

DINE & DRINK



Pop Pie Co. is serving two new fall pies: the pumpkin cream cheese pie and the chocolate pecan chess pie. **CAMILA BADARO**

New fall flavors land at Stella Jean's Ice Cream and Pop Pie Co.

Sister companies Stella Jean's Ice Cream and Pop Pie Co. have added new fall items to their menus. Pop Pie is now serving two new flavors. The pumpkin cream cheese pie contains a pumpkin custard topped with whipped cream cheese frosting, pepitas and pumpkin spices. The chocolate pecan chess pie blends a classic pecan pie with a chocolate chess pie that is baked together in Pop Pie's signature all-butter crust. Stella Jean's Ice Cream is introducing four new flavors for the fall: apple butter and crumble, goat cheese and cranberry, Greek yogurt and passionfruit and salted maple and banana bread. poppieco.com stellajeans.com

San Diego Coffee Festival: Coffee aficionados can indulge in caffeinated drinks from over 25 brewers and shops at the San Diego Coffee Festival this weekend. The two-day event allows the public to taste coffee from various local shops and bean growers from outside San Diego. There will also be teas and food to sample. Plus, there will be live entertainment, roasters and exhibitors. The event will be hosted at the Broadway Pier. 9 a.m. to 4:30 p.m. *Saturday and Sunday. 1000 N Harbor Drive, San Diego. \$31.36. sandiegocoffeefest.com*

J. Lohr wine dinner: The Marriott Marquis San Diego Marina is hosting a wine dinner to help raise funds for the National Breast Cancer Foundation. The hotel is partnering with J. Lohr Vineyards & Wines for a special multi-course dinner. The menu includes vanilla-poached lobster paired with a chardonnay, buttermilk-fried quail, pan-seared duck breast with a pinot noir, slow-roasted buffalo tenderloin with a cabernet sauvignon and a caramel mousse for dessert. 6:30 to 10 p.m. *Saturday. 333 West Harbor Drive, San Diego. event.marriott.com/sandt-marriott-marquis-san-diego-marina*

New happy hour menu: Tommy Bahama Marlin Bar San Diego is launching a new happy hour menu. New food options include a cauliflower and white bean hummus, crispy lemon chicken and a chocolate ricotta mousse dessert with brown sugar caramel and chopped peanuts. Plus, there will be live music during happy hour. 3 to 5 p.m. *daily. 7007 Friars Road #305, San Diego. 619-541-6296, tommybahama.com/restaurants*

New fall menu: The Witherby is highlighting seasonal ingredients on its new fall menu. New dinner items include a chicken paired with Spanish chorizo and cassoulet, a New York steak with potatoes pavé and Calabrian chimichurri and a chicory salad with figs, bacon and toasted walnuts. Lunch options now include an Italian chopped salad with soppressata and feta and a Cuban sandwich. The happy hour brings new flavors as well, with pork tacos and a macaroni and cheese platter with applewood smoked bacon. 927 Sixth Ave., *San Diego. 619-310-5243, thebeauhotel.com/witherbyrestaurant*

Breast cancer fundraisers: Five of Verant Group's restaurants are donating portions of food and beverage sales to the local nonprofit Keep a Breast during Breast Cancer Awareness Month. Barleymash, Hasta Mañana Cantina, The Smoking Gun, Spill the Beans and Sandbar Sports Grill are participating. verantgroup.com

Behind the Catch dinner: Vistal Bar + Restaurant is celebrating the arrival of San Diego's spiny lobster season with an immersive dinner that will include an expert-led conversation featuring three local fishing-industry experts. The meal will include three spiny lobster-centered dishes and a chocolate glazed pumpkin spice cake. 6:15 p.m. *Oct. 17. InterContinental San Diego, 901 Bayfront Court, Suite 1, San Diego. \$95. opentable.com/r/vistal-san-diego*

Carlos Rico, Union-Tribune