

# SAN DIEGO HOME/GARDEN

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IN LA JOLLA



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## ALL JUICED UP WITH SOMEWHERE TO GO



Executive Chef Jason McLeod oversees the kitchen at Ironside Fish & Oyster in Little Italy.

AS THE PRESS RELEASE SAYS, “Having witnessed firsthand the grueling effects that the bar and nightlife industry can have on one’s well-being,” bar and nightclub owners Arsalun Tafazoli and Nathan Stanton shortly will open an organic (what else?) juice bar. In the East Village, near Neighborhood (the affable burgerery that was first among the duo’s soon-to-be-eight establishments), the shop will cold-press fruits and veggies, distill nut milks (from hand-selected almonds, one supposes) and concoct fancy specialties

like orgeat syrup. Umbrellaed by their Consortium Holdings, Messrs. Tafazoli and Stanton typically attack a project with sizzling imagination, even if their plans to open a bar distinguished by a “Japanese ice program” fizzled. They invested in the recently opened **Ironside Fish & Oyster** in restaurant-saturated Little Italy. The decades-old iron mongery mixes industrial and Broadway accents (grand arches of huge lights create a spectacle) and diligently dazzles in keeping with Consortium’s sunny style. The motto “Ironside Ain’t Nothin’ to

Shuck With,” amuses (moderately), and designer Paul Basile must have channeled Philippe Beltran when he stacked suitcases above a row of banquettes.

**MORE NEWBIES** in Little Italy: Breakfast nook **Harbor** (at Beech and India streets) sails in a building that looks like a boat and was a ship’s outfitter when the American tuna fishery called the neighborhood home. **Mais oui**: A few blocks away on Kettner Boulevard, French master patissier Jean-Philippe Maury, who doubled down in Vegas with pastry palaces at Aria and Bellagio, will confect eclairs, religieuses and financiers at **Jean-Philippe Patisserie** opposite Consortium’s Underbelly. Even if obsessed by slender silhouettes, San Diego soaks up the sweets.

**GILDED DISHES FROM ANOTHER ERA**, sole a l’amiral and loin of swordfish were signatures of Anthony’s Star of the Sea when it ruled San Diego’s restaurant row. Many years later, they’re featured at the new **Savoie** in Otay Ranch Town Center, an upscale newcomer launched by the Karina’s Mexican seafood chain. Clearly, someone who held a place in Anthony’s kitchen now holds one at Savoie. When this was mentioned to Joe Busalacchi, a man with an ear attached to the restaurant grapevine, he smiled knowingly. “That would be Mario,” he said, explaining in four words how dishes seemingly lost to the mists of time have surfaced on the east side of Chula Vista. Positively percolating on Friday nights, Savoie merits a visit.

**IT WOULD SEEM** that downtown’s **The Westgate Hotel**, at which Louis XIV would feel right at home among the antiques, has decided to trade its image as plush sanctuary for that of hipster haven. Tattoos abounded at a recent dinner called *The Fine Art of Craft Cocktails*, at which three elegant courses prepared by chef Fabrice Hardel mated with drinks imagined, shaken and stirred by barmen David Kinsey and Alex