

CHEF MARKS THE NEW "IT" SPOT

Don't cry for Jason Maitland. Since his exit from Arterra last winter, the 30-year-old chef has been making big, new plans of his own, partnering with Jeff Hunter and Jerome Astolfi on **Flavor Restaurant and Lounge** opening in the old Epazote space in the Del Mar Plaza. Expect locally sourced, sustainable dishes such as the Chino Farms Vegetable Pot Pie and Sheep's Milk Ricotta Gnuddi with truffle, black garlic and lemon oil; plus a separate lounge menu that includes items like the Boudin Fritters with ground pork and long grain rice. We smell a winner.



Flavor's new chef, Jason Maitland, last on the scene at Arterra

OUT AT THE RANCH

Eric Bauer, who most recently did a short stint at Anthology, is now the executive chef at Rancho Valencia out in Rancho Santa Fe. The resort's main dining post, **The Restaurant at Rancho Valencia**, is shifting its "Coastal Ranch" menu to embrace Bauer's uncomplicated approach to cuisine that focuses on fresh, simple ingredients. Plans are also underway for a significant renovation of the restaurant space, including a brand-new bar area aimed at attracting a younger demo to this recently sold property, which now operates as an Auberge resort. Stay tuned for even bigger changes in the works ...



The Gaglione brothers in the kitchen



A Gaglione Brothers' cheese steak is worth the calories

FAVORITE FAMILY STORY OF THE YEAR

Who doesn't love a good family-run business success story? We sure do. The Gaglione brothers, Andy, Joe and Tony, just opened their third sandwich shop in San Diego. The new **Gaglione Brothers Famous Steaks and Subs** location in the Friars Village Shopping Center in Mission Valley is an ode to the authentic East Coast-style cheese steak. We're hearing rumors of lines out the door for "The General" (named affectionately after the Gaglione brothers' grandmother), made with thinly sliced, hot pastrami, melted Swiss cheese, homemade Russian dressing and coleslaw. Worry about the calories later.

FAVORITE FARM OF THE MOMENT

The buzz term "farm-to-table" is so hot right now that a drinking game should be made out of it! But of SoCal's numerous local farms physically providing the farm portion to the restaurant table, **Suzie's Farm** in South County is blowing up. It's local, organic farming and CSA (community supported agriculture) at its best; Suzie's fruits and veggies also comprise some of the freshest dishes on the menu at hotspots like Cucina Urbana.