



# The San Diego Union-Tribune

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THURSDAY • AUGUST 8, 2019

## ICE AGENTS ARREST 680 IN MASSIVE WORKPLACE OPERATION

Mississippi raids rank as largest single-state work site enforcement in U.S. history

BY ABIGAIL HAUSLOHNER

U.S. Immigration and Customs Enforcement agents swept through seven work sites in six cities across Mississippi on Wednesday, arresting approximately 680 people in what officials said is the largest single-state workplace enforcement action in U.S. history.

The raids targeted agricultural processing plants, part of a yearlong investigation into employment of unauthorized immigrants in the state, officials said. They did not say how many individuals they were targeting in the operations, nor what proportion of those taken into custody were what ICE calls “collateral” arrests — those who were swept up along with those ICE was seeking.

ICE Acting Director Matthew Albenza said at a news conference in Jackson, Miss., that some of those arrested will be prosecuted for crimes, others will be swiftly deported, and

SEE RAIDS • A10



MARK RALSTON AFP/GETTY IMAGES

El Paso residents attending an “El Paso Strong” event came out in large numbers Wednesday to protest President Donald Trump’s visit to the city, where a gunman opened fire Saturday at a Walmart, killing 22 people and wounding dozens of others.

## PROTESTS GREET TRUMP IN VISITS TO DAYTON, EL PASO

President spends time with massacre survivors, hospital medical staffs

BY ZEKE MILLER & JILL COLVIN

EL PASO, Texas — Aiming to play the traditional role of healer during national tragedy, President Donald Trump paid visits Wednesday to cities reeling from mass shootings that left 31 dead and dozens more wounded. But he was met with large protests and biting political attacks soon followed.

The president and first lady Melania Trump flew to El Paso late in the day after visiting the Dayton, Ohio, hospital where many of the victims of Sunday’s attack in that city were treated. For most of the day, the president was kept out of view of the reporters traveling with him, but the White House said the couple met with hospital staff and first responders and spent time with wounded survivors and their families.

Trump told them he was “with them,” said press secretary Stephanie Grisham. “Everybody received him very warmly. Everybody was very, very excited to see him.” Trump said the same about his reception in the few moments he spoke with the media at a 911 call center in El Paso.

Trump also offered his own affirmation on Twitter: “It was a warm & wonderful visit. Tremendous enthusiasm & even Love.”



WHITE HOUSE PHOTO

President Donald Trump and first lady Melania Trump greet a shooting survivor Wednesday at Miami Valley Hospital in Dayton, Ohio. Nine people were killed in the attack on Sunday.

Trump avoided the Oregon District where the shooting in Dayton took place, and just a short drive from Miami Valley Hospital, where he visited. Dayton Mayor Nan Whaley said he would not have been welcome in the Oregon District, where scores of demonstrators congregated, holding anti-Trump signs and chanting “Do something!” in a call for stricter gun laws.

Outside the hospital, at least 200 protesters gathered, blaming

Trump’s rhetoric for inflaming political and racial tensions in the country. Some said Trump was not welcome in their city. There were Trump supporters, as well.

In El Paso, former Rep. Beto O’Rourke spoke to several hundred people at a separate gathering. O’Rourke, a potential Democratic 2020 presidential rival, has blistered Trump as a racist instigator, but he also told those in his audience the open way the people of his hometown treat each other

could be “the example to the United States of America.”

Emotions are still raw in both cities in the aftermath of the weekend shootings. Critics contend Trump’s own words have contributed to a combustible climate that has spawned death and other violence.

The vitriol continued Wednesday.

Trump’s motorcade passed El Paso protesters holding “Racist

SEE TRUMP • A6



ROGELIO V. SOLIS AP

A young woman cries while standing outside the Koch Foods Inc. plant as U.S. immigration officials raid the facility in Morton, Miss., on Wednesday.

## FIRST PERSON FROM ‘REMAIN IN MEXICO’ TO WIN ASYLUM ENTERS U.S.

Faith leader was in custody in Tijuana after his victory; government may appeal

BY KATE MORRISSEY

The first person from the “Remain in Mexico” program to win asylum has been released into the U.S. after the government considered sending him back to Tijuana.

