

# San Diego Westways

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**A WINE COUNTRY RETREAT:** At Twenty/20 Grill & Wine Bar in Carlsbad, guests can indulge in vineyard-inspired cuisine, including avocado and asparagus fritti (left), a carne asada Caesar salad (top right), and dates wrapped in maple-smoked bacon (bottom right).

## Twenty/20 Grill & Wine Bar

Sheraton Carlsbad Resort & Spa  
5480 Grand Pacific Drive, Carlsbad; (760) 827-2400

**Dinner for two,  
food only:**  
\$40-\$110

**Setting:**  
Lovely, breezy  
terrace or "wine  
country" dining  
room

**Service:**  
Friendly, gracious

**Best dishes:**  
Avocado and  
asparagus fritti;  
chargrilled  
skirt steak

On a clear day, you can see forever from the terrace of Twenty/20 Grill & Wine Bar, the comfortable restaurant at the new Sheraton Carlsbad Resort & Spa. Breakfast, lunch, and pre-sunset dinner hours are all choice times to enjoy a panoramic vista that slopes down from the ridge-top location toward Interstate 5 and, just to the west, the blue Pacific. There are sound effects, too, generated not so much by the breezes that race up the hill, but by kids and parents hollering as they shoot down the rails of the mini roller coasters at Legoland, which is barely a hop-and-skip distant. Under the soaring ceilings indoors, wood, stone, glass, and earth tones combine to suggest a wine country retreat.

Twenty/20's creative menus are inspired by the rustic and refined cuisines of vineyards around the world. Because of the sunshine and views, this is a prime daytime destination, and if you arrive in time for breakfast (which concludes at 11 A.M.), there are a variety of

eye-opening treats. Among these are an unusual oven-roasted version of french toast; dressed-up chilaquiles of salsa-soaked fried tortillas with eggs, cheese, and fancy garnishes; and a crab Benedict built of toasted brioche, lump crabmeat, poached eggs, and tomato-enriched hollandaise.

There are duplications between the lunch and dinner menus, especially the appetizer selections, which feature the novelty of tempura-fried avocado wedges and asparagus spears with a spicy Spanish romesco sauce, dates in wrappers of maple-smoked bacon, and simple daily soups based on vegetables from area farms. At lunch, the kitchen does well with substantial salads, including an unusual presentation of grilled lamb loin with baby arugula, a wild berry salad, and warm potato "croutons." The impressive carne asada Caesar piles tender grilled meat high atop a couple of hearts of tender-crisp young romaine. You can enjoy the same salad at dinner or choose house creations, such as succulent pork pot roast or chargrilled skirt steak with robust sides of fried cilantro, oven-dried tomatoes, and a chimichurri of crushed herbs and garlic. —David Nelson