

RANCH & COAST

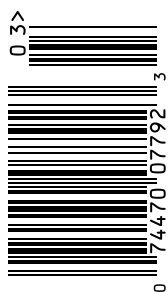
San Diego's Luxury Lifestyle Magazine

March 2008



Readers' Choice
Best of 2008
Plus Editors' Picks & Celebrity Guest Favorites

\$3.95US



Most Romantic & Best View:

Bertrand At Mister A's

(Runner-Up For Most Romantic: The Marine Room,
Runner-Up For Best View: Georges)

Choose an evening, grab a special friend, and venture forth to Bertrand at Mister A's just minutes from downtown. The Modern American cuisine with French and Mediterranean influences is authentic, mannered, and rich, complemented by stunning panoramic views of San Diego Bay, Balboa Park, Coronado, Point Loma, and the world famous San Diego Zoo. An outdoor wraparound balcony with heat lamps is the perfect place for you to toast Champagne with your special someone in front of a beautiful sunset. "From the twinkling lights of our beautiful little city to the planes gliding by overhead, nothing can beat this view," says owner/host Bertrand Hug. "Plus, I think it's the view that brings the romance!" (619/239-1377, www.bertrandatmisteras.com) — Maria Desiderata Montana



Best Seafood:

The Oceanaire Seafood Room

(Runner-Up: Pacifica Del Mar)

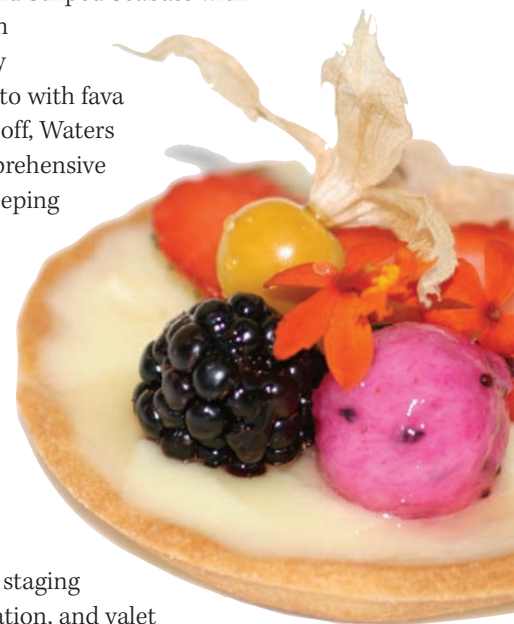
"Our ultimate goal at the Oceanaire is to provide guests with absolute excellence in the total dining experience each and every visit, each and every day," says executive chef Brian Malarkey. "I think this consistency is what keeps guests coming back. It's a great feeling to know before you step into a restaurant that you will have a great experience. I think this, combined with Oceanaire's commitment to serving ultra-fresh seafood of the highest quality, creative preparations on a menu that changes nightly, and the energy of the restaurant and each staff member's enthusiasm for providing guests the best-dining experience possible, is the reason readers gave us the honor of being chosen Best Seafood." (619/858-2277, www.theoceanaire.com) — Maria Desiderata Montana

Best Catering:

Waters Fine Catering

(Runner-Up: Mosaic)

For 20 years, San Diegans have looked to Mary Kay Waters, Andrew Spurgin, and their team of seasoned professionals for their culinary and event design needs. Waters Fine Catering is there every step of the way — from menu design to unique ingredient sourcing and preparation to presentation. Waters offers the newest trends as well as timeless classics, with dishes like Brandt Beef Hanger Steak with crisped buttermilk shallots, and Wild Striped Seabass with preserved lemon accompanied by watercress risotto with fava beans. To top it off, Waters also offers comprehensive event design, keeping clients at the cutting edge of entertainment trends. Helping with unique linens and rentals, lighting, entertainment, floral services, AV/production, staging and communication, and valet and bar services, Waters is truly a one-stop event planning service. (619/276-8803, www.waterscatering.com) — Jane Shiomi



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