



A Taste of Napa In the Gaslamp



Courtesy photo

[Route 29](#) is a farm-to-table destination that offers a taste of Napa in the Gaslamp Quarter of downtown San Diego.



Route 29
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Burrata Caprese Jar with heirloom tomato, fresh mozzarella, basil, aged balsamic, fig jam, and roasted pecans.

This [farm-to-table](#) destination features an open kitchen that's hyper-focused on preparing sustainable, local ingredients and a healthy list of vegan options.



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Grilled Octopus with lemongrass celery root puree, cipollini onions, Cholula peppers, and fingerling potatoes.

The menu fluctuates throughout the year, bringing only the season’s freshest ingredients to the table. Guests can expect to savor charcuteries and a selection of “Jars,” featuring house-layered creations such as Babaganoush, or their Chicken Cacciatore with mushrooms, garlic, tomatoes, herbs and bell peppers.

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The Farmer's Salad with butternut squash, haricot vert, onion, radish, corn, cauliflower, fig, and aderezo.

Small Bites include Crab Spinach Artichoke Dip and Roasted Duck Confit Wings, and entrees with names like Shiitake Rubbed Ribeye and Crispy California Halibut enhance the menu.



IPA Grilled Hanger Steak with herbed bacon mushroom coulis, and smoked pepper relish.

“We want everyone to enjoy ‘The Food of California’s Wine Country with a dash of Euro flair’ as we integrate the senses of taste and smell to create dishes worth remembering,” says Executive Chef Daniel Bear, who opened Route 29. The restaurant’s impressive lineup of around 150 wine selections were chosen by renowned sommelier, Nemanja Pejčić, which includes roughly 30 BTG (by the glass) options designed to complement the food they offer. Both new- and old-world wine appellations are the focus, most of which are derived from sustainably-managed vineyards.

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Local California Sea Bass with cauliflower, haricot vert mousse, beet yogurt, tomato, and raisin vinaigrette.

The décor at Route 29 reflects the essence of wine country's rustic-modern vibe with dedicated elements of wood, iron and copper which fit in well with the relaxed san Diego lifestyle.

Guests are invited to wind their way over to 644 5th Ave in The Gaslamp. Open Sunday through Thursday from 4:00 p.m. to 10:30p.m and Fridays and Saturdays from 4:00 p.m. to 11:30 p.m.