

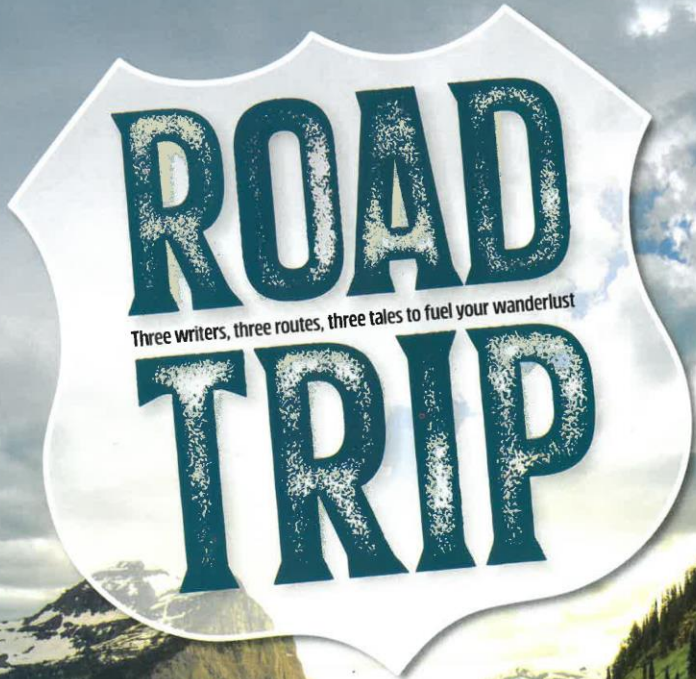


San Diego

# Westways

The Magazine for Auto Club Members

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✧ SAN DIEGO & ENVIRONS ✧

## Farmer's Table

3055 Clairemont Drive, San Diego  
(619) 359-4485; myfarmerstable.com

**F**armer's Table is the second out of three in this young and home-grown farm-to-fork restaurant group, and this one offers plenty of parking, welcomes multitudes of dogs on the patio, and is as relaxed as the city it serves.

Farmer's Table serves brunch daily until 3 p.m., with brunch loosely defined by a vast menu that extends from classic eggs Benedict (not the finest offering) to a corned beef skillet, huevos rancheros, rummy bananas Foster French toast, fancy sandwiches, and a well-composed salad topped with pecan-crusted chicken breast. The general rule seems to be "make everything a party" by adding multiple garnishes and creating unexpected combinations. Take, for example,

the Barn Yard, which pours Farmer's Table's four Bloody

Mary variations into a pitcher crowned with olives, bacon-wrapped shrimp, roasted veggies, and,

yes, a whole roasted chicken (\$55 for four). Even something as simple as a waffle can be monumental and memorable, as in the day's version piled with jam, berries, and whipped mascarpone cheese.

The restaurant's Italian-focused dinner menu might have inspired the blissfully egg zucchini blossom fritatta with yellow squash and ricotta, and a unique meatball hash that combines a dinnertime favorite with three eggs, potatoes, spinach, and pesto.

I searched the menu in vain for pasta, so I settled on one of the thin-crust pizzas baked in the Stefano Ferrara oven. As in Italy, the central crust tends to be quite moist, surrounded by dark, baked edges. The many brunch pizza choices include the Farmer's, which packs a multitude of flavors—fresh tomato sauce, ham, mozzarella, artichoke hearts, mushrooms, and really good olives—into every bite.

Simple buttermilk pancakes are dusted with powdered sugar, but these can be fancied with a side of man candy bacon, thick-cut and glazed with brown sugar and paprika. Then again, the bonfire pancakes, lavished with marshmallows, graham crackers, and chocolate, can double as dessert.

*By David Nelson ♦ Photographs by Rob Andrew*

### BRUNCH PRICES

FRUITS AND SALADS: \$8-\$10

ENTRÉES AND PIZZAS, \$12-\$17 (NO DESSERTS PER SE)







 **RISE & SHINE!** BRUNCH SPECIAL

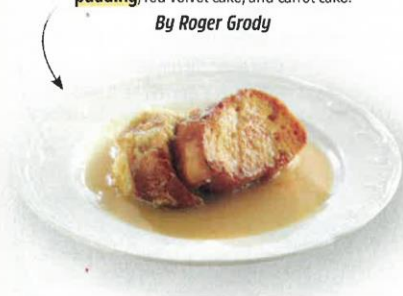
« INLAND EMPIRE & THE DESERT »

## **The Mission Inn Hotel and Spa**

3649 Mission Inn Avenue, Riverside  
(800) 843-7755; missioninn.com

Elaborate hotel buffet brunches have never faded from the scene, and The Mission Inn Hotel and Spa's Sunday Champagne brunch reminds us why the tradition is beloved. Pass on the dry scrambled eggs in favor of made-to-order omelets or eggs Benedict bathed in hollandaise. Memorable salads include edamame with wild rice and brussels sprout-bacon. Herb-roasted prime rib is paired with silky horseradish cream, and while composed dishes can be challenging at a buffet, seared salmon in saffron-butter sauce survives the ordeal. Standouts in the enormous dessert selection include **bread pudding**, red velvet cake, and carrot cake.

*By Roger Grody*



RIGHT: ROB ANDREW