The man, a 30-year-old from Honduras known as Alec, spent nearly 24 hours in custody following his asylum win on Tuesday. His attorney, along with Alliance San Diego and local faith leaders, publicized the situation early Wednesday.

The government had said in court that it might appeal the judge’s decision in Alec’s case. Though he’s been released, it’s not yet clear whether the government intends to appeal.

Many were concerned that if the man were returned to Mexico after

SEE RELEASED • A11

## 11-MONTH-OLD IS COUNTY’S FIRST MEASLES CASE OF 2019

Health department urges anyone with symptoms to seek immediate treatment

BY PAUL SISSON

A local infant recently hospitalized with the region’s first measles case of 2019 has the San Diego County public health department working overtime to prevent an outbreak.

In a notice released Wednesday afternoon, the San Diego County Health and Human Services Agency warned the public of possible exposures to the highly contagious virus at two locations operated by the Kaiser Permanente health system, urging anyone with a fever and a rash to

seek medical attention.

Though public health investigators are working to verify immunity with all known contacts of the 11-month-old who appears to have been admitted to Kaiser Permanente Hospital on Monday, it’s important to prevent an outbreak similar to those seen across the United States this year, said Dr. Eric McDonald, medical director of the county’s epidemiology and immunization services branch.

“We hope, with the public’s help, that we can contain this at just one case,” McDonald said.

According to the county’s statement Wednesday, the baby, whose gender was not released, was not immunized against measles infection

SEE MEASLES • A12

**NEWS**  
**U.N. ISSUES STARK CLIMATE WARNING**  
A new United Nations report warns that land and water resources are being exploited at “unprecedented rates,” which — coupled with climate change — is putting pressure on the ability to feed the world’s population. **Story, A13.**

**NIGHT + DAY**  
**THE BEST OF BRUNCH**  
We love these 10 restaurants with unique takes on the dining trend that won’t die, brunch. **ND6**



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NIGHT + DAY

NIGHT

08.08-08.14

THE SAN DIEGO UNION-TRIBUNE  
WEEKLY ENTERTAINMENT GUIDE

Herb & Wood's  
Dutch Baby  
Soufflé Pancake

# THE BEST BRUNCH

If you're going to  
wait in line for a  
boozy breakfast,  
make sure  
it's top-notch

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**LEONID &  
FRIENDS**  
RUSSIA'S CHICAGO  
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as Juliet

THE OLD GLOBE

COVER  
STORY

# BRUNCH,

# BEGRUDGINGLY

Lox and caviar wood-fired pizza at Herb & Wood in Little Italy.

We hate brunch, but we love these 10 restaurants with unconventional takes on the dining trend that won't die

BY MICHELE PARENTE  
& PAM KRAGEN

Maybe it's just a pretext for day drinking, or an excuse to load up on carbs, or a guilt-free way to sleep late and laze about every Sunday.

Whatever is fueling the brunch craze — at least a decade in and showing no signs of ebbing — it can't be the hackneyed Hollandaise being ladled out by the bucketful, the cheap O.J. and even cheaper bubbly being endlessly poured, or the cringe-inducing colossal portions. And don't even get us started on the lines to get in or the bloated prices and — can we all say jump the shark? — Bloody Marys garnished with pizza, burgers or fried chicken.

And yet, you persist: You continue to line up and brunch places continue to open.

Several prolific local breakfast chains are debuting new locations at a clip faster than you can crack an egg. And nearly every established casual and fine dining restaurant in the county has given in to the boozy brunch trend.

To stand out in this sea of scrambles, the morning meal is increasingly coming with a twist. One of our favorite spots in San Diego, the East Village's *You & Yours Distilling Co.*, just launched a small, creative brunch menu that deploys its not-so-secret weapons: You & Yours vodka and gin. Among the dishes to pair with a new lineup of cocktails are Bloody Mary toast, with vodka-cured salmon, roasted tomato cream cheese, lemon zest, cherry tomato and micro celery; and stuffed French toast, with cherry jam and cream cheese filling, a corn flake crust and Provisional Gin cherry sauce.

