



The San Diego Union-Tribune

\$1.85
PLUS TAX

sandiegouniontribune.com

THURSDAY • JANUARY 3, 2019

NEWSOM TO SEEK \$1.8B FOR 'FIRST 5' EFFORTS

Spending would boost programs for child care, early education in state

BY JOHN MYERS

SACRAMENTO

Seeking to frame his new administration as one with a focus on closing the gap between children from affluent and poor families, Gov.-elect Gavin Newsom will propose spending some \$1.8 billion on an array of programs designed to boost California's enrollment in early education and child-care programs.



Gov.-elect Gavin Newsom

Newsom's plan, which he hinted at in a Fresno event last month, will be a key element in the state budget proposal he will submit to the Legislature shortly after taking office Monday, a source close to the governor-elect's transition team said.

The spending would boost programs designed to ensure children enter kindergarten prepared to learn, closing what some research-



SARAH SILBIGER NYT

Rep. Nancy Pelosi said House Democrats will quickly pass legislation to re-open the government — without funds for the wall.

TRUMP, LAWMAKERS MEET, FAIL TO END SHUTDOWN

THE DISH

LOCAL HOTSPOTS CELEBRATE NATIONAL SOUP MONTH

BY CAROLINA GUSMAN

Fish Shop in Pacific Beach, Encinitas and Point Loma will offer a choice of Fish Shop stew, made with assorted fresh fish simmered in a house-made tomato broth, or Fish Shop clam chowder with andouille sausage served in a cup or bread bowl. thefishshoppb.com

Barleymash's extensive menu of comfort dishes includes a seasonal roasted butternut squash, carrot and ginger soup topped with toasted pumpkin seeds and cinnamon chili oil. Order a cup or a bowl for those with a hearty appetite. 600 Fifth Ave., San Diego. (619) 255-7373. barleymash.com

Tajima's ramen — made with pork or chicken chashu, fried garlic, green onions, half a ramen egg, bean sprouts, baby arugula, sesame seeds and Japanese seaweed — will keep you warm and toasty. *Kearny Mesa, Hillcrest, East Village and North Park.* tajimasandiego.com

Fig Tree Cafe's chicken tortilla soup is topped with cheddar cheese, cilantro, tortilla strips, avocado and sour cream. Visit any of the three locations — in Pacific Beach, Hillcrest or Liberty Station — and warm up with a cup or a bowl. figtreeeatery.com

Jalisco Cantina's jaliscense pozole is made with pork, hominy (a food produced from dried maize kernels) chile, oregano, cabbage, lime cilantro and onion. Served with a side of tortilla for dipping, this authentic Mexican broth is served in a piping-hot clay bowl. 213 N. Coast Highway, Oceanside. (760) 429-1679. thejaliscocantina.com

For Southern-inspired comfort food, cozy up to a bowl of **The Smoking Gun's** corn chowder, made with grilled corn and cornbread croutons. 555 Market St., San Diego. (619) 233-3836. thesmokinggunsd.com

New year, new menu

Trust Restaurant chef



JALISCO CANTINA'S

Warm up with a bowl of Jalisco Cantina's jaliscense pozole, served in a piping-hot clay bowl.



JRDN

JRDN's pickled and roasted beet salad can be paired with the Broadbent Vinho Verde, a Portuguese wine.

Brad Wise balances the sweet and the savory with his winter salad (\$13), served with local squash, pomegranate, fontina, red onions, citrus, candied walnuts and a sherry-date vinaigrette. 3752 Park Blvd.,

San Diego. (619) 795-6901. trustrestaurantsd.com

Hundred Proof kicks starts 2019 with a healthy dish of oven-roasted broccoli (\$10), served with an oregano vinaigrette, raisins and spicy almonds, finished



THE SMOKING GUN

The Smoking Gun celebrates National Soup Month with a hearty bowl of corn chowder.

with a paprika aioli. Try the Session Dalguri (\$12), a low-ABV libation made with Amontillado sherry, Jamaican Pot Still Rum, lime and pineapple gomme (or gum) syrup. 4130 Park Blvd., San Diego. hundredproofsd.com

The Westgate Hotel vegan butternut squash ravioli (\$23) is served with portobello mushrooms and a cashew-coconut milk sauce. Pair it with the Maximilian Affair (\$14), a low-ABV cocktail, made with

Daron Calvados, Morenita Sherry, Kahlua and Mexican chocolate bitters. 1055 Second Ave., San Diego. (619) 238-1818. westgatehotel.com

JRDN's pickled and roasted beet salad (\$14) makes New Year's resolutions digestible with ingredients like tatsui (a spoon-shaped leaf), citrus, candied ginger, goat cheese, avocado, pickled fennel, crispy quinoa and yuzu-miso vinaigrette. Pair your salad with the Broadbent Vinho Verde, a low-ABV white wine from Portugal. 723 Felspar St., San Diego. (858) 270-2323. t23hotel.com/jrdn

Bencotto in Little Italy now serves its weekly pasta special — parma-platto — in a crispy Parmesan bowl. Fresh, shaved pieces of Parmigiana Reggiano are melted and molded into an edible serving plate filled with handmade pasta. The dish is available for brunch, lunch and dinner. 750 W. Fir St., San Diego. (619) 450-4786. lovebencotto.com

The Patio Group chef Michael Ground has launched a new winter menu that highlights winter vegetables. For main-course options, guests will find a seafood boil served with sourdough bread or the steelhead trout. The menu also offers dishes for meat lovers like braised pork shank, and for vegetarians there's vegetable curry served with corn, zucchini, squash, potatoes, garbanzo beans, carrot, spinach and barley. Shared-plate menu items are also offered, including octopus with kimchi piccata, watermelon radish and cilantro. The winter menu is available through early March. *Locations:*

The Patio on Goldfinch, 4020 Goldfinch St., San Diego, (619) 501-5090, thepatioongoldfinch.com; The Patio on Lamont, 4445 Lamont St., San Diego, (858) 412-4648, thepatioonlamont.com; The Patio on 101, 345 S. Coast Highway 101, Encinitas, (760) 209-1274, thepatioon101.com