Jennifer Lopez brings her It's My Party Tour to San Diego on June 10 II NEW DINING ADVENTURES,





PHOTO BY TRACI HONG

MORNING GLORY LITTLE ITALY

runch spots have become a ubiquitous presence on San Diego's dining scene. But leave it to boundary-pushing restaurateur Arsalun
Tafazoli of CH Projects to shake things up with Morning Glory, a \$4 million, ultra-luxe brunch spot with a heavy metal

sensibility in Little Italy.

Chef Jason McLeod's menu has reimagined and juiced up traditional brunch dishes. Options include Japanese-style soufflé pancakes, the "McDiddle" with Spam breakfast sammy, baked egg shakshuka, caviar and egg toast, smoked lox with Chinese bing bread, housemade sausage patties, thick sipping cocoa, goat tacos and a not-so-proper afternoon tea service. There's even a vending machine dispensing mini-bottles of Moet & Chandon Champagne.

There's coffee, of course, but the beverage program is bar-forward with sparkling refreshers, brown, foamy and creamy cocktails and a half-dozen twists on the bloody Mary.

Morning Glory opened in mid-April in a 4,000-square-foot second-floor space overlooking the pedestrian-only Piazza Della Famiglia. Designed with extravagant flair by Basile Studio, the restaurant has a wall of electronically controlled jointed windows that move in different configurations throughout the day. Louis XIV-style gold-tone sinks share space with skull-and-crossbones wall art and dishes.

The unorthodox design is perfectly in sync with Tafazoli's unique in-your-face ethos, and diners are eating it up.

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Brunch is served from 7 a.m. to 3 p.m. daily and no reservations are taken, so prepare to queue up. Word has it that late-risers may be in for a three-hour wait on weekends.

550 W. Date St., Little Italy, 619.629.0302, morningglorybreakfast.com