# RANCH&COAST

SAN DIEGO'S ULTIMATE LIFESTYLE MAGAZINE

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## SUMMER IN DEL MAR

# There's No Taste Like Home

Steven Ji, a UCSD grad with a sales and marketing resume, admits that "being a restaurateur wasn't exactly planned." Still, the desire to bring the tastes of his grandma's cooking from his childhood home in Northern China to San Diego was irresistible. "Opening Village North was more of a mix of both nostalgia for the food of my hometown as well the vast lack of Northern Chinese food in the San Diego market," says Ji. These heartier Northern dishes are ingredient-rich (a minimum of ten ingredients each!) and feature more wheat-based recipes than rice, plus other unexpected ingredients not commonly associated with Chinese food (Pumpkin! Potato!). Ji, a La Jolla resident, chose Convoy Street, the geographic heart of Asian dining in San Diego, for his venture. While Village North features Ji's beloved Northern fare, it actually houses three chefs, offering Southern and barbecue recipes, too, for those seeking an experience that's authentic but a little more familiar for American palates. *858.240.2728*


# Farmer's Fix

Love salads, but don't like all that slicing and dicing? Don't love them, but want to eat healthier? That's where Farmer's Fix comes in — a salad subscription service that delivers a week's worth of fresh, delicious salads to your home or office. Choose from more than a dozen kinds, including gluten-free and vegan options, with protein add-ons, and such grains as lentils, quinoa, and farro. Salads are prepared in small batches in a Sorrento Valley kitchen, using fresh, locally sourced ingredients that are organic whenever possible. For the summer, Farmer's Fix is introducing limited edition salads including strawberry rhubarb, a sweet and sour spinach salad topped with lemon poppy seed dressing. The Sicilian summer salad has Italian Empress plums, basil, and Sicilian pistachios. In August, the blueberry sweet corn salad is on the menu. It may sound like a crazy combo, but it works. *858.900.3401, myfarmersfix.com*

VILLAGE NORTH: PHOTO COURTESY OF JOHN DOLE PHOTOGRAPHY

# Del Mar Race Day Eats

You won, you placed, and showed off at the track, and now it's time for some post-race revelry. There's no need to travel far — within a stone's throw of the horses are some hotspots to keep the party going.

A Del Mar staple for nearly 30 years, **Pacifica Del Mar** in Del Mar Plaza never disappoints. Belly up to the bar for a cocktail and tempting selections of fresh seafood, steak, and pasta. *858.792.0476*

With a little something for everyone, **Zel's Del Mar's** menu features shareable plates including Tempura Squash Blossoms, Seared Ahi Bruschetta, and Red Curry Mussels. The restaurant also features live music Thursdays to Sundays. *858.755.0076*

"Off to the Races" is this year's signature cocktail available at **L'Auberge Del Mar's** Living Room Bar, Bleu Bar, and Kitchen 1540, created with Hudson Bourbon Whiskey, ginger beer, honey, and Memphis Barbeque Bitters — delicious to the finish. *858.259.1515*

Located across from the race track, **The Fish Market** has been post-race favorite since it opened in 1981. The lively restaurant encourages convivial dining, with an adjacent oyster bar and cozy cocktail lounge. *858.755.2277*