

PACIFIC

RESTAURANTS RELEASE FALL MENU ITEMS



Barrel Republic, Carlsbad. (Courtesy photo)

Fall is in the air and so are new seasonal menus at restaurants around San Diego.

The Haven offers diners pumpkin-inspired dishes perfect for a light lunch. Menu items include pumpkin soup topped with roasted pumpkin seeds, cream and a dash of fresh parsley; pumpkin and sage lasagna, made with layers of noodles, pumpkin, cheese and herbs; and Dogfish Head Pumpkin Ale, a full-bodied brown beer with notes of pumpkin and brown sugar. 4051 Adams Ave., San Diego. (619) 281-1904 or thehavenpizzeria.com

Farmer's Table has added two new autumn-themed libations to its drink menu. The American Dream, a concoction of Cutwater Spirits Horchata Vodka, cold press organic apple juice, Angostura bitters, fresh lemon juice and a salted caramel-cinnamon rim. The Basic is honed with Hiram Walker Pumpkin Spice Liqueur, Cafe Moto Nitro Cold Brew, Jameson Irish Whiskey and cream, and topped with whipped cream and cinnamon. 8141 La Mesa Blvd., La Mesa. (619) 724-6465 or farmerstablelamesa.com

Flower Child Del Mar is celebrating autumn with offerings like the Brussels and squash salad, roasted butternut squash side dish, Madras curry bowl and heirloom bean "burrito" bowl. Flower Hill, 2690 Via De La Valle, Del Mar. (858) 314-6818 or iamflowerchild.com

The Pool House at Pendry San Diego opened its doors to the lunch crowd with dishes prepared by renowned chef Jojo Ruiz. Bites include smashed avocado toast, big-eye tuna poke, roasted chicken club sandwich and the Pool House burger. Stay hydrated with the Fresca Fizz, made with Stolli Razberi Vodka, raspberries, lemon, mint and Chandon sparkling wine or The EDM, a frozen cocktail made with Casamigos Blanco Tequila, triple sec and fresh sweet and sour mix. 435 Fifth Ave., San Diego. (619) 738-7030 or poolhousesd.com

Seasons 52 has launched a new three-course "Harvest" dinner menu. Guests can choose one item from the starter, entree and dessert menus. Entree choices include maple-glazed all-natural roasted half chicken, cedar plank-roasted salmon, wood-grilled filet mignon, boneless beef short rib or braised Australian lamb shank. Available through Nov. 22. \$29 per person; \$6 select wines are also available. Seaport District, 789 W. Harbor Drive and UTC, 4505 La Jolla Village Drive. seasons52.com

Barrel Republic has unveiled its new and improved fall menu crafted to complement the San Diego food scene. Inspired dishes include arugula and white bean butternut hummus salad, lamb Reuben sandwich, spicy udon noodle salad and creamy house-made chocolate pudding. 215 N. Coast Highway, Oceanside and 2961 State St., Carlsbad.

Osetra Seafood & Steaks has launched its new Pre-Fixe Theatre Menu specifically crafted for theatre-going diners. Guests choose one item from each of the three courses offered. Entree choices include Northern Atlantic salmon, Italian sausage rigatoni, rosemary chicken or New York steak. \$40 per person. 904 Fifth Ave., San Diego. (619) 239-1800 or osetraseafoodandsteaks.com