The new daytime eatery *Breakfast Bitch* in Hillcrest uses cheeky branding and sassy swearing in the vein of L.A.'s crazy successful, and prim by comparison, *Eggslut*. And North Park will soon see the opening of *Flap Your Jacks*, where brunchers will make their own pancakes on personal griddles right at the table. (We're sorry, but if we're cooking our own breakfast, we're showing up in a tattered robe and fuzzy slippers.)

Brunch is in no way a San Diego phenomenon. From Portland to Williamsburg to Silver Lake, it is, as they say, a thing.

In a 2017 Los Angeles Magazine article titled "Why is brunch still a thing?" — which reads like a ro-



Fort Oak's Tahitian vanilla waffle with lemon curd, sweetened ricotta and hot smoked almonds.

FORT OAK



MICHELE PARENTE U-T

Little Lion's creamy mozzarella on black olive bread with prosciutto and homemade romesco sauce.

bust cris de coeur with tongue planted only partially in cheek — writer Steffi Victorioso explains the sad culinary dynamic that is brunch.

"Restaurants don't do brunch because they're adding something new and beautiful to Los Angeles's eclectic and world-class restaurant scene," she said. "They do it because they have to. There are more chefs doing brunch now than ever because there is money to be made off the hordes of hungry and hungover weekend diners. Restaurants make a killing by luring you

in with their ham and eggs, a new take on poutine, or maybe some Instagrammable doughnuts, but the souls of these restaurants are dying. We are killing their beautiful souls. The blood of their souls is on our hands."

All melodrama aside, we're not trying to kill off this overdone ritual. We are simply trying to elevate it. That's why we went in search of places that eschew the clichéd, conventional approach to brunch, ones that are inspired by global dishes, like Oceanside's *Dija Mara*, a Southeast Asian

restaurant with Thai, Balinese, Filipino and Vietnamese-inspired French toast, hash and egg dishes. Or those that are curated by truly talented chefs who don't give their skills a day off just because it's Sunday, like Brad Wise's *Fort Oak* in Mission Hills, whose smoked lamb shoulder hash with a sunny-side-up egg, potatoes, pickled peppers, mint, vadouvan aioli and cilantro is an elevated egg-tastic version of the soulful cooking he serves up at night.

So if you must brunch, San Diego, here are 10 places we think you should try.

#### Fort Oak

Classy and urbane, Fort Oak is a beacon in the boring brunch depths, with wonderful wood-fired dishes emanating from the custom 7,000-pound grill. You can't go wrong with any dish, whether it's the unconventional charred cauliflower, with fermented chile aioli, shallot vinaigrette, smoked almonds and currants, or a twist on a classic like the aforementioned smoked lamb shoulder hash, or the breakfast meatballs, with two eggs, country biscuits, red eye gravy and butter. One of the best burgers in town is on the menu: with dry-aged beef, aged cheddar, truffle onion jam, fried egg and aioli. And if you seek perfection on a plate, you'll find it in the whisper-light, crispy, Tahitian

vanilla waffle with lemon curd, sweetened ricotta and hot smoked almonds. No syrup necessary. 1011 Fort Stockton Drive, Mission Hills. (619) 722-3398. [fortoaksd.com](http://fortoaksd.com)

#### Herb & Wood

Brian Malarkey's beautiful, bustling and delicious Little Italy hotspot could lead a master class in serving unique brunch dishes. Sure, there's avocado toast, but why not opt for the sense-awakening burrata and crispy prosciutto to toast, with a touch of local honey and cracked black pepper? H&W's signature wood-fired pizza comes in four varieties, but we loved the ode to New York: salmon lox pizza with everything spice (as in bagel), crème fraîche, red onion, capers, sieved egg and little pops of trout roe. Luscious pull-apart monkey bread is listed on the menu under "Sweet Start," and because of the limited availability, we'd suggest you order it first. Lightly drizzled with caramel and sesame and topped with tahini gelato, it's a one-of-a-kind dish. One small quibble: The Dungeness crab hash could use more crab and less potatoes.

