

# Afternoon Tea

## AT THE COSMOPOLITAN HOTEL AND RESTAURANT

Spanish and American cuisine  
in an authentic Victorian setting.

Saturdays & Sundays 11am-5pm  
\$25 - per person

For reservations call 619-297-1874

The fully restored Victorian boutique hotel with old world charm, elegant parlors, antique furnishings, full service restaurant, and historic saloon is now offering Afternoon Tea.



2660 Calhoun St.  
Old Town San Diego State Historic Park  
OldTownCosmopolitan.com

### THE DISH

## 'MARGARITAVILLE' MEET-AND-EAT

BY CAROLINA GUSMAN

### Brunch with the cast of "Margaritaville"

The Lodge at Torrey Pines will host a special cast meet-and-greet and brunch, themed to La Jolla Playhouse's new Jimmy Buffett musical "Escape to Margaritaville." The culinary and musical event includes an outdoor brunch with dishes like coconut milk and lime ceviche served with taro chips; tropical shrimp kebab; Cheeseburger in Paradise; and chicken fafa (chicken thighs). Mimosas, Bloody Marys and, of course, margaritas will be on the menu. Stars of the show — Alison Luff, Paul Alexander Nolan and Andre Ward — will perform several numbers from the musical. 10 a.m. to noon Saturday. Arroyo Terrace, 11480 N. Torrey Pines Road, La Jolla. \$95 per person

(all-inclusive). lodgetorreypines.com/escape.php

### Summer menus, desserts, cocktails

Cape Rey Carlsbad, a Hilton resort, has announced the addition of Sunset Terrace, a new outdoor, ocean-view cocktail and raw bar. The menu includes fresh seafood favorites such as oysters on the half-shell, yellowtail crudo and a day boat seafood platter. Hand-crafted cocktails, craft beers, wines by the glass and non-alcoholic beverages will also be served. 3 to 9 p.m. Thursday, Friday and Saturday through Labor Day. 1 Ponto Road, Carlsbad. (760) 602-0800 or caperey.com/dine.htm

Chandler's Restaurant chef Teri McIlwain has added new items to the menu, each inspired by warm

days and long summer nights. Highlights include the summer Cello Cocktail, a mixture of prosecco, limoncello and Chambord; the Ponto Press, made with vodka, lemonade and grapefruit bitters; the Whoopie "Ice Cream" Pie, made with chocolate toffee ice cream, dark chocolate cake, crushed toffee bits; and a strawberry pistachio tart, made with pistachio mousse, strawberry bomb and wild strawberry compote. Cape Rey, 1 Ponto Road, Carlsbad. (760) 683-5500 or chandlercarsbad.com

Masters Kitchen and Cocktail has debuted a new summer menu. Dishes include togarashi spiced ahi, served with snap peas, forbidden rice (black rice that was once reserved for Chinese royalty), sesame aioli, and spicy peanuts; free-range airline chicken breast, made with beet and goat cheese risotto, arugula, caramelized fennel cream and micro basil; and from the garden, a mixture of mashed local avocado, heirloom tomatoes, forbidden rice, edamame beans,

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charred orange glaze and grand ewe (a cheese made of 100 percent sheep milk). (760) 231-6278 or [mastersoceanside.com](http://mastersoceanside.com)

**Herb & Eatery** executive pastry chef Adrian Mendoza has created a fresh-churned strawberry, rhubarb and lavender sorbet. The sorbet is sold by the pint for \$9 and is also sold for \$4 per scoop at the adjacent Herb & Wood restaurant. 2210 Kettner Blvd., San Diego. (619) 794-2790 or [herbandeatery.com](http://herbandeatery.com)

**Puesto**, in conjunction with **Bobboi Gelato**, has unveiled a new gelato using traditional Mexican flavors. The nopales (cactus) and lime gelato (\$5) is dairy-free and topped with a sprinkle of Tajin, a mixture of dry chile peppers, lime and salt. The Headquarters, 789 W. Harbor Drive, Suite 155, San Diego, (619) 233-8880; and 1026 Wall St., La Jolla, (858) 454-1260. [eatpuesto.com](http://eatpuesto.com)

**Pokewan** is serving the Jolly Cane, a light and airy cone from South Korea. The candy-cane-shaped cone (\$3.95) is filled with vanilla ice cream and topped with sprinkles. 2958 Madison St.,

Suite 101, Carlsbad. (760) 720-2300 or [pokewan.com](http://pokewan.com)

**Striders** is offering guests its fresh baked skillet cookie a la mode. The \$8 dessert is made with a homemade chocolate chip cookie that is baked and served in an iron skillet and topped with vanilla ice cream and caramel sauce. Be sure you order your dessert before you finish your meal. This decadent treat takes 15 minutes to prepare. 100 J St., downtown San Diego. (619) 363-7166 or [striders.com](http://striders.com)

**The Nolen**, a rooftop bar in downtown San Diego, has introduced five new seasonal cocktails to the bar's signature menu. Bartenders Valerie Bancroft, Ian Rogers, Erik Frank and Michael McCurry formulated the aperitifs highlighting summer flavors like limoncello, watermelon juice and strawberry shrub. 453 Sixth Ave., San Diego. (619) 796-6536 or [thenolenrooftop.com](http://thenolenrooftop.com)

**The Red Door** in Mission Hills has launched a new "evolving" summer menu. Fruits and vegetables not grown in owner Trish Watlington's personal gar-

den are sourced from local vendors, which means ingredients may be substituted if vendors find themselves short of certain items or in abundance of others. Menu highlights include summer blossom pasta, Catalina offshore fresh catch and lamb meatballs. 741 W. Washington St., San Diego. (619) 295-6000 or [thereddoorsd.com](http://thereddoorsd.com)

#### Openings

**Village North** has opened its doors in Kearny Mesa. Owner Steven Ji, a UC San Diego graduate and La Jolla resident, brings authentic Northern Chinese cuisine to San Diego, just like his grandmother makes. The 109-seat venue boasts a bright, open and modern décor and a crescent-shaped bar. The kitchen is zoned to house three chefs: one specializing in Northern Chinese fare, one in Southern fare, and one in barbecue fare. 4428 Convoy St., Suite 330, San Diego. (858) 277-1888.

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# COSMO FOR COUPLES \$39<sup>95</sup>

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