



# FOOD FUSION DINING OPTIONS

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*barleymash\_Duck Empanadas*

Up and coming in the culinary community, fusion food is taking the restaurant scene by storm. The emerging trend synthesizes flavors from every culture to create cuisine that perfectly pairs. Next time you're looking for a dish that isn't tried and true, step out of the box and give these restaurants a go.

Drawing on its name, [Farmer's Bottega](#) utilizes an authentic farm to table approach in their kitchen. The Mission Hills establishment fuses New American and Mexican essences in their comprehensive menu. The country chic restaurant provides every meal of the day with breakfast, lunch and dinner options. Start your day off right with their signature **Baja Benedict** that merges cuisine from various regions. The two poached eggs are accompanied with classic Hollandaise sauce, Mexican white shrimp and are served over a bed of havarti, cheddar and mascarpone grits. Southern meets South of the

Border in this appetizing plate.

Centrally located in the heart of downtown, [barleymash](#) is modern, lively and social. The industrial style kitchen and tap provides progressive bar fare that incorporates ingredients from all over the world. With unique plates like **Duck Empanadas**, the energetic establishment mixes French and Latin American staples to create a savory dish meant for sharing. The duck confit comes with sweet corn, arugula, goat cheese, lime crema, roasted poblano beer-cheese sauce and crispy duck skin dust. A dish that's both enticing and exclusive.

Standing bright and bold in the eclectic neighborhood of South Park, [Del Sur Mexican Cantina](#) is hard to miss. The wide-ranging eatery proudly delivers Mexican Soul Food by combining traditional Mexican flavors with a few creative infusions. Utilizing a healthier approach, the vibrant restaurant offers nutritional and guilt reduced dishes. If you want a dish that best represents their Latin taste try their trademark **Bean & Plantain tacos, enchiladas and tostadas**. The sweet and salty plantains perfectly pair with the rich and decadent beans. Served with a side of Mexican rice and beans. Now that's artistic fusion!