



TARTARE TRENDING NOW

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Tartare De Boeuf at Et Voila

As food trends continue to wax and wane, there is one that has taken the forefront of culinary fads for quite some time. Tartare has ventured beyond its roots in the Middle Ages and now endures a multitude of variations. Needless to say, San Diego's flourishing restaurant scene showcases this style of food preparation on some of the city's finest menus. Enjoy San Diego's best tartare dishes at these top-notch restaurants!

A tartare hotspot nestled in Carmel Valley, [Crudo at The Village at Pacific Highlands Ranch](#) offers a carefully curated menu suited to San Diego's most discerning palates. Enjoy **Beef Tartar**, prepared with Dijon mustard, fig tapenade, shallot and caperberries, for a blend of piquant and unique flavor notes that rouse the senses.

If farm-to-fork dining is up your alley, head over to [Farmer's Table](#) in La Mesa to experience quaint ambiance meshed with vintage farmhouse vibes. Try **Bison Tartare**, made with avocado, garlic, capers, mango-pomegranate salsa and quail egg, served with crostini, for subtle fruit notes and a tinge of pickled capers that complement the buttery and delicate mouthfeel so characteristic of fresh tartare.

For an elevated dining experience matched with chef-honed menu items, [Ponsaty's Fine Dining + Lounge](#) is draped in both elegance and culinary prestige. If you prefer fish-based dishes, order their **Local Ahi Tuna Tartare**, crafted with chino's cucumber, curry madras coulis and trout roe. A velvety serving of fresh ahi infused with light and earthy notes, and a slight kick from the curry sauce, this tartare is suited for the city's connoisseurs.

A San Diego staple bringing quality seafood and steaks to the Gaslamp Quarter, [Osetra](#) boasts a coastal and elegant atmosphere to pair with its vibrant menu. Indulge in **Steak Tartar**, prepared with prime filet, red onions, capers, chives, black truffle and served with crostini. A melding of earthy musk from the truffle and assertive yet mild zing from red onions, this tartare is the real deal.

Enjoy your tartare French bistro-style at [Et Voila](#) in North Park. Adorned in chic décor and showcasing authentic French Cuisine, Et Voila offers **Tartare De Boeuf**, a serving of angus beef filet tartar and organic greens, served with crostini. A classic representation of tartare with a French twist, this tartare is crafted to please the city's many foodies.