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VILLAGE PEOPLE

HOME SWEET HOME

Who says you can't come home again? Giuseppe Ciuffa, who has been a staple of the San Diego restaurant community for more than two decades, is returning to his La Jolla roots with the recent opening of **Candor**. Ciuffa, the chef and restaurateur behind Giuseppe Restaurants & Fine Catering, is ready to celebrate a homecoming with his newest eatery, which is not coincidently located at the very site of his first solo project in La Jolla Village—Come On In! cafe. For those new on the La Jolla scene: The cafe opened in 1998 and quickly became a frequented hot spot with the neighborhood's social circle. And this incarnation is sure to be just as popular. Ciuffa plans on sourcing many of his ingredients from the weekly La Jolla Open Aire Farmers Market, and the frequently changing menu will feature seasonal favorites. Ciuffa even plans on reviving a few Come On In! brunch favorites like lemon souffle pancakes, brioche French toast and the lobster BLT. Already sounds like a hit to us! *1030 Torrey Pines Road, Ste. B, La Jolla, dinecandor.com –JWS*

PHOTO COURTESY OF CANDOR

it's all delicious. *14545 La Jolla Village Drive, Ste. E-25, 858.546.8858, dintaifungusa.com* **$$**

DRIFT eat + drink
The Hyatt Regency La Jolla has a newly renovated restaurant with DRIFT eat + drink. Experience coastal aesthetic and fare like the Baja shrimp ceviche tostadas—a piquant mix of tender shrimp, avocado, cilantro, pico and lime. The Cali meat and cheese board is not to be missed, with its regionally sourced options like Marin Creameries Triple Cream Brie. For approachable mains, try the beautifully seared salmon and melt-off-the-bone short ribs. *3777 La Jolla Village Drive, 858.552.1234, lajolla.regency.hyatt.com* **$$**

The Grill at The Lodge The Grill's long-awaited new reno is complete and exec chef Jeff Jackson mans the kitchen—and the new custom six-foot wood-fired grill outside on the expanded patio. Fan favorites like the no-frills drugstore hamburger are still on the menu. *11480 N. Torrey Pines Road, 858.777.6641, lodgetorreypines.com* **$$**

The Winery Grab a glass of wine and a choose from favorite small plates seared ahi tuna and fresh seasonal oysters. Opt for chef YG's nightly special of fresh wild game or fowl, which ranges from Venison and Elk to Rabbit and Squab.*4301 La Jolla Village Drive, 858.230.7404, thewinerylajolla.com* **$$$**

RAISED BY WOLVES
Cocktail connoisseurs take note, bespoke drinking hole Raised by Wolves might just become your second home. Embark on a well-welcomed cocktail journey by ordering a Redneck Riviera featuring rye, whiskey, apple brandy, lime, bonal, maple, amaro, orange, cinnamon and allspice dram (serves two) or perhaps you're double-dating, and in which case, you'll be remiss not to order the Promise of Paradise Punch boasting a striking blend of blanco tequila, lemon, strawberry, sparkling rose and Italian aperitivo. Cheers to endless options! *4301 La Jolla Village Drive, 619.629.0243, raisedxwolves.com*

RANCHO SANTA FE

The Cork and Craft
From humble origins in 2012, the small urban winery The Cork and Craft has risen to the zenith of cuisine and culture. As the dining portion of Abnormal Company—San Diego's only joint restaurant, winery and brewery—this Rancho Bernardo landmark has executive chef Scott Cannon (formerly of Jake's Del Mar) at the helm, and is sure to make you swoon with a seasonal and local menu of starters, salads, sides and mains. *16990 Via Tazan, San Diego, 858.618.2463, thecorkandthecraft.com* **$$**

Morada The starring centerpiece of the Inn at Rancho Santa Fe sparkles in its brand of casual-glam. Chef Casey Tompson menu is an ode to the carefree but elegant California ranch lifestyle. *5951 Linea Del Cielo, 858.756.1131, theinnatrsf.com* **$$$**

Mille Fleurs Offering European fare with a relaxed, casual dining atmosphere, Mille Fleurs' dishes range from Oeufs (deviled eggs and caviar) to Chino Farms Ravioli prepared with sweet potatoes, pumpkin and sage. You can't go wrong with this menu. *6009 Paseo Delicias, 858.756.3085, millefleurs.com* **$$$**

The Pony Room
The approachable menu here includes a classic ceviche with plump shrimp and mahimahi tacos. Locals sip skinny margaritas at Rancho Valencia's chic, reincarnated bar, where tequila is the spirit of choice. A members-only agave spirits program focuses on guided tastings and comes with the chance to have your name engraved on the Pony Room's All Agave trophy. *5921 Valencia Circle, 858.756.1123, ranchovalencia.com* **$$**

Veladora Across the hall from The Pony Room, find one of the most gorgeous dining rooms in S.D., replete with Damien Hirst artwork and a plush wine cellar downstairs. Chef Jarrod Moiles focuses on a strong coastal cuisine that is exemplified throughout his dishes. For meat eaters, the Brandt Beef rib cap is remarkably flavorful and tender, and a good counterpart to light farm dishes like the Chino's market vegetable salad, a medley of raw, cooked and pickled local veggies. *5921 Valencia Circle, 858.759.6216, ranchovalencia.com* **$$$**

Westroot Tavern
Casual dining with high-end twists meets sleek industrial style. Thirty beers on tap with two full bars and locally sourced SoCal meals make this a primetime spot for the big game. Cherry on top? Brunch lovers like the impressive bloody mary lineup. *6025 Village Way, 858.720.6645, westroot.com* **$**