

SAN DIEGO FOOD FINDS

SAN DIEGO'S BEST RESTAURANTS, MARKETS AND LOCAL CULINARY OFFERINGS

Celebrate Fat Tuesday San Diego



What better way to celebrate Fat Tuesday San Diego than by eating? On February 17th, San Diegans can “laissez les bons temps rouler”—or let the good times roll—the New Orleans way and dine on traditional Mardi Gras cuisine at these hotspots throughout the county...

Where to Eat & Drink on Fat Tuesday

Located in the heart of the Gaslamp, grab a seat at [Union Kitchen & Tap](#) for a prime parade-watching spot and authentic Mardi Gras grub. Gumbo and Jambalaya are Mardi

Gras dishes that are just as essential to NOLA as jazz. The UNION Gumbo features Andouille sausage, smoked chicken and jasmine rice. Union’s New Orleans Jambalaya is made with jumbo shrimp, Andouille sausage, smoke chicken and dirty rice. For those who want the same dining experience, but away from the hustle and bustle of downtown, head to the original [Union in Encinitas](#) for a bowl of Gumbo during a Mardi Gras lunch or visit later on in the day for other Southern inspired dishes.

Also located in the middle of Gaslamp’s largest Fat Tuesday party, sits [barleymash](#) at the corner of 5th and Market. The restaurant’s philosophy and menu draw heavily from two barroom staples: beer and bourbon. What screams New Orleans more than bourbon? Sip on the Friskey Whiskey with Wild Turkey Spice Bourbon and bite into the Bourbon



COURTESY PHOTO

BBQ burger with bourbon-bbq sauce.
End Mardi Gras night on a sweet note

with the Bourbon Poached Pear.

The French brought the first Mardi Gras traditions to North America in the late 17th century. Within walking distance of the parade and open until midnight, stop by **Le Parfait Paris** for authentic French pastries and cocktails. Le Parfait will be offering a special cocktail on February 17 called a Perroquet. This French beer cocktail adds mint syrup and grenadine for a festive drink to celebrate the day.



COURTESY PHOTO

Pillbox Tavern in Solana Beach serves up a Seafood Po Boy that revivals the sandwich that originated in N’Orleans. The Po’Boy came about almost a century ago during a streetcar strike. Out of work, the former street cars workers formed a sandwich shop and created the first Po’Boy with cut potatoes and roast beef gravy. Pillbox’s Seafood Po Boy sandwich consists of a combination of fried shrimp and mahi, shredded lettuce and a Cajun sauce on a warm Amoroso roll.

For a Mardi Gras experience in a relaxed beach atmosphere, head to **The Duck Dive**. On February 17, the Pacific Beach gastropub is putting a New Orleans twist on their Neighborhood Tuesday night with a special Jambalaya and cocktail pairing made with locally sourced produce from the PB Farmers Market. Keep the good times going the rest of the night with \$2 local drafts from 9 p.m. until close. Alt Strat

COMMENTS ARE CLOSED.
