

# DINING OUT

## News for Foodies

by Frank Sabatini Jr.

### Gourmet gala for a good cause

The San Diego Chapter of the American Liver Foundation is gearing up for its sixth annual Flavors of San Diego Culinary Gala, a premiere gourmet event showcasing nearly 30 top chefs from popular local restaurants. During the gala, each chef prepares a five-course menu for a table of 10 guests. The tables are decorated differently to reflect the participating restaurants' styles. The event, to be held Monday, March 2, at Paradise Point Resort, begins with a cocktail reception at 6 p.m., followed by dinner at 7 p.m. Tickets are \$350 per person and \$3,000 for tables of 10. All proceeds go to the Liver Foundation, which provides liver wellness educational programs for health care professionals, patients, caregivers and students. 1404 Vacation Road, 619-291-5483.

### Morning Start at Wine Steals

Wine Steals in Hillcrest recently introduced brunch service from 10 a.m. to 2 p.m., on Saturday and Sundays. The menu features baked German-style pancakes served in cast-iron skillets, breakfast pizza, corned beef hash, various fritatas and a monster breakfast sandwich of prosciutto pulled pork, havarti cheese and two eggs on a ciabatta roll. All items include bread or potatoes and range from \$7.25 to \$10.95. Guava, peach and pomegranate mimosas are also available. Guests must be 21 years of age or older. The brunch will soon be offered at Wine Steal's Cardiff and Point Loma locations. 1243 University Ave., 619-295-1188.

### Half-price everything!

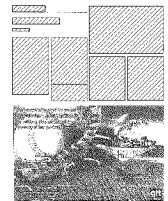
Anthology restaurant and music venue in Downtown San Diego has slashed its prices by half every Tuesday on select menu items and wine, plus general admission when the nightclub's soulful house band takes the stage. The venue features a \$2 million state-of-the-art sound system and three levels of dining. 1337 India St., 619-595-0300.

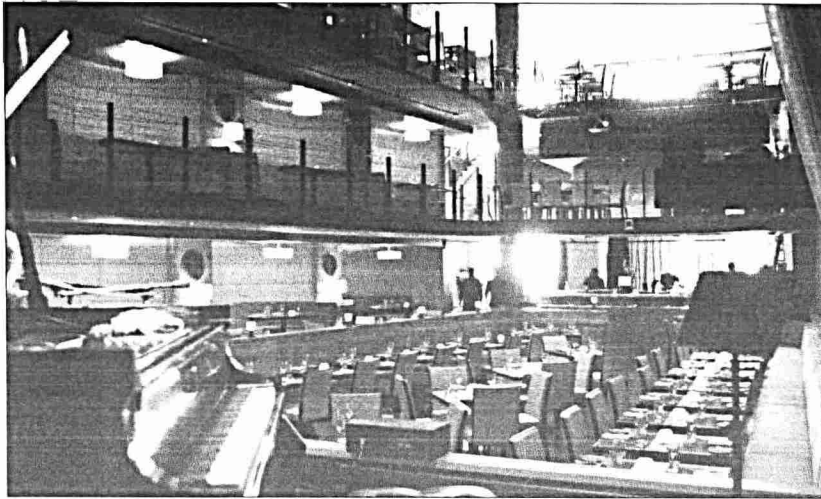
### Eat your beets

Pity the lowly beet. Just when this rather homey tuber began gaining recognition in home kitchens and trendy restaurants, along came President Barack Obama who declared, "I always avoid eating them," relegating beets to the same frowned-upon status as George H.W. Bush did when announcing his disdain for broccoli. To counter the adversity beets might endure, Howie Wang, founder of FoodieView.com, offers visitors to the site access to more than 20,000 beet recipes, giving them "all the recognition they deserve," he says.

### Bartender for a night

Sbicca Bistro in Del Mar turns over its bar to local charity groups for fund-raisers and special events, from 5 to 7 p.m., on Wednesday evenings. A member of the group gets behind the bar with a Sbicca bartender and lives out his bartending fantasy, before donating all tips to charity. Held in the restaurant's downstairs bar, the events can accommodate up to 100 people. To schedule an event, call 858-481-1001. ●





Anthology offers half-price on select menu items every Tuesday.