



CREATIVE FOOD PRESENTATIONS

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As San Diego's restaurant scene continues to flourish, the concept of food as a facet of artistry has expanded the creativity of patrons and chefs alike. Among the aesthetic strategies used by restaurants is the method of "plating," a craft that often divides the highly-esteemed dishes from the understated and overlooked. Experience the artsy side of San Diego's culinary scene by visiting these San Diego restaurants crafting food too pretty to eat!

A San Diego gem boasting a menu strewn with dishes honed for discerning palates, [Ponsaty's](#) offers its guests an elegant dining experience paired with inventive dishes. Gaze upon their **King Beef Filet Mignon**, a plate decorated with stuffed bone marrow, blue cheese, braised spring vegetables and bordelaise sauce. Glazed with rich and robust flavors melded with buttery umami notes from the marrow, this dish is decked with creativity.

For those seeking a chic atmosphere paired with progressive cuisine, [barleymash](#) in the Gaslamp offers their **Tuna Poke**, a delicate arrangement of sashimi grade albacore tuna, avocado, teriyaki, housemade beer-brined kimchi, cucumber, green onions, toasted sesame, wasabi cream and wonton crisps. A melding of traditional Hawaiian poke flavors and Japanese-inspired flavors, this poke is food art at its finest.

Draped in plush décor and serving chef-inspired dishes, [Bellamy's](#) is idyllic for those who enjoy a true fine dining experience. Indulge in **Scottish Salmon**, served with stewed artichokes, fava beans and tarragon broth, for an intermingling of fresh ingredients matched with superb plating.

Adorned with quaint décor and boasting farm-to-table dishes, [Farmer's Table](#) in La Mesa is a culinary gem. Served with roasted corn mashed potato, dried apricot and white balsamic reduction, their **Kurobuta Pork Chop** is a plated masterpiece, packed with subtle fruit and tart flavor notes to compliment the tender pork chop.

Enjoy French bistro ambiance meshed with chef-inspired dishes at [Et Voila](#), an esteemed French eatery nestled along Adams Avenue. Order their **Duo De Foie Gras**, served two ways, seared and terrine, and accompanied by apple mousseline and caramelized apple. A French classic boasting rich, authentic ingredients, this dish a foodie's plated paradise. Visit these San Diego eateries offering the city's prettiest plates!