

Modern Luxury

FEATURING WEDDINGS CALIFORNIA SAN DIEGO

ARTS & Philanthropy

THE CHAMPIONS & CREATIVES TO KNOW

FEELING Fierce!

JENNIFER HUDSON DAZZLES US IN CATS

Bohemian Rhapsody

THIS SEASON'S GROOVIEST JEWELS

PLUS Meet the San Diego Art Prize Finalists

@MODERNLUXURYSD
MLSANDIEGOMAG.COM



THE GUIDE

Enjoy S.D.'s best restaurants, sorted alphabetically and by neighborhood. Prices reflect the average cost of a three-course dinner for one, excluding drinks, tax and tip. Menus change frequently and seasonally, so not all items mentioned may be available at all times.

- U Update
- N New
- H Hot Spot
- E Editor's Pick



Chef Fred Piehl is a luminary in the San Diego culinary scene.

CHEF CHAT

Tried & True

The Smoking Goat was a culinary pioneer in North Park 10 years ago; now, the California-inspired French eatery is still going strong. We recently chatted with chef and owner Fred Piehl about the secrets of his success. 3408 30th St., thesmokinggoatrestaurant.com
—Casey Gillespie

How has The Smoking Goat changed over the last decade? Most notably, we are no longer just an 850-square-foot restaurant where you leave smelling of steak and duck fat truffle fries. We expanded in 2012, and in 2015, my wife, Tammy, left her corporate career to focus on The Smoking Goat so that we could grow and thrive in a challenging industry. The food and style of the restaurant has remained consistent over the years, but we've continued to improve on execution, and many of the dishes have now become our

specialties. **What has stayed the same?** I'm still involved in basically every aspect of the restaurant. I have always searched diligently for the best ingredients and work directly with all the vendors for both the food and wine menus. **What would you say is your signature dish and why?** The duck fat truffle fries get all the accolades and love. We make them from scratch, and they are really quite addictive. **When you aren't cooking, where do you like to eat?** With young kids and jobs that aren't your typical 9-to-5, we aren't usually off in the evenings. If we are, we're usually cooking at home or the kids eat with us at The Smoking Goat or its sister restaurant next door, One Door North. If Tammy and I can sneak out, we like to support other locally owned restaurants with a similar ethos to ours, like Catania or Little Lion Café. **Best piece of advice anyone has ever given you?** Start small and grow. This was great advice, specifically for me, because there was so much to learn about the restaurant world.