



# NYE dining, San Diego-style

San Diego County restaurants break out the specials for New Year's Eve dinner

By Michelle Dederko & Kelly Sauer, U-T San Diego 5:30 P.M. DEC. 23, 2014



## **STAKE CHOPHOUSE AND BAR**

This new Coronado steakhouse is offering a four-course dinner designed by executive chef Tim Kolanko. Order up everything from French onion soup to petite filet mignon, bone-in New York strip, double-cut Colorado lamb chops and more. \$99 per person. 1309 Orange Ave., Coronado. (619) 522-0077 or [stakechophouse.com](http://stakechophouse.com)

## **STONE BREWING WORLD BISTRO AND GARDENS**

Welcome the new year with live performances, three standard-size servings of more than 50 beers on tap, food stations, dancing and a commemorative glass. Be one of the few to sample a rare Stone beer for the midnight toast. Designated drivers can celebrate one more thing before the year's over: discounted tickets! 8 p.m. to 1 a.m. Wednesday. \$99 (\$103.46 with

service fee); \$79 (\$82.76 with fee) for designated drivers, excludes beer and glassware. Liberty Station, 2816 Historic Decatur Road, #116, San Diego. [brownpapertickets.com/event/852693](https://www.brownpapertickets.com/event/852693)

#### **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 is a chocolate tart, vanilla bean brûlée or truffle tremor with cherry compote. 5:30 p.m. \$100 per person. 369 10th Ave., East Village. (619) 550-1262 or [tablenumber10.com](https://www.tablenumber10.com)

#### **UNION KITCHEN AND 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](https://www.gaslampunion.com)

#### **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, and a milk chocolate mousse. 5:30 p.m. \$60 per person. 3823 30th St., North Park. (619) 295-6464 or [urbansolace.net](https://www.urbansolace.net)

#### **WANG'S NORTH PARK**

Open house bar until midnight? Yes, please! Party the night away in Wang's "Tree House" with hosted hors d'oeuvres, a buffet and an open house bar until midnight. If the open bar isn't for you, party in the main dining room by ordering off the regular menu. 9 p.m. Wednesday. \$75 per ticket, includes tax and tip; limited to 100 people. 3029 University Ave., San Diego. (619) 291-7500 or [wangsnorthpark.com](https://www.wangsnorthpark.com)

#### **THE WELLINGTON STEAK AND MARTINI LOUNGE**

For an elegant New Year's Eve setting, head to The Wellington, where diners will enjoy a seasonally inspired prix fixe menu of the house special beef Wellington, Cook Pigs Pork Wellington or seafood croustade. Local jazz duo Sarah Maisal on vocals and ukulele and Paul Tillery on bass will delight guests from 10 p.m. to midnight. Seatings at 4, 6, 8 and 10 p.m. Wednesday. \$65 with Champagne toast; \$75 with wine pairings. 729 W. Washington St., San Diego. (619) 295-6001 or [thewellingtonsd.com](https://www.thewellingtonsd.com)