

# Editors' Picks

We may not all be food critics, but one thing's for certain — we make it our job to stay abreast of the latest, and greatest, around town. Here, we share a few of our favorite palate pleasers.



**Nine-Ten**  
Enter the world of Executive chef Jason... redefines California... yourself at the m... regret it! (858/964...

## Kitchen 1540

Is it the inventive food, the fabulous view, or the fact that this seaside resort in Del Mar has long been a special place to celebrate with family and friends? L'Auberge Del Mar, with its Kitchen 1540, is that place to me, from a date night with my husband to a girls' night out. The salads, seafood, and other fare by chef Paul McCabe make this my hands down favorite. (858/793-6460, [www.laubergedelmar.com](http://www.laubergedelmar.com)) ANDREA NAVERSEN



## The Museum Cafe

The Museum Cafe offers delicious salads (shrimp and papaya is my favorite), great soups, grilled items, and creative sandwiches. As the name suggests, it's located at the La Jolla branch of MCASD. Much of the seating is outdoors — a safe bet in sunny San Diego — amidst the white pillars of the building's facade. Giuseppe Ciuffa gets the credit for this bistro's success. Additional credit goes to a staff of very attentive and genuinely friendly waiters. (858/456-6427, [www.mcasdcafe.com](http://www.mcasdcafe.com)) ELIZABETH HANSEN

## Mamma Chia

In four tasty flavors that are fun to drink (try one and you'll see what I mean), Mamma Chia contains chia seeds — yes, as in Chia Pets — ancient grains long revered for their natural healing powers. Gluten-free and vegan, each drink packs 2,000 mg of Omega-3s and 10 grams of fiber. What's more, this local company donates one percent of gross sales to farmers, community groups, and organizations that are building healthy, local food systems. Pick some up at Seaside Market. ([www.mammachia.com](http://www.mammachia.com)) MIA STEFANKO



## Chino Farm

The sign says The Vegetable Shop. For 42 years, the Chino family has operated a vegetable stand like no other on Calzada del Bosque in Rancho Santa Fe. With a clientele of regular folks looking for the best ingredients available, to local and celebrity chefs such as Wolfgang Puck of Spago and Alice Waters of Chez Panisse, Chino Farm has earned its place as the best in San Diego. Like my dad used to say: "Use the right tool for the right job" — this family certainly produces all the right tools. BOB STEFANKO



Bermuda

21 Upcoming Events

Wine, Dine & Valentines

MUSEUM CAFE PHOTOGRAPHY BY PHILIPP SCHOLZ RITTERMANN  
CHINO PHOTOGRAPHY BY BOB STEFANKO