

DINE & DRINK

A Santa and Rudolph cocktail to celebrate the season

The Town and Country Resort is offering some of holiday cocktails that will be available through the end of the year. The first is the “Rudolph’s Reindeer Ruckus.” It contains vanilla ice cream mixed with vodka, strawberries and a strawberry liqueur and it’s topped with whipped cream, strawberry sauce, crushed graham crackers and chunks of soft pound cake. The second is “Santa’s Shenanigans,” which includes spiced rum, coffee liqueur, milk, vanilla ice cream, and cookie dough. It’s topped with caramel sauce, whipped cream, crushed gingerbread cookies and toffee bits. **500 Hotel Circle North, San Diego 619-291-7131, towncountry.com**



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Lucien x Kingfisher Collaboration Dinner: Kingfisher executive chef David Sim will create a seven-course dinner with chef Elijah Arizmendi, an alum of New York’s Michelin-starred restaurant Per Se who plans to open his own 30-seat restaurant, Lucien, in La Jolla early next year. King crab and aged duck are among the courses planned. *Seatings for two from 5 to 8 p.m. Tuesday, Dec. 3. 2469 Broadway, San Diego. \$260. exploretock.com/kingfishersd*

Holiday coffees: Coffee drinkers have new options for java at the Corner Bakery Cafe with its

latest seasonal lineup. Corner Bakery is now selling three holiday coffee drinks: a white chocolate peppermint iced latte, a white chocolate peppermint creamy cold brew and a white chocolate peppermint latte. *Corner Bakery locations include Carlsbad, downtown San Diego, Mission Valley and University City. cornerbakerycafe.com*

Holiday cocktails: Barleymash’s underground bar Ginger’s will serve Christmas-inspired drinks this holiday season starting Dec. 5. Some of the holiday cocktail options are “Santa Baby,” which is

made with bourbon, brown sugar syrup, egg nog and nutmeg and “Naughty List” with vodka, espresso liqueur, cold brew coffee and a sugar cookie whip. *Dec. 5. 600 Fifth Ave., San Diego. 619-255-7373, gingersgaslamp.com*

Brunch launch: Marisi’s has introduced a brunch menu, led by its executive chef Cameron Ingle. The menu contains a blend of Italian foods and infused traditional brunch menu items. Diners can order burrata with fruit, basil and honey vinegar; French toast with vanilla whipped cream and Vermont maple syrup; and carbonara pasta

with bucatini, bacon, egg yolk and black pepper. *1044 Wall St., La Jolla. 858-401-6787, marisilajolla.com*

New happy hour menu: Earlier eaters can find a new happy hour menu at Little Italy’s Monello. Appetizers include \$9 Rapsadura, which has cheese flakes served with homemade bread, \$10 fried calamari served with balsamic aioli and marinara sauce and \$11 rolled flatbread bites filled with burrata, arugula and prosciutto. The cocktail lineup consists of a mix of \$10 Italian drinks and specialty beverages such as the “Madero,” which is made with tequila, watermelon cordial and

tajín. *750 West Fir St., San Diego. 619-501-0030, lovemonello.com*

Holiday open house: Free treats and discounts can be found at Seabreeze Craft Chocolates’ Holiday Open House. The event offers 15% off purchases and a free cup of chocolate tea and a bonbon for the first 100 guests. There will also be holiday music and a chocolate-themed Christmas tree with edible ornaments. *11 a.m. to 7 p.m. Nov. 30. 3840 Valley Centre Drive Suite 604, San Diego 858-792-4750, seabreezechocolates.com*

Carlos Rico, Union-Tribune