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THE DISH News from San Diego's restaurant industry

RESTAURANT WEEK NOW IN SPRING

Pandemic restrictions prompt organizers to move January event

BY PAM KRAGEN

With San Diego's restaurant industry shut down to all but take-out and — as of Monday, a return to outdoor dining — San Diego Restaurant Week has moved from its usual January slot to the week of April 11-18.

Produced by the San Diego chapter of the California Restaurant Association (CRA), the biannual event was developed to boost member restaurants' revenues during two usually slow times of year — early fall and midwinter.

In place of the fall event in 2020, the CRA presented a new event called Dine Diego, where restaurants could post specials and promotions on the Restaurant Week website. For April, the CRA hopes to return to a more traditional format, with up to 180 restaurants offering prix-fixe, three-course menus priced from \$20 to \$60 per person. For details, visit sandiegorestaurantweek.com

Two breweries offering new take-home brews

With their tasting rooms closed, two San Diego breweries are offering new take-home products this month to boost curbside takeout service.

The Original 40 Brewing Company at 3117 University Ave. in North Park is offering three new beers for takeout in growler (64 ounce), crowler (32 ounce) and canned sizes.

The new releases are Cloud Noises, a double dry-hopped hazy India pale ale; Grin & Berry It, a raspberry, cocoa and vanilla-enhanced stout, created in collaboration with Nomad Donuts; and Schlock Purist, a new German-style pilsner. Visit original40brewing.com.

Kragen writes about the San Diego restaurant community for The San Diego Union-Tribune. Email her at pam.kragen@sduniontribune.com.

The San Diego Union-Tribune features The Original 40 Brewing Company

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