

ZAGAT

Eat This Now: 10 New Dishes to Try in San Diego

BY DARLENE HORN | APRIL 3, 2017



Spring is officially here, and that means new seasonal dishes are popping up all over San Diego. This season, chefs and restaurants are pulling out all the stops, showcasing the freshest ingredients and using them in amazing must-try dishes. Are any of these destined to be tried-and-true San Diego classics, like on our recent rundown of the city's most **iconic dishes**? You be the judge.



Credit: Kettner Exchange

**Frozen Irish coffee
at [Kettner Exchange](#)**

The Little Italy hangout has upped its brunch game with a slew of new cocktails. You'll want to order the one that tastes like a frozen treat thanks to a boost of caffeine, Irish whiskey, Licor 43, cream, demerara sugar and chocolate.

[2001 Kettner Blvd.](#); 619-255-2001



Credit: Searsucker

Tomahawk dog at [Searsucker](#)

This pumped-up version of the ballpark classic is sure to be the star of the new baseball-themed menu at the mini-chain's Gaslamp location, just blocks from Petco Park. The bacon-wrapped housemade sausage certainly looks impressive, dressed with horseradish sauce and a pile of crispy onion strings.

[611 5th Ave.](#); 619-233-7327



Pizza pot pie at Pop Pie Co.

This University Heights’ coffee and pie shop has been riding a popularity wave since opening in fall of 2016. This spring, there’s a new addition to the shop's savory lineup in which all the flavors of pizza — pepperoni, fresh basil, mushroom, black olives, onions, bell peppers, Parmesan, mozzarella cheese and sauce — get tucked between two flaky layers.

4404 Park Blvd.; 619-501-4440



Hot chicken oysters at The Crack Shack

The popular fried chicken purveyor in Little Italy and Encinitas is turning up the heat with a spicy take on its chicken oysters. Brined in taco-stand pickles and then fried until crisp, the boneless chicken nuggets come served with a slather of hot sauce, spicy pickles, cotija cheese and a sprig of cilantro.

*2266 Kettner Blvd.; 619-795-3299
407 Encinitas Blvd., Encinitas; 760-230-2968*



Mushroom taco at Puesto

If you think you've tried all the tacos at Puesto, think again. Garlic-braised mushrooms headline the newest taco at the La Jolla and Downtown locations. The rich mushroom layer is complemented by the taqueria's signature crispy cheese and topped with stone fruit jalapeño salsa and pickled onions on a handmade corn tortilla.

*1026 Wall St.; 858-454-1260
789 West Harbor Dr.; 619-233-8880*



The Black & White cocktail at Tidal

It's going to be hard to keep this off-menu cocktail at Paradise Point Resort under wraps. The monochromatic drink served in a dainty glass combines the health benefits of charcoal with mezcal, pineapple, grapefruit, green Chartreuse and agave nectar.

1404 Vacation Rd.; 858-490-6363



Soufflé at Et Voila! French Bistro

Come for the mussels and frites, stay for the soufflé, either strawberry or passion fruit, at this French restaurant in Normal Heights. The puffed pastry arrives straight from the oven, dusted with powdered sugar, along with a side of crème anglaise to pour into the dessert. To avoid a wait, order dessert when placing your entree.

3015 Adams Ave. #103; 619-209-7759



Carrot cake at George's California Modern

Pastry chef Aly Lyng turned to her grandmother's carrot cake, topped with pineapple and pecan cream cheese frosting, as inspiration for her new seasonal dessert. Lyng amps up the tropical flavors by caramelizing the pineapple and folding it into a cream and sour cream mousse before topping it with dehydrated carrot strips at the La Jolla spot.

1250 Prospect St., La Jolla; 858-454-4244



Shrimp pasta at Trade Winds Tavern

Convoy District's new Asian gastropub serves the usual burgers and sandwiches, but don't bypass the sole pasta dish, a memorable standout. Capitalizing on familiar Vietnamese components like umami-rich shrimp sauce, the linguine noodles come tossed with edamame, garlic and roasted tiger shrimp.

7767 Balboa Ave.; 858-430-6815



Roasted octopus at Decoy Dockside

Venture to Lake San Marcos for executive chef David Warner's take on the cephalopod served with smoky potato-slab bacon hash. To get the tender texture, Warner poaches the octopus with a cork, followed by a finishing char. Along with the hash, it's served atop sunchoke purée, pumpkin seed romesco and greens, and with a squeeze of charred lemon.

1035 La Bonita Dr., San Marcos; 760-621-0909