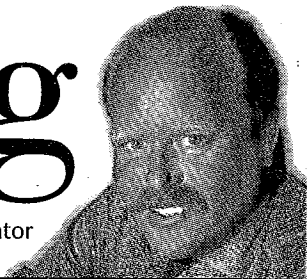


dining around

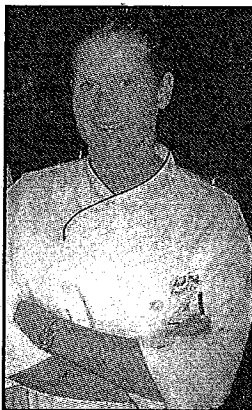


Wolfgang D. Verkaaik
Dining and Entertainment Coordinator

Sally's Seafood by the sea is a springtime delight

Here, at what some refer to as the Gaslamp's waterfront, there's a lovely walkway that runs between the large hotels and the wonderful embarcadero marina with its impressive yachts, fresh ocean air, lots of sights and sounds and some fabulous eating places. Among them the incredible Sally's Seafood Restaurant, a contemporary beauty that is now in its eleventh year, continues to "wow" the most refined and trend forward palates.

Recently a new "buzz" has developed with the arrival of Executive Chef Sarah Linkenheil, who has worked her way up the Hyatt ladder after a great stint at the Beaver Creek Park Hyatt in Colorado.



Sarah Linkenheil

Her culinary talents are already showcased on Sally's fabulous menu as she teams up with restaurant GM Chris Reid, to give Hyatt F&B Director Joe Jackson quite a potent force at what is the Manchester Grand Hyatt's signature restaurant.

Sally's is also open for weekend breakfast/lunch from 11:30 a.m. to 3 p.m. with items such as a Crab Benedict or the awesome crab cakes, along with plenty of sandwiches (try the short rib sandwich), salads, and lunch entrees. In addition the sushi bar they added a couple of years ago has become a popular addition, with legendary sushi chef Kaz's great Dragon, Margarita or Kazoo rolls.

On the menu you'll find the new jumbo lump crab cakes with tomato relish and caper remoulade, divine new lobster bisque, shiitake chicken spring rolls or the five spices braised short rib. For your entrée the melt-in-your-mouth Garlic Crusted Moonfish is a big winner, and so is the Grilled Pepper Crusted Ahi with wilted spinach and miso mustard mashed potatoes. Other seafood items are the Lobster Pot Pie, Filo Crusted Halibut and the Cumin Crusted Diver Scallops.

If you prefer something "meaty" Sally's delivers. Here they list an incredible Sun Dried Tomato Gorgonzola Crusted Beef Tenderloin, Applewood Smoked Karabota Pork Chop, Grilled Rack of Lamb. For dessert the "must try" is Sarah's luscious lemon mousse cake, a recipe passed down from her family.

Sally's, by the way, has one of the most impressive Chef's Tables in San Diego inside the glass enclosed kitchen, for private party or banquets for up to 12 persons. Look for the Hyatt's new Kin Lounge, a place to sip, view and mingle, opening soon.

Sally's also has a new pet-friendly "Yappie hour," from 5 to 7 p.m. on Thursdays. Take your dog and enjoy some specials. And by the way, when you dine here you will get three hours of free self parking.

Find Sally's at One Market Place. Call (619) 358-6740.

BEST BITES

March 26, 2009 | The San Diego Union-Tribune | Night & Day

and first-rate salads.

(619) 543-1007
Portions of game meats,
wait in this cozy Hash
esses speakeasy style

(619) 295-6464
with dark-wood accents,
artwork creates a
comfort food with a

(619) 234-1955. Also in

ing and superb Greek
ant a consistent win-

Beach. (858) 274-1140
ined dips, served
perfect palate-primers.
a standout among

SINE OF INDIA
Hillcrest. (619) 298-

ch buffet is one of
wn. Vegetable cur-
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d., Midway District.

terrific all-you-can-
lunch served daily,
bble curries, bread

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le juicy roasted tan-
n curries with Indian
wonderful breads. \$