

ON A MISSION: Bleu Bohème's Philippe Beltran will bring Papa Nanou to Mission Hills.



BRAND NEW/COMING SOON: THE FOODIE FORECAST

For his return to San Diego, Wolfgang Puck has created an Asian concept for **Jai** at the La Jolla Playhouse (2910 La Jolla Village Dr.) that mixes sushi, Szechwan beef carpaccio and gourmet bento boxes with occasional cabaret shows. French restaurateur Philippe Beltran (Bleu Bohème) will try his luck with a more international menu at **Papa Nanou** in Mission Hills, while former Spago sous chef David McIntyre and wife Mariah are shooting for an October opening of their swank and seasonal **Crescent Heights Kitchen & Lounge** (655 Broadway, Downtown). And 2009? Expect **Arthur's Prime Steak House**, a unique Coronado restaurant that will feature a series of rooms resembling cabanas with bay and skyline views. It'll be run by Alberto Mestre, who just opened his second Candelas location a few doors down.

BY GEORGE When Lexus wanted to pamper its big guns during the U.S. Open, they went to **George's California Modern**. The lore continues after last year's remodel and rename, thanks to affable owner George Hauer and chef Trey Foshee. With dishes like meyer lemon ricotta ravioli with asparagus and morels—delicate, airy pouches that nearly reinvent the pasta—it's no wonder. 1250 Prospect St., La Jolla, 858.454.4244, www.georgesatthecove.com.

SPICY NO. 7 For years, **Amarin Thai** has been a hidden gem with a convenient one-to-ten spicy scale (first-timers, we suggest "Spicy No. 5"), but too few seats and absolutely no parking. But now Amarin has annexed the space next door for 30 more seats where in-the-know Thai lovers will order "Love Boat" appetizers by the dozens. Now, about that parking? 3843 Richmond Rd., Hillcrest, 619.296.6056, www.amarinthaisandiego.com.

CALL IT A COMEBACK? When Sarah Linkenheil placed second at this year's San Diego Bay Food & Wine Festival chef-off (bested by *Top Chef* vet Brian Malarkey), you knew the outlook of **Sally's** at the Manchester Grand Hyatt would get rosier. While Linkenheil's reinvigorated the kitchen with the best chef's table in the city, the hotel is slated to open new poolside Kin Lounge. One Market Pl., Downtown, 619.358.6740, www.sallysandiego.com.

CORNERING THE MARKET While horny Padres fans froth over half-dressed pseudo-Scots at the Tilted Kilt, kobe beef and Pabst Blue Ribbon connoisseurs are piling into converted warehouse eatery **The Corner**. Their kobe sliders change daily and, while a full bar will accommodate mixed needs, regulars can be seen during happy hour with four-dollar tall boys of PBR in hand. 369 10th Ave., East Village, 619.531.8804, www.thecornersd.com.

[MAN'S BEST FRIEND]



KEEP IT UNDER WRAPS: The bacon-wrapped hot dog at La Puerta.

HOT DIGGITY Our hot dog habit was previously limited to ball games and barbecues with relatives we don't really care for. But the Tijuana Dog at Downtown's new casual Mexican spot **La Puerta** broke our semi-abstinence with its straight-from-the-street flavor. The juicy dogs are wrapped in bacon and slathered with grilled onions, jalapeños and mayo. Want heat? Pair it with a Mexican Manhattan made with añejo tequila. Need to cool down? Try the cucumber Mojito. Sitting under the twinkly lights, it's like a Mexican holiday without the nosy border agents. 560 Fourth Ave., Downtown, 619.696.3466, www.taco619.com.