

Now Open

[Cosmopolitan] Chef Amy DiBiase joined the kitchen at the Old Town hotel's renovation project late in the game (just a few weeks before the grand opening), but after

tasting the local fare based on ingredients available in San Diego in the 1800s, we can say this is one move that's better late than never. oldtowncosmopolitan.com

[R Gang Eatery] opens in the former Busalacchi's space in Hillcrest, with cherubic *Top Chef* contestant Rich Sweeney in the kitchen making tater tots from scratch. rgangeatery.com

[Analog] brings burgers, cocktails and live-band karaoke to the Gaslamp in a so-retro remodel of the old Mister Tiki's Mai Tai Lounge space on Fifth Avenue. analogbar.com

[Prepkitchen] Whisknadle owner Arturo Kassel opens a Del Mar location of his popular, upscale take-out joint (the original is on Fay Avenue in La Jolla). prepkitchen.com

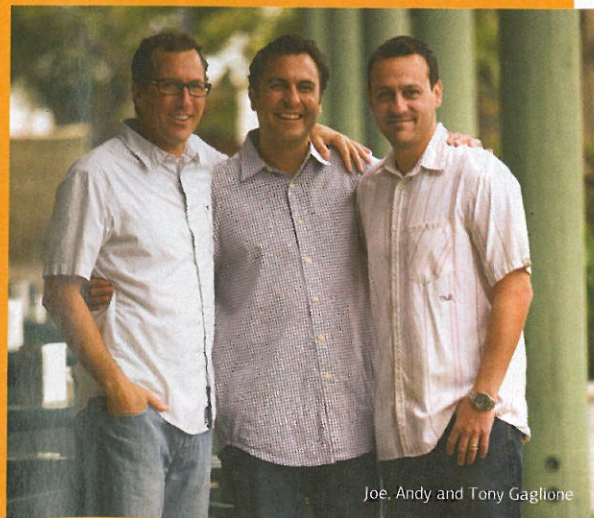
[East Village Asian Diner] New York City transplants Daniel and Michina Bohlen bring Korean noodle-house recipes to Encinitas in a modern, casual diner right on Highway 101's main drag. eateastvillage.com

[Café Madeleine] South Park's sweet new French café around the corner from Vagabond has us craving crêpes. Master French chef Marc Ehrler and fifth-generation French chef Patrick Ponsaty (both currently at Mistral in Coronado) are flying under the radar in the kitchen, cranking out French pastries and macaroons to die for.



[MOST WANTED]

IT'S CRUDE, IT'S FAKE, and it's completely inappropriate, but Cheez Whiz is precisely what makes eating a cheesesteak worth the calories. One oozy, unctuous bite through the hot, melted Cheez Whiz steak sandwich from Gaglione Brothers (a location on Friars Road in Allied Gardens has joined the Loma Portal original) is like a stinging slap in the face of the everything-organic dining crowd. And it hurts so good. \$6.95. gaglionebros.com



Joe, Andy and Tony Gaglione