



TRY THESE ASPARAGUS- INFUSED DISHES

APRIL 27, 2017



Did you know that California grows about 70 percent of all asparagus in the United States? That's a lot of asparagus! This springtime veggie is now in-season and has infiltrated the culinary realm in kitchens across the country, so treat your taste buds to these asparagus-infused dishes being served at restaurant hotspots around San Diego.

Nestled in San Diego's Carmel Valley, [Crudo](#) at [The Village at Pacific Highlands Ranch](#) offers its patrons a modern and plush atmosphere paired with elevated dishes suited to discerning diners. Try their **Glazed Seared Salmon**, prepared with spicy soy and balsamic, braised bok choy parsnip puree, grilled asparagus and olive oil. A fusion of Asian-inspired flavors, subtle acidity and decadent presentation, this dish is for the true asparagus enthusiasts.

More of a breakfast person? Look no further than one of [Breakfast Republic](#) in Ocean Beach. Adorned in quirky décor and boasting a menu as creative as the surroundings, Breakfast Republic offers their **Shrimp & Ricotta Frittata**, packed with asparagus, red bell pepper, shrimp, bacon, parsley and ricotta cheese. An intermingling of succulent shrimp, crisp vegetables and light, fluffy ricotta, this asparagus-infused dish is for breakfast fanatics!

If progressive dishes paired with chic ambiance are more your scene, head over to [barleymash](#) in San Diego's trendy Gaslamp District. Indulge in their **Brick Oven Chicken**, a Provençal herb-roasted half chicken served with pee wee potatoes, grilled asparagus,

St. Germaine-sweet onion and tomato ragout. Brushed with herbs and spices reminiscent of French cuisine and accompanied by meaty stalks of asparagus, paired with nutty, earthy nuances from pee wee potatoes, barley mash knows how to do asparagus!

If you prefer your asparagus mixed into a salad before enjoying a plate of steaming barbecue, [Wood Ranch](#) has your dish! Decked in rustic and western-inspired décor, Wood Ranch offers their **Grilled Vegetable Salad**, made with your choice of Portobello or chicken, mixed greens, yams, red bell pepper, zucchini, corn, basil, carrots, scallions, tomato, asparagus, avocado and radicchio, tossed in a champagne vinaigrette. A substantial salad packed with a variety of vegetables, grilled to perfection, this dish aims to satisfy!