



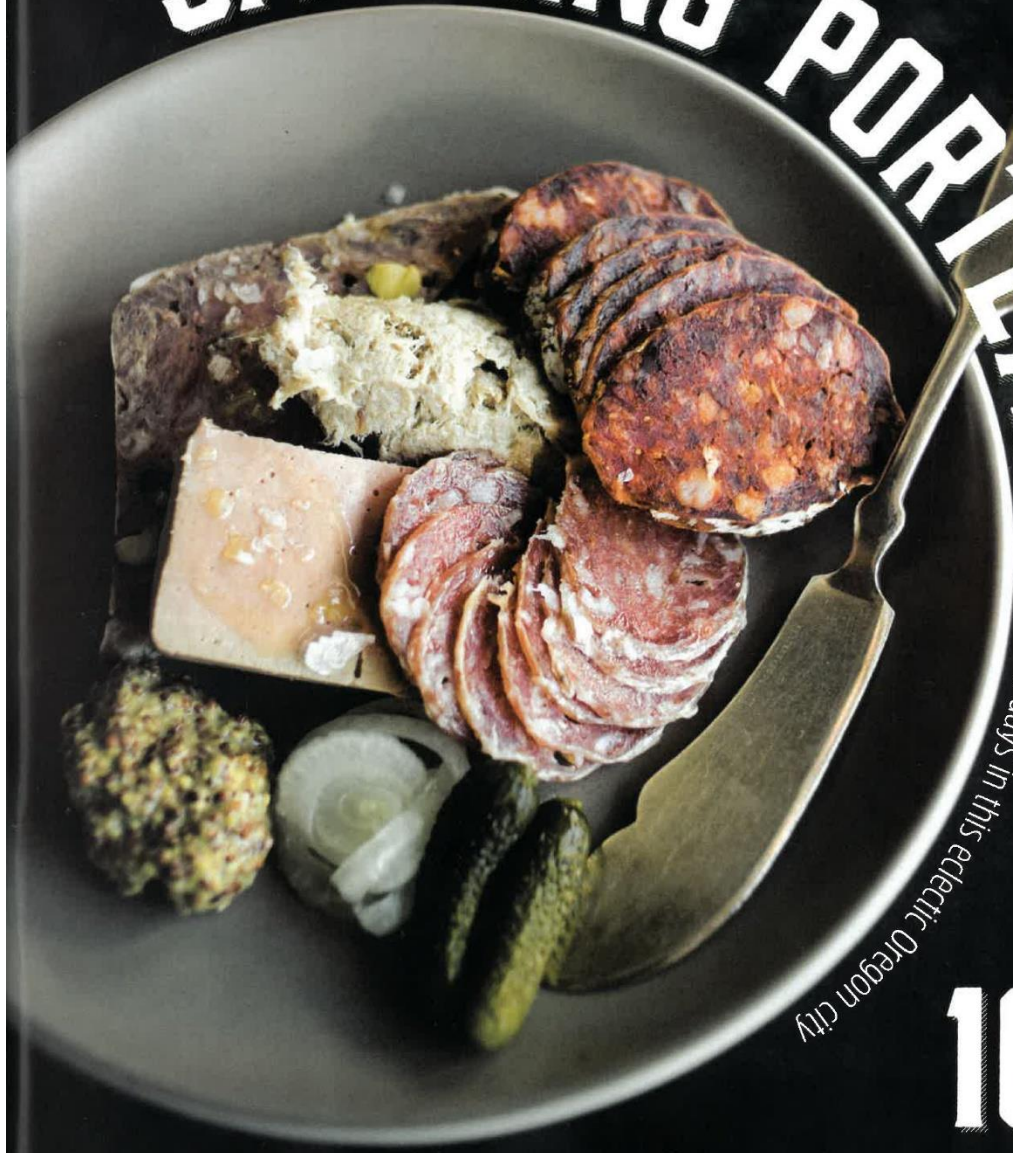
# San Diego Westways

March/April 2019

The Magazine for Auto Club Members

**Quick Escape**

# SAVORING PORTLAND AND



Three days in this eclectic Oregon city

**16<sup>TH</sup> ANNUAL CHEAP EATS**  
BON APPÉTIT



# THE DISH

## Ricotta

By Nick Rufca ♦ Photograph by Jim Sullivan

Commonly found layered in lasagna and nestled inside manicotti noodles, ricotta has long been a staple ingredient in Italian comfort food. Yet this delicate, creamy cheese is finally getting to show off its versatility as San Diego chefs pull ricotta out from under the marinara sauce and feature it prominently in a number of sensational dishes.

### Fig Tree Café

Multiple San Diego locations  
figtreeeatery.com

From the artfully plated bacon-wrapped breakfast “sushi” to the comically oversized coffee mugs, brunch at this popular café is as much a feast for the eyes as it is for the stomach. The incredible fig ricotta French toast is no exception, boasting two gigantic slabs of brioche toast griddled to perfection and stuffed with a healthy heaping of fig jam and flavorful ricotta cheese. The smoothly whipped ricotta combined with the sweetness of the fruit is sure to give you a new appreciation for how this cheese can balance an unforgettably scrumptious dish.

### Farmer’s Bottega

860 W. Washington Street, San Diego  
(619) 458-9929; farmersbottega.com

Farm-to-table dining is the name of the game at this charming eatery, which utilizes fresh ingredients throughout the menu and prominently displays on the wall the names of the vegetables currently in season. Therefore, there’s arguably no better spot to indulge in ricotta pear bruschetta. The restaurant’s welcoming take on the classic hors d’oeuvre liberally spreads ricotta over slices of artisanal bread and tops it with thinly sliced pears, chives, and a subtle drizzle of honey. The gratifying result is a dish that pairs wonderfully with either a glass of crisp white wine or one of the tantalizing salad selections.

### Trust

3752 Park Boulevard, Suite 105C, San Diego  
(619) 795-6901; trustrestaurantsd.com

Ricotta makes two impressive appearances at this happening restaurant, where every menu option seems determined to reinvent familiar ingredients in unexpectedly delicious new ways. The magnificent ricotta agnolotti fills small pockets of pasta with enough ricotta to ensure that the flavor of the cheese takes center stage, while a smattering of black truffle, crispy parsnips, and aromatic garlic boost each bite with a vibrant symphony of tastes. In the hearty braised oxtail *raviolini*, fluffy, whipped clouds of ricotta rest atop the pasta, punctuating the robust meal with a cool, pleasant creaminess that will linger happily in your memory long after the plates have been cleared.

RICOTTA  
AGNOLOTTI  
AT TRUST

