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THE SPRING
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ISSUE

volume 4 issue 4



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OCEANFRONT DINING

THE POSEIDON RESTAURANT TRIUMPHS WITH TIMELESS INFLUENCES AND MODERN SEAFOOD CUISINE

When Tom Ranglas purchased a piece of beachfront property in the late 1960s to fulfill his lifetime dream of opening a restaurant, he didn't realize he was also igniting a family tradition and uniting a community simultaneously. Today, the restaurant formerly known as the Fire Pit welcomes a casual beach feel as The Poseidon, and remains in the family with brother and sister duo, Tom Jr. and Nikki Ranglas. Meaning the "Greek god of the sea," The Poseidon has undergone multiple renovations and an interior design makeover by world-renowned restaurant designer David Robinson, who preserved and enhanced the Greek influence that Tom Sr. had originally intended. The new product: a contemporary, upscale eatery that maintains its casual feel while still attracting faithful clientele from over the generations.

The Poseidon is truly a unique part of the Del Mar experience with a signature fire place (which was a conversation piece in the original restaurant), ocean mural entrance, large comfortable booths and soaring, slated-wood ceilings to create the impression of the gently rolling waves. This roomy eatery embraces elegance with a relaxed, laid-back ambience, so you can feel right at home dressed to the nines or in your sandals. Whether you are seated in the dimly-lit dining area or lounging on the outdoor patio with bamboo chairs and oversized umbrellas, you have a beautiful view of the ocean and Del Mar sun worshippers. The lively bar area is quite the scene during the evenings when a chic crowd rolls in to enjoy dinner and cocktails; the bar top features great seating in an airy setting.

While the décor and oceanic setting are exemplary, it's the cuisine that keeps the clientele aboard. Carlos Enriquez covers the lunch menu

with a handcrafted menu of seafood and American delicacies. Start a Saturday morning off right with a mimosa and a Smoked Salmon Omelette or N.Y. Steak and Eggs, which are both priced reasonably between \$11 to \$14. For lunch, there are several tasty options like the Portabello Sandwich. All salads come in large portions with our favorite being the Pear-Walnut Chicken Salad — a must for the health nut with a sweet tooth — made with baby spinach, topped with candied walnuts, diced pears, bleu cheese crumbles and cabernet vinaigrette. The Pojo burger, a half-pound burger served on an onion bun with sautéed mushrooms and the works, has been a favorite amongst guests for years and is definitely one to try if you're looking for a bite of originality.

Then, there is dinner. You are in for a treat while under the care of Executive Chef Timothy Gutmann. Formerly of Pamplemousse Grille and



Wild Note Café, Gutmann not only prepares wonderful seafood dishes, but he also pays special attention to his guests, sometimes making a personal appearance tableside. Sitting within the price range of \$18 to \$26, the Poseidon dinner menu may even top the sunset that lies within a bird's eye view. We started off with the Sesame Seared Ahi and uniquely prepared Ceviche, which were recommended by Ranglas, Gutmann and General Manager John Sayer. Needless to say, we ordered seconds. The fresh seared ahi is prepared with several spices that shock the senses, with or without the wasabi. As an entree, the Oven-Roasted Halibut is mouthwatering, with rich flavor accompanied by garlic mashed potatoes and spinach. My personal favorite were the Seared Scallops, which come with four large exotic scallops with black Thai rice and wasabi caviar. If you are a true seafood lover, don't ignore these fellows.

Ask the waiter which wines complement your dish, if not, they will volunteer this information for you. The knowledgeable wait staff perform like pros, ensuring that every step of your culinary experience is perfect. For dessert, you really can't go wrong. The Bananas Foster is unlike any other dessert made with brown sugar, Meyers rum and roasted banana gelato. And while you can get Mud Pie pretty much anywhere, we recommend you don't — the thick chocolate cookie crust and mocha gelato guarantee you will save room for dessert during your next visit. Trust us ... there will be a next visit.

THE POSEIDON RESTAURANT

1670 Coast Blvd., Del Mar
858.755.9345

HOURS

Monday through Friday
Lunch 11 a.m. to 3:45 p.m.
Dinner begins at 5 p.m.

Saturday and Sunday
Breakfast/Lunch 9 a.m. to 3:45 p.m.
Dinner begins at 5 p.m.