

SAN DIEGO REGIONAL CHAMBER OF COMMERCE

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**SAN DIEGO**  
magazine  
A CITY OF IDEAS AND INSPIRATION



## Red Marlin

BY LISA GESNER

WITH STUNNING VIEWS of San Diego's Mission Bay from nearly every table, Red Marlin offers a superb dining experience, anchored on ambiance, ocean-fresh entrées and excellent service.

Red Marlin offers an extensive and unique bar menu, with specialty cocktails such as the strawberry-basil martini or the spicy cucumber gimlet, as well as various appetizers. A far cry from an average hotel bar or restaurant, the cozy, sophisticated bar area is situated in the middle of the restaurant around an open "fire pit."

The menu features a selection of Asian-inspired entrées from land and sea, as well as light but hearty sides, salads and starters. Chef Danny Bannister received his formal training at the French Culinary Institute in New York City, where he studied and worked with renowned chefs Jacques Pepin, Alain Sallhac and Andre Soltner. Those familiar with San Diego's restaurant scene may recognize him from his former work in some of the

finest kitchens in the area, including Laurel, 3rd Corner, Island Prime and Pamplemousse Grille.

My dining partners and I were lucky enough to visit Red Marlin just before sunset and were greeted with a beautiful panoramic view of the sun setting behind yachts in the marina. We sampled two starters: a delicious homemade blue crab cake served with preserved lemon aioli and a micro green salad, and the crispy fried calamari served with a pleasantly spicy tobikko dynamite dipping sauce.

My entrée, the smoked salt and chili-dusted scallops, served with sweet chili sauce and a fava bean and edamame mash, consisted of four large, succulent scallops with a slightly smoky, sweet and spicy flavor from the salt dusting and sauce. My companions sampled the miso-marinated sea bass, a distinctively fresh seafood dish served with braised dailon, baby bok choy and maitake mushrooms, and, at the

waiter's recommendation, the Kurobuta pork chop with sautéed apples, baby potatoes and smoked bacon. The pork chop was tender and perfectly cooked, lending the feeling of a "comfort food" favorite.

We also sampled two of the vegetable sides: the jumbo grilled asparagus with toasted hazelnuts and olive oil crushed potatoes—a light and very flavorful rendition of ordinary mashed potatoes. Red Marlin has a decidedly unique dessert menu, featuring specialties such as the Fuji apple and mixed berry cobbler, a crumbly, hearty fruit-compote-filled pastry with vanilla bean ice cream, or the roasted pears and chocolate, a dish of warm, sweet pears with a sinfully rich chocolate sauce on the side.

Red Marlin is open for breakfast, lunch and dinner and is located in the Hyatt Regency Mission Bay Spa & Marina at 1441 Quivira Road. For more information, visit Red Marlin's Web site: [www.redmarlinrestaurant.com](http://www.redmarlinrestaurant.com). ♦