Strauss of Pamplemousse Grille, Stéphane Voitzwinkler of Mister A's, and Mike Arquines of Mostra Coffee/The Lab Dining.

For the ultimate proof that the festival is a true homegrown happening, look no further than the offerings that represent three of San Diego's biggest obsessions: beer, breakfast and Baja:

- On Sunday, the festival starts with the suds, a craft beer geek expedition to local yeast temple White Labs, Green Flash brewery and the Gravity Heights mega brewpub (tickets: \$120).
- On Monday, Little Italy's seriously hip Morning Glory will host an over-the-top Moët Champagne-fueled breakfast-for-dinner party (tickets: \$115).
- And on Wednesday, get your splurge on during a VIP, fully guided tour of Valle de

SAN DIEGO BAY WINE + FOOD FESTIVAL

When: Sunday through Nov. 17, various times

Where: Locations around San Diego County

Tickets: Free to \$435

Online: sandiegowineclassic.com

Guadalupe's marquee locations, featuring Baja rock star chefs Javier Plascencia and Drew Deckman and winemaker Lulú Martínez (tickets: \$435).

With more than 40 events, 60 chefs and hundreds of beers, wines, spirits and gourmet food products served, the San Diego Bay Wine + Food Festival has something for every palate. We've scoured the chock-full schedule to find what we think are the must-attend experiences. Here is our very subjective list of top picks.

Perfect your party

Join James Beard Award-winning superstar pastry chef Gale Gand and "Next Food Network Star" Season 1 winners Dan Smith and Steve McDonagh, aka The Hearty Boys, for a primo party primer, Holiday Appetizers + Festive Cocktails. *Nov. 15, 2 to 4 p.m., at Ranch 45, Solana Beach (\$65).*

Check out the place to be

Ranch 45, a new butcher shop and restaurant, is

hosting four festival events. In addition to Holiday Appetizers + Festive Cocktails, there's the ultimate meat-lover's lesson, Steak 101, on Tuesday (6:30 to 8:30 p.m.; \$115), a Basque Wine + Cheeses intensive with charismatic sommelier Charlie Arturaola on Thursday (2 to 4 p.m.; \$55), and a Burgundian spectacular Maison Louis Latour Dinner on Nov. 14, featuring an impressive roster of chefs, including Suzette Gresham of the two-Michelin-starred Aquarello in San Francisco. (6:30 to 9:30 p.m.; \$235) *512 Via de la Valle, Solana Beach.*

Happy hour by the bay

Chef Amy DiBiase serves up La Dolce Vita on the bayfront at Amoros + Aperitivos at Vistal. DiBiase will match Sardinian and Sicilian appetizers with Campari, Aaverna, Cynar, Braulio, Fernet-Branca, Branca Menta and Sardinian Mirto. *Tuesday, 4:30 to 6 p.m. 901 Bayfront Court, downtown San Diego (\$55).*

Seafood superstars

The five course Ocean-to-Table Lunch at The Marine Room is a seaside showcase for such notable chefs as Knibb (Nine-Ten), Swikard (Callie), Dakota Weiss (Sweetfin Poke), Evan Cruz (Arterra), Rochford (Sugar & Scribe), The Marine Room's Bernard Guillas, and more. *Wednesday, 11:30 a.m. to 3 p.m. 2000 Spindrift Drive, La Jolla (\$130).*

Most drool-worthy pairing

The fourth course of the Artisanal Mezcal Dinner at Coasterra features barbacoa lamb shoulder in fig mole served with a fig old fashioned made with fig syrup and chocolate bitters. One word: yum. *Wednesday, 6:30 to 8:30 p.m. 880 Harbor Island Drive, Harbor Island (\$125).*

The Grand Tasting

The festival's Nov. 16 finale can be a little overwhelming, but with a little focus and planning, you can make the most out of it.

Seek out the sweet ones:

Two of the most talented bakers in San Diego — Crystal White of Wayfarer Bread

& Pastry and Rachel King of Kaneh Co. edibles and formerly of Mister A's, Nine-Ten and Searsucker — will be there, so seek them out.

Chill out in style: The Cohn Restaurant Group is introducing a glamping-inspired area with wine and cocktails and bites from six of their eateries (Coasterra, Island Prime, C-Level, Coaster Saloon, Del's Hideout and 333 Pacific).

Chef's Table Experience:

At this other new Grand Tasting feature, you'll get one-on-one time with featured chefs and other food experts. Highlights include: Claudia Sandoval, "Master Chef" winner and "Master Chef Latino" judge (on the mysteries of mole negro, 12:15 p.m.); DJ Tangalin of Gaya Gaya (on the Filipino tradition of Kamayan, or eating with your hands, 1

p.m.); fishmonger Tommy Gomes (on how to break down freshly caught fish and how to shop for sustainable seafood, 2:15 p.m.)

Noon to 3 p.m. Embarcadero Marina Park North, 400 Kettner Blvd., downtown San Diego. \$135 general admission; early entry and VIP tickets available.

michele.parente@suniontribune.com



Create Family Traditions at The Westgate Hotel

Thanksgiving 4-Course Prix-Fixe Menu

THE WESTGATE ROOM
Seating begins at 11AM
\$79* (+Tax & Gratuity)

Enhance the Holiday with a Wine Pairing for \$25

Menu includes superb traditional favorites as well as many Westgate specialties!

Thanksgiving Holiday Buffet

LE FONTAINEBLEAU ROOM
11AM – 6PM
\$99 FOR BUFFET*

\$40 CHILDREN AGES 4-12
Complimentary Ages 3 & Under (+Tax & Gratuity)

\$20 ADD BOTTOMLESS HOUSE WINE OR CHAMPAGNE

*Excludes Alcohol

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