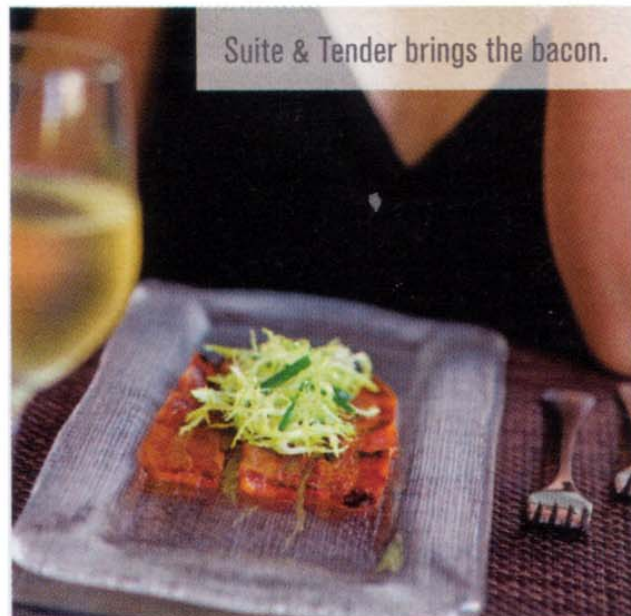


# Best Food & Board

S.D.'s hotel and resort scene goes way beyond Kobe beef sliders. Here are some of our favorite property dining rooms, staycations optional.

**Suite & Tender:** There are lots of reasons to swoon over Sè San Diego's new steakhouse. The short ribs, the bottomless wine glass program, pastry chef Joe Burns' cheesecake (which can silence even the cockiest New Yorker). But serving three thick, delicious, maple-glazed slabs of bacon as an appetizer? That's funny stuff. *1047 5th Ave., 619.515.3003.*

**El Bizcocho:** Yes, rising star Steven Rojas bolted back to L.A. Don't panic. At a post-Rojas visit, every dish sung, especially the pan-seared scallops with asparagus consommé. Rancho Bernardo Inn's dining gem is bigger than any one chef, even Gavin Kaysen. *17550 Bernardo Oaks Dr., 858.675.8550.*



Suite & Tender brings the bacon.

**Grant Grill:** This summer the U.S. Grant's power-broker hang gets a hip replacement. La Jolla's Esteban Interiors will swap old wood for modern metalwork and silver banquettes, while young chef Chris Kurth (ex-Lodge at Torrey Pines) is just the new-menu-daily sort to keep young gourmands' ADD at bay. *326 Broadway, 619.744.2077.*

**Nobu:** "But they cut the sushi so *thin*." Oh, hush your California-rollin' mouth now. Nobu's monkfish liver (a true sushi test) is thick, creamy and fantastic. Kudos to the Hard Rock Hotel for bringing this world-class fusion sushi (Peru via Osaka)—the best food chain to arrive in S.D. since In-N-Out. *207 5th Ave., 619.814.4124.*