

11 delicious New Year's Eve dinners

Looking to dine big in San Diego this NYE? Here's where to go

MICHELLE DEDERKO • DSD

The best restaurants in town shine gold and gorgeous on New Year's Eve, boasting celebratory multi-course holiday menus with complimentary champagne toasts.

Forget rules and responsibility; New Year's Eve is the night to toast to the past and look forward to the future. When counting down to the midnight hour, plan how you'll be feasting at these San Diego restaurants.

Urban Solace: Join Chef Matt Gordon this New Year's Eve for a three-course prix-fixe dinner and complimentary champagne toast at midnight. Dinner includes options such as lobster bisque, kabocha squash risotto, Niman Ranch flatiron steak, seared sockeye salmon, duck two ways and desserts like olive oil cake, poached pear with goat cheese and panna cotta or a milk chocolate mousse.

5:30 p.m. \$60 per person
3823 30th St., North Park.
(619) 295-6464
or urbansolace.net

The Blind Burro: Celebrate New Year's Eve Mexican-style at The Blind Burro with a three-course prix-fixe dinner, plus live music from Quel Bordel and a midnight tequila toast. Options to eat include Baja ceviche, a chicken tinga tostada, lamb shank barbacoa, mahi mahi and churros made with cinnamon-sugar, crème anglaise sauce with a chaser of Pelegroso cinnamon-infused tequila.

7 or 9:30 p.m. seatings.
\$40 per person
639 J St., East Village.
(619) 795-7880
or theblindburro.com



MORE DINING OPTIONS

For a complete list of NYE 2015 dining places around San Diego, visit discoverSD.com/nye2015-dining

Jsix: Chef Christian Graves presents a four-course menu with starters like soft poached egg with caviar, chives and brioche and entrees such as a crispy duck duo with confit duck leg, braised Swiss chard, baby carrots and duck jus.

5:30 and 8 p.m. seatings.
\$70 per person;
\$25 optional wine pairings
616 J St., downtown.
(619) 531-8744
or jsixrestaurant.com

Extraordinary Desserts: Start your New Year's Eve on the right foot at Extraordinary Desserts' cheese bar party. Guests can enjoy all-you-can-eat cheeses with a glass of champagne, plus Chef Karen Krasne's sweet treats.

2 to 5 p.m. \$20.15 per person
1430 Union Street, Little Italy.
(619) 294-7001
or extraordinarydesserts.com

Union Kitchen & Tap Gaslamp: Executive Chef David Mango will whip up a three-course dinner this New Year's Eve featuring

a lobster bisque, baked chicken Kiev, filet mignon, Colorado rack of lamb, vegetable risotto and more. Save room for dessert options of tiramisu with mascarpone mousse, acai tart with mixed berry marmalade or a peanut butter and salted caramel cake.

5 p.m. \$75 per person
333 Fifth Ave., downtown.
(619) 795-9463
or gaslampunion.com

Table No. 10: A four-course dinner from Chef Jason Gethin begins with a choice of a pig ear taco, uni poached lobster or salmon carpaccio. Second and third course options include pumpkin consommé, beet terrine, wild boar porchetta, European sea bass, roasted chanterelle risotto or 24-hour short rib. Dessert includes a chocolate tart, vanilla bean brulee or truffle tremor with cherry compote.

5:30 p.m. \$100 per person
369 10th Ave., East Village.
(619) 550-1262
or tablenumber10.com

The Patio on Goldfinch: Head to this Mission Hills gem for a surf-and-turf prix-fixe menu which includes a blue crab soufflé, vegan and kale salads, king crab legs and a chocolate cake with raspberry coulis.

5 p.m. \$75 per person
4020 Goldfinch St., Mission Hills.
(619) 501-5090
or thepatioongoldfinch.com

Monello: The Italian eatery is hosting a "Cenone di Capodanno," a festive late-night gourmet dinner for guests to indulge family-style with more than five per party. The four-course prix-fixe menu features traditional Milanese fare such as maccheroni al porcini e tartufo (homemade fresh brasserie egg pasta in creamy truffle and mushrooms sauce) and fusilli al gamberi (artisanal cork screw pasta in lobster bisque sauce with shrimp).

10 p.m. to midnight.
\$40 per person
750 West Fir St., Little Italy.
(619) 501-0030
or lovelomonello.com

Ironside Fish & Oyster: The Little Italy seafood spot will embrace the 1920s during two prix-fixe seatings as Executive Chef Jason McLeod throws together a Titanic-inspired evening. The first, a three-course dinner, will be available between 5 and 6 p.m. The second seating is a four-course dinner available from 9 to 10 p.m.

5 to 10 p.m. \$65-\$95 per person
1654 India St., Little Italy.
(619) 269-3033
or ironsidefishandoyster.com

CUCINA enoteca: Celebrate the night at CUCINA enoteca in Del Mar. The four-course dinner includes goodies like truffle gnocchi, Hokkaido scallops, seared venison loin and a passion fruit meringue for dessert.

5 p.m. \$68 per person
2730 Via de la Valle, Del Mar.
(858) 704-4500
or cucinaenoteca.com

Banker's Hill Bar + Restaurant: A four-course prix-fixe menu welcomes guests warmly on New Year's Eve, prepared by Executive Chef Carl Schroeder and Chef de Cuisine Ted Smith. Menu standouts include the maple-glazed hot smoked salmon, house-made butternut squash tortellini, herb-roasted Jidori chicken, house-made butternut squash tortellini and dessert selections of butterscotch pudding, sticky toffee date cake and lemon meringue pie.

\$55 per person;
\$25 beverage pairing
2202 4th Ave., Banker's Hill.
(619) 231-0222
or bankershillsd.com