



Sweet & Tender

A Cut Above The Rest

From the glitzy Vegas-style ambiance to the sophisticated *la carte* raw bar menu and wine program, Suite & Tender's goal as a restaurant is to make the customer happy. "We came out here to San Diego before we opened and did a demographic study of the area, eating at every restaurant in town to see what the people really want," says executive chef and James Beard Award-winner Christopher Lee. Located in the Se San Diego downtown, you can sip fancy cocktails made tableside while choosing from classic steaks including filet mignon and Japanese Kobe beef with your choice of a high-quality steak knife handpicked from around the world. Other favorites include Tuna Tartare, Lobster & Braised Short Rib, Sautéed Wild Sea Bass and, Tropical Baked Alaska with coconut sorbet and guava sauce.

(619/515-3000, www.suiteandtender.com) MARIA DESIDERATA MONTANA

More Than A Wine Bar

Executive chef Sean Fisher brings his love of European food and globally-inspired wines to a sleek and intimate restaurant in the heart of downtown Encinitas. "We are a food and wine pairing restaurant," says Fisher. "I never purchase anything based on scores. I buy wines based on taste and quality." Don't miss the Warm Roasted Beet Salad, the Braised Veal Osso Buco with Butternut Squash & English Pea Risotto, or the New Zealand Baby Lamb Rack Chops with Cider Poached Blueberry Shiraz Reduction. From vivacious bubbles and opulent reds to luscious whites and dazzling rosés, Tastes will have you singing its praises long after you've left the restaurant. "I have wines from every appellation and all my dishes are created around these wines," says Fisher. (760/942-9549, www.tastesencinitas.com) MARIA DESIDERATA MONTANA



Sean Fisher



Culinary Web Wonder

San Diego-based FoodieView is a leading food portal with a convenient Google-like recipe search engine providing one-stop access to the Internet's largest and highest quality collection of recipes. "With the overabundance of information available online today, finding quality food sites — and then accessing the information in those individual sites — has become more cumbersome and time consuming than ever before," notes FoodieView founder Howie Wang. "We've changed all that by aggregating information from all of the leading online food sources into one cohesive site." In addition, FoodieView's Web site also boasts social networking features, a personal online recipe box, a comprehensive restaurant guide, cookbook reviews, e-newsletters, and more. (www.foodieview.com) JANE SHIOMI