

NORTH COUNTY TIMES

Thursday, March 19, 2009

Food and Dining Briefs for March 19

By PAM KRAGEN

Quarter Kitchen gets new chef, menu: Nathan Coulon, new executive chef at Quarter Kitchen at The Ivy Hotel in San Diego. (Courtesy photo)

The upscale corner restaurant at the Ivy Hotel in San Diego's Gaslamp Quarter has a new dinner menu developed by its new executive chef Nathan Coulon. Coulon has been sous-chef at Quarter Kitchen since the restaurant and hotel opened in 2007. He moved into the top job in January after former chef Damon Gordon took a position on the East Coast in December.

A San Diego native, Coulon grew up cooking in his grandparents' Belgian Lion restaurant in Ocean Beach and serving as executive chef at his mother's La Jolla pastry cafe, Michele Coulon Dessertier. He also was executive chef/co-owner of Modus Supper Club and he worked at La Bastide de Saint Antoine (a 2-star Michelin-rated restaurant in Grasse, France). Coulon's menu, rolling out this month, is a mix of California, French and Belgian cooking styles.

Great Beginnings features signature salads, including the new Roasted Beet & Avocado Salad, featuring roasted beets and thin-sliced avocados, creamy goat cheese, citrus dressing and avocado lemon oil, \$12.

A "signature socials" section features items for sharing, like Japanese Kobe On the Rocks, where diners can cook their own slices of Kobe beef on a miniature Ishiyaki stone and served with tempura-fried enoki mushrooms, onions and dipping sauces, priced at \$20 per ounce, 3 oz. minimum. Another shareable item is the Coastal Waters Tower, a sampler platter of regional shellfish with dipping sauces, ranging in price from \$40 to \$100.

New main courses include the Prime Cabernet Braised Short Rib, seasoned with star anise and cooked for 18-plus hours for \$28; Grilled Pork Loin, whimsically served TV-dinner style in a sectioned dish with cumin-flavored gelatinous apple cubes, cauliflower gratin, tamarind sauce and braised red cabbage, \$27; Maine Lobster Risotto, with baby vegetables and tarragon, \$30; Zucchini Pappadelle, ribbons of thin-sliced zucchini served with cream and white wine sauce, baby artichokes, preserved tomatoes, winter truffles and shaved parmesan, \$18; and several cuts of Meyer Ranch steaks, priced from \$40 to \$48 for 8- to 20-ounce cuts.

Coulon will also oversee the menus at The Ivy Rooftop bar and Envy Nightclub, all at 600 F St. in San Diego. Call (619) 814-1000.



Nathan Coulon, new executive chef at Quarter Kitchen at The Ivy Hotel in San Diego. (Courtesy photo)



The Quarter Kitchen at the Ivy Hotel in San Diego. (Courtesy photo)