2210 Kettner Blvd., Little Italy. (619) 955-8495. [herbandwood.com](http://herbandwood.com)

#### Little Frenchie

Brunch at this new Coronado beachy bistro is like being whisked off to Paris, complete with a Champagne and cheese bar and a legit, stripped-down French herb omelet. Order the spectacular pastry basket (with flaky, buttery croissants, scones and mini Danish) and the lightest and smoothest smoked salmon rilletes you'll ever have — it's not Paris, it's California, so chef Matt Sramek has subbed out the butter for yogurt crème fraîche. Bacon, gruyère and caramelized onion quiche tastes altogether authentic, as does the croque madame on brioche, with ham, creamy Comté mornay and sunny-side-up egg. Albacore Niçoise salad is always a healthy choice, but le burger is how we rouser. It's topped with onion confit, aioli, a sunny-side-up hen egg and warm raclette cheese poured over the burger tableside. It's served with crispy duck fat frites, so you'll be thankful at least for the butter-less rilletes. 1166 Orange Ave., Coronado. (619) 675-0041. [bluebridgehospitality.com/little-frenchie](http://bluebridgehospitality.com/little-frenchie)

#### Little Lion

This postage-stamp-sized charmer has serious San Diego culinary cred and crowds of customers to prove it. The Coulon sisters — Anne-Marie, Jacqueline and Dominique — hail from the

family that brought us the beloved and groundbreaking Belgian Lion. So it's in their genes to serve elevated brunch fare like baked green eggs with cream, Cypress Grove goat cheese, sautéed greens, leeks and a pesto-ish house-made chimichurri or creamy mozzarella on black olive bread with silky slices of prosciutto and home-made romesco sauce. Not surprisingly, every other dish we saw coming out the kitchen was the Belgian waffle with whipped cream and mixed berries. Also not a surprise: With very limited seating and a no-reservation policy, the wait to get in can be long. Put your name down on the list and be patient. But maybe don't be tempted to walk along Sunset Cliffs, as we were. Our table came up sooner than we were told it would, and when we got back, we had to wait another half-hour. The sides of crispy Belgian Lion potatoes and tasty duck bacon jalapeño sausage helped make up for it. *1424 Sunset Cliffs Blvd., Point Loma. (619) 756-6921. thelittlalioncafe.com*

### Morning Glory

Fellow brunch-hater Arsalun Tafazoli set out to change the brunch narrative in San Diego and instead blew it up with his riotously pink antidote to the banal in Little Italy. Morning Glory's stunning \$4 million interior, by style master Paul Basile, and sprawling yet focused, inventive menu from chef/partner Jason McLeod take brunch to a new level. Nearly every dish is divine, but we're particularly in love with the khachapuri, Georgian cheese and egg bread, the chilaquiles, Omelet Sando with katsubushi (dried tuna flakes) on Wonder Bread, the Egg McFunin, and each of the glorious pancake varieties (classic flapjacks, Japanese soufflé and German). Be forewarned: It's crazy crowded and they don't take reservations. One work-around is to go during the week when you can also enjoy the sophisticated, newly launched tea service, Monday-Friday from noon to 3 p.m. *550 W. Date St., Little Italy. (619) 629-0302. morningglorybreakfast.com*

### The Homestead

You may be surprised that one of the county's best waffles is being served at this new Solana Beach cafe owned by Root Cellar catering's Jamie and Marie Brawn. But the real shocker is that Homestead's featherlight and deliciously crispy brown butter waffles with house-made walnut butter are gluten-free. So are the muffins, breads and luscious chicken pot hand-pies. The couple's two sons



AUBREY KRAGEN

**The Croque Madame brunch sandwich at Jeune et Jolie, a French restaurant in Carlsbad.**



PARAKEET CAFÉ

**The grilled vegetable bowl with buckwheat noodles at Parakeet Cafe in the One Paseo development in Del Mar.**

have food allergies, so everything they make, both at home and for their customers, is made from scratch with mostly organic, local ingredients. The menu is small, but every item is delicious, like the Homestead burrito made with Root Cellar's famous braised beef short rib. And the shaved farm beet and lemon thyme ricotta salad is the perfect summer meal. Pair it with one of the restaurant's popular lavender lattes. There may be a wait on weekends, but it's worth it. 8 a.m. to 3 p.m. daily. *346 S. Cedros Ave., Solana Beach.*

