

55, 2019
ISSUE
02

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The Addison Suite

UPTOWN ELITE EDITION **MAGAZINE**

MAY-JUNE 2019 | VOLUME 1 | ISSUE 2 | US \$9 | EUROPE 8 €

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THE STATLER HOTEL

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VISUAL GRATIFICATION

OCEAN PRIME DALLAS

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THE GOLD STANDARD IN HIGH RISE
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May/June 2019 - Issue 02

\$7.99 US \$9.99 CAN



CHEF KEVIN TEMPLETON

THE TASTE OF SAN DIEGO



Executive Chef Kevin Templeton is the Executive Chef of barleymash, The Smoking Gun and Spill the Beans in the heart of Gaslamp District in San Diego, Calif. He is one of the most passionate chefs I work with when it comes to composting and giving back to the environment.

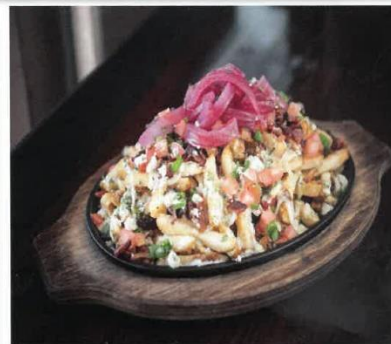
He works with Olivewood Gardens and delivers over 700 pounds of unused scraps each week to compost. He also leads classes with children sourcing sustainable ingredients, gardening tips and composting how-to's. Chef Kevin has been a leader behind waste management awareness in San Diego and is encouraging other chefs to make changes for the better. He also teaches culinary classes for the Culinary Division at San Diego Mesa College.

"We move roughly 700 – 800 pounds a week," says Templeton. "Aside from composting, we try to reuse the meats as best we can before tossing as scrap. For instance, the main dish might be a beautiful pork



barleymash is the fun, high-energy downtown restaurant and bar that celebrates the richness of American culture through its appetizing and progressive bar fare. Both the restaurant philosophy and menu offerings draw heavily from two barroom staples: beer and bourbon. The name, in fact, refers to the typical grain mixture used in the brewing and distillation process of both beer and bourbon. What results from this pairing is a uniquely American dining experience and aesthetic that remind all patrons of two simple ideas: life is meant to be sipped and savored, and good times should always be shared.

barleymash is the downtown place-to-be for locals and tourists alike. Set amidst reclaimed wood from the original foundation and a warm modernist design, the restaurant and bar support San Diego's best micro- and nano-breweries. (The bar is also fully stocked to suit any other distinguishing palate.) The garage-door style windows open up the interior space to the Gaslamp's sunny disposition. And, rooted in the idea that we are indeed a community, three large communal tables foster a sense of gathering where deliciously innovative food, conversation and drink can be shared amongst friends and neighbors. Best of all, though the evening may get started in barleymash, this top-notch eatery also encourages



patrons to visit ginger's, located downstairs. ginger's is a sophisticated, yet laid-back lounge where vodka takes center stage. For martinis, mixing and mingling, this ultra-hip lounge is where it's at.

With entertainment slot-
ted seven nights a week

for everything from bands to deejays, as well as various special events like beer tastings and food pairings, San Diegans can now consider their social calendar full of memorable moments.