

# SAN DIEGO FOOD FINDS BLOG

SAN DIEGO'S BEST RESTAURANTS, MARKETS AND LOCAL CULINARY OFFERINGS/PO BOX 675362, RANCHO SANTA FE, CA 92067

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## How Sweet It Is San Diego



CHURROS AT ROMESCO MEXITERRANEAN BISTRO

Come enjoy one-of-a-kind desserts and celebrate National Dessert Day October 14th at these eight San Diego restaurants.

If your wish is to finish a hearty, Southern meal with a sugar-coated dessert, head to [Brazen BBQ](#) in Hillcrest. Order the Pig Candy Brownie infused with bacon and topped with creamy vanilla ice cream. Thinking of something more traditional? The Peach Cobbler will take you back to your grandma's kitchen with its rich pastry lining stuffed with refreshing peaches.

Looking for a laidback place to relax and enjoy a refreshing dessert on the beachfront? [The Duck Dive](#)



in Pacific Beach offers a variety of sweet endings to enjoy, including their Cheesecake