

THE DISH

**NATIONAL PORK MONTH,
CHEFS ON THE MOVE**

Events

Estancia La Jolla Hotel & Spa is hosting its fourth annual Wine & Whiskey BBQ. The Southern-style menu includes barbecued brisket, pulled pork, mac 'n' cheese, warm cobblers and other comfort-food favorites. Pair your dinner with unlimited tastes of whiskey, bourbon and Napa Valley wines. Guests will meet and greet Garret Busch, owner of Trinitas Cellars, and Jack Daniel's brand ambassador Eric Tecosky. 6 to 9 p.m. Friday, 9700 N. Torrey Pines Road, La Jolla. \$105 to \$285. Tickets: bit.ly/2dlPZgG

National Pork Month

October is National Pork Month. Celebrate high on the hog with these pork dish offerings:

Social Tap Eatery offers a Pulled Pork Sandwich (\$13) with citrus-braised pork tossed in barbecue sauce, topped with fried shallots on a toasted brioche bun and crispy Pork Belly Tacos

(\$11) served with pineapple salsa and chipotle aioli. Two locations: Gaslamp Quarter, 815 J St., Suite 101, San Diego, (619) 398-8938; and College Area: 4800 Art St., San Diego, (619) 218-4800

Notorious Burgers

serves up a Hot Mess (\$13), a combination of tots, pulled pork, grilled onions, barbecue sauce, crispy onions, Monterey jack cheese and a cage-free egg; the Cubano (\$13.50), a pulled pork sandwich with Dijon mustard, pickles, prosciutto di Parma and Swiss cheese on a grilled telera roll; and Pacino's Pork (\$14), a pure beef

chuck burger with pulled pork, pepper jack cheese, pickles and spicy barbecue sauce. Plaza Paseo Real, 6955 El Camino Real, Suite 107, Carlsbad. (760) 431-2929

New menus

Bellamy's Restaurant chefs Jonathan Freyberg and Patrick Ponsaty have added new dishes to their fall menu inspired by seasonal ingredients, in addition to Freyberg's inspirational menu. Highlights include: Spanish Octopus and Seared Foie Gras, Butternut Squash Soup and a Wild Arugula and Roasted Fig Salad, Ponsaty's Seafood Paella and Moulard Duck Breast. The menu is available Monday through Saturday. 417 W. Grand Ave., Escondido. (760) 747-5000 or bellamys-dining.com

The **Westgate Hotel** has introduced a new Power Lunch menu. Executive chef Fabrice Hardel has created a two-course prix fixe menu guaranteed to arrive at your table within 45 minutes. The meal includes a light appetizer and your choice of two main courses for \$28 per person. 11 a.m. to 4 p.m. daily. 1055 Second Ave., San Diego. (619) 238-1818 or westgatehotel.com

All **Slater's 50/50** locations have added the "50/50 Furter" to their menu lineup. It's a 100 percent all-beef frank, stuffed with crispy smoked bacon and then blanketed in bacon strips. Slater's is also offering this frank in four other combinations: Classic 50/50, The Abe Froman (an unconditional take on the Chicago-style hot dog, so named for the Imaginary

sausage king of Chicago from "Ferris Bueller's Day Off"), Chili Cheese Ripper and BBQ Bacon Bomb. slaters5050.com

Chefs on the move

Omni La Costa Resort & Spa has appointed chef Jason Adams as the new executive chef. He will oversee resort-wide culinary operations and programming. Adams brings more than 20 years of culinary experience stemming from top five-star luxury hotels and resorts across the United States and Caribbean. 2100 Costa Del Mar Road, Carlsbad. (760) 438-9111 or omnihotels.com

True Food Kitchen has promoted chef Nathan

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Coulon to manager of culinary standards for the brand's California region. In his new role, Coulon will train and develop current and new chefs, assist in menu innovation and oversee culinary store openings. Chef Russell Rummer has been named the new executive chef of the Fashion Valley restaurant. Along with leading the kitchen team in upholding and improving the restaurant's culinary and operational standards, he will be involved with regular, seasonal menu developments. truefoodkitchen.com



Mixologists on the move

URBN Restaurants has tapped spirits craftmaster **Michele Willard** (Bracero, Craft & Commerce, Noble Experiment) as beverage director for all its locations. She is charged with creating four seasonally driven cocktail menus per year. urbnrestaurants.com

Kettner Exchange has announced **Paulina Konja** as bar manager. Konja brings insight and experience to her new cocktail collection currently on the menu. Seasonal specialties include Candy Apple Daiquiri, a blend of 4-year Blanco Rum, Jamaican Rum, Falernum, Fuji apple syrup, caramel and sea salt; the Bittersweet Symphony, a balanced blend of gin, Cocchi Americano, Basil Eau de Vie and grapefruit bitters; and the Pineapple Harvest, a bright blend of Rye whiskey,

Amaro Averna, lemon and pineapple. *2001 Kettner Blvd. (619) 255-2001.*

Openings

Red Card Café, Bay Park's newest gastropub, opened its doors in August. The newly redesigned indoor/outdoor eatery features dishes ranging

from duck poutine and potato pierogi to Peruvian salchipapas and Argentine empanadas. *4140 Morena Blvd., San Diego. redcard-cafe.com*

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COURTESY PHOTO

Pacino's Pork burger at Notorious Burgers.