

new to san diego

The inside SCOOP
on what's HOT and
HAPPENING this season

BY MORGAN CARTER

AN'S DRY CLEANING

{3017 Adams Avenue, San Diego; 619.450.6166}

Don't let the name fool you, An's Dry Cleaning scoops cones, not clothes. Finding a home in a former dry cleaners, the small-batch gelato shop maintains the history of the space. Keeping the original signage out front, the interior plays off the theme featuring a rack of crisp white shirts hanging behind the counter. Fresh from spin cycle, cheekily named scoops include Cotton (rice, milk, and cinnamon) and Gingham (fresh espresso and candied oranges), and can be enjoyed in a cup or a freshly made waffle cone. Collaborating with a longtime gelato maker in Europe, the scoops here are crafted on-site, using local and exotic ingredients from sage and cinnamon to goat cheese and honey. Choose a scoop or two, or cycle through all seven flavors (a few of which rotate with the seasons) to find your favorite. ADCGELATO.COM

CHARLES + DINORAH

{1410 Rosecrans Street, San Diego; 619.226.6100}

The trendy "budget boutique" hotel, The Pearl, switched hands late last year and underwent a series of updates. With the remodel came a revamp to the poolside eatery and bar, now called Charles + Dinorah. Named after the original owners of the 1950s Point La Loma property, the mid-century meets modern restaurant helmed by Executive Chef Andrew Santana (formerly of Campfire), presents global ingredients made approachable. Start with the shareable Kushiyaki (skewered meats) served with kashikari rice and house ponzu for dipping. The spiced Curry Fried Jidori Chicken comes topped with doenjang aioli and kimchi. From the sea, the stunning Whole Fish with torpedo onion is brightened with a squeeze of charred lemon. The cocktails are just as adventurous, like the shiso-infused cucumber vodka in the Shisho Pretty to the barrel-aged Xicaru 102-proof mezcal stirred up in The Green Screen. THEPEARLSD.COM/DINING

An's Dry
Cleaning