*(858) 209-0149. homesteadsolalabeach.com*

### Parakeet Café

Carol Roizen and Jonathan Goldwasser have a similar story to the Brawns' in what turned them toward serving healthy, fresh and mostly organic food at their three Parakeet Cafés in La Jolla, Little Italy and, most recently, Del Mar. Their youngest daughter, Michelle, now a healthy 13-year-old athlete, needed chemotherapy as a baby and the then-Mexico City couple discovered how

quickly her body responded to a clean, healthy diet. Now local diners can benefit from their discoveries. The cheery cafés serve a chef-driven, seasonal menu of sustainable coffees, teas, elixir health drinks, gluten-free and vegan pastries, and egg and fresh-veggie-focused entrees. Signature items are the turmeric latte; avocado toast with crunchy mung beans and beet spirals; mango chutney toast; and grilled vegetable bowl with buckwheat noodles. 7 a.m. to 7 p.m. daily. *927 Silverado St., La Jolla; 1680 India St., Little Italy; 3745 Paseo Place, Suite 820, Del Mar. parakeetcafe.com*

### Jeune et Jolie

This charming eight-month-old French eatery in Carlsbad Village has already established a following for its exquisite dinner menu. Less known, but no less accomplished, is the 90-seat restaurant's weekend brunch menu. Chef Andrew Bachelier's brunch menu is petite, with just nine prepared items plus a raw bar, but they're all created with thoughtfulness and detail. The dishes sound like what you'd find on an American brunch menu (there's an omelet and a French toast), but they're prepared with classic French technique. Start with a bowl of made-to-order beignets, rolled in granulated sugar and served with sides of vanilla crème and fresh apricot jam. Consider the salad Lyonnaise, which is generously laden with crispy cubes of smoked lardon and a finger-licking green

goddess dressing. But our favorite is the Oeuf, which is scrambled eggs topped with Mornay sauce, chives and espelette pepper seasoning served over halves of a baked-from-scratch English muffin. Reservations fill up quickly, so plan ahead. *2659 State St., Carlsbad. (760) 737-5266. jeune-jolie.com*

### Dija Mara

If you haven't heard of chef Ryan Costanza's Balinese/Indonesian bistro yet, it may be because O'siders are trying to keep the fast-rising 28-seat restaurant a secret. Open since fall 2017, the fine-dining spot is famous for its Nasi Goreng, a decadent fried rice and egg dish that's also the star of its brunch menu. Costanza honed his technique in Singapore, Korea and Japan and worked at Lukshon, L.A.'s revered Southeast Asian restaurant. As at Jeune et Jolie, the menu has familiar-sounding breakfast dishes, but with a difference, like the Thai sausage hash, the Kaya French toast with coconut pandan jam, and the sourdough toast with cultured Koji butter. New to Southeast Asian cuisine? Try the \$15 Nasi Lemak Breakfast plate, with a mix of proteins, veggies and sides. 11 a.m. to 2:30 p.m. Sundays. *232 S. Coast Highway, Oceanside. (760) 231-5376. dijamara.com*

### The Florence

Another hidden gem is this lovely and affordable full-service restaurant/bar, which opened in April in a North County business park. It's named for San Diego's legendary long-distance swimmer Florence Chadwick, whose photos, trophies, personal mementos and even the swimsuit she wore while crossing the English Channel in 1950 adorn the walls. Chadwick traveled the world, and that's reflected in chef Ricardo Heredia's globally inspired menu. The excellent brunch menu includes the soul-satisfying broken rice porridge, with the surprise of chicken meatballs hidden inside, ginger, scallions, cured egg yolk shavings and a dash of spicy chili oil. There's also the perfectly cooked salmon paillard with arugula, grapes and house Hollandaise. House-baked pastries include the Chadwick bun, which is a brioche cinnamon roll, the indulgent chocolate croissant bread pudding, and cute little blueberry taiyaki, a Japanese pastry shaped like a fish, in Chadwick's honor. *Kilroy Sabre Springs, 13480 Evening Creek Drive N., Suite 150, San Diego. (858) 433-1545. theflorencesd.com*

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