

**G**IVEN these lean times, it's interesting that many chefs now display an unrestrained love of fat. Menus abound with pork belly, lardon, cheap cuts riddled with fat and prime cuts marbled with same.

We are lucky, however, to live in a place where new restaurants continue to open, despite the economy, and where, over the last 12 months, quite a good number of restaurants stood out as extraordinary. For their excellence, 17 restaurants deserve *San Diego Home/Garden Lifestyles'* coveted Silver Fork Award. They are the very best.





### **ADDISON**

When looking for an extravagant, graceful, money-is-no-object dining experience, Addison, in Carmel Valley, is where you want to be.

### **BASIC**

Located in East Village, Basic's pizza, especially the white one with fresh tomatoes, basil and onions, is the best in town (so long as you're a thinly crusted lover).

### **C-LEVEL**

If you could eat a view, C-Level on Harbor Island is where the nibbling begins.

### **COWBOY STAR**

No place in San Diego does steak the Cowboy Star way, and that makes this East Village restaurant's steak the best in town.

### **FARM HOUSE CAFÉ**

It's charming, it's neighborly, and it's a patch of Paris in University Heights.

### **J SIX**

Christian Graves is one of the finest chefs in San Diego. His way with fish — and just about everything else at Gaslamp Quarter's J-Six — is wowing.

*Left: J Six Executive chef Christian Graves. Opposite: Neighborhood's 777 burger with organic spinach, plum tomato confit and béarnaise sauce, served with Pale Ale battered onion rings and a flight-size Mad River Brewing Jamaica Red.*



### **SHANGHAI CITY**

While familiar Chinese food is available at Kearny Mesa's Shanghai City, its array of specialties is the main attraction. Entrées inevitably stretch your palate and elevate your mood.

### **SURATI FARSAN**

Yes, Surati Farsan in Mira Mesa feels like a visit to another country. Still, the sheer delight of its remarkable Indian food makes you want a permanent entry visa.

### **SUSHI OTA**

Always crowded, Pacific Beach's Sushi Ota remains the destination for San Diego's best traditional sushi.

### **TENDER GREENS**

The go-to place in Liberty Station for imaginative food, deliciously prepared, at modest prices. It's a rare gem to be savored frequently.

### **URBAN SOLACE**

A pioneer in the North Park restaurant renaissance, Urban Solace serves urban comfort food, constantly reimagined and consistently good.

### **ZENBU**

For sushi that's traditional and contemporary and compulsively fresh, Zenbu in La Jolla is ichiban. ∞

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Surati Farsan's Pah Bhaji, a spicy vegetable dish (foreground), served with Khasta Kachori, whole-wheat shells stuffed with beans and potatoes, and topped with yogurt and crunchy noodles.