

THE TRAVEL ISSUE

# SAN DIEGO®

## 38 great escapes

*Where to Go in 2012*

**Sailing in Baja > Skiing in Tahoe  
Shopping in Tokyo > Fly Fishing in Rock Creek  
Doing Absolutely Nothing in Maui**

**Plus** America's Cup Racing  
A Girls' Guide to Beer Week  
Our City's Football Brat  
Thanksgiving Dinner Out

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Villa Esperanza in Cabo San Lucas

## Cabo San Lucas

**EAT** San Francisco star chef **Gary Danko** chose **Villa Esperanza** for his exclusive culinary escape this fall, acting as guest chef of the **El Restaurante** restaurant for a long weekend. The **Relais & Chateau** resort's regular executive chef **Gonzolo Cerdo** also introduced new food-forward programs this year, including authentic Argentinian BBQ set up on a private beach for small groups and a trip to the local fish market so seriously "slow" foodies can hand pick the freshest catch of the day. And then there's always drinking your dinner by the famous infinity pool ...

**PLAY** Boat charters are a dime a dozen in Cabo. Two to try this year are **Love Boat Cruises**—a 72-foot yacht run by the owners of the popular bar by the same name in town takes you out for sunset cruises, fishing, small private parties, or even weddings—and **Blue Ocean Sailing**, great for anyone looking for a real sailing experience. The boat's not too big, so you can really work the lines or the steering if you want, but a full crew is on hand to do the heavy lifting, cooking, and serving.



## Tijuana

### A CULINARY TRIP TO TJ?

Plan one. It's time. San Diegans longing for recognition of the "local" food scene need to start embracing **Tijuana** as part of the community. It's a veritable hot plate in the international culinary scene. Everyone, from renowned chef **Rick Bayless** (who filmed an entire series on Baja's culinary rise for PBS this fall) to *The New York Times*, is raving about the latest crop of new restaurants to open just across the border, and the newest chefs finding their groove with inventive menus. **Taller** oozes cool in a warehouse space with a rustic, industrial, metal-meets-reclaimed wood vibe and a fresh, locally sourced Mediterranean-influenced menu from buzzed-about chef Miguel Angel Guerrero. Javier Plascencia's **Mision 19**, touted as one of the best restaurants in Mexico right now (not just Tijuana), received ample love from *The New York Times* earlier this year for a cutting edge selection of molecular gastronomy tricks combined with simple, local, Mexican flavors and ingredients. It's a spot to "go out" and mingle with the region's elite, but then don't miss his other, more casual seafood spot, **Erizo**, for new and different preparations of the local catch. Meet hipsters sipping craft beers at **La Chupiteria** and find the best of the region's local bounty, from cheese to wine to seafood and produce at the famous **Mercado Hidalgo**, comparable to any of the big outdoor markets in Europe. For hungry travelers, Tijuana is it.

