

RIVIERA



A Cut Above

Forget the filet and tail. At Sè San Diego's steakhouse, **Suite & Tender** (1047 Fifth Ave., 619.515.3000), exec chef Chris Lee redefines "surf and turf" with options like braised pork belly and scallops. A raw bar deconstructs the seafood platter (oysters à la carte!) and over 40 wines come in sips, tastes or full glass. Diners even choose their own weaponry from a surgeon-like presentation of 10 steak knives (more than \$800 of designer steel).

Young Guns



Arterra's root beer float is all house-made, including the Tahitian vanilla-bean ice cream.

VIRGIN TERRITORY

Arterra (11966 El Camino Real, 858.369.6032) is known for inventive cocktails, and now they're treating the teetotalers. Exec chef Jason Maitland and pastry whiz Chris Davies are handcrafting natural sodas—root beer, ginger beer, cream soda and orange elderflower soda. Regulars are willing guinea pigs for new recipes.



MerK moves into the old Croce's Top Hat location.

The Fast Lane!

Ferrari meets fine dining at MerK.

The Keating Hotel turns to Ferrari again for the design of its new restaurant, **MerK** (820 Fifth Ave., 619.814.6375). Expect the same *va-va-vroom* theme (sleek red, exposed brick and chrome) with a long bar that glows orange thanks to Carnelian gemstone. Best view in the house? Beneath the see-through catwalk that leads guests from the upstairs dining room to a small, glassed-in wine room. The Italian menu is indulgent (Ferrari-inspired, remember?) and includes a cheese pasta finished tableside in an authentic cheese wheel. —Stacy Rauert

Coming Soon...

Normal Heights gets this year's biggest beer buzz with **Blind Lady Ale House** (3416 Adams Ave.), partially owned by locals Jeff Motch (the graphic designer behind Jack Johnson's album covers) and Lee Chase, the S.D. beer guru who helped build Stone Brewing from the ground up. >>> **The Quarter Kitchen** at The Ivy (600 F St., 619.814.1000) will be revamped by newly appointed exec chef Nathan Coulon (ex-Modus Supper Club). Fingers crossed for pastries from his mother's shop, Michele Coulon Dessertier. >>> Downtown's hip burger hang, **Neighborhood** (777 G St., 619.446.0002), plans to tear down the west wall and expand both the space and menu.

SO LAST YEAR

Your friend's wine bar

No-tip policies
(*Yeah you, Linkery.*)

e.coli

Costco-sized restaurants
(*We barely knew you, Jade.*)

Faux-organic
(*You know who you are.*)

Cupcakes!!!

Fear
(*Don't think about it—just eat it.*)

George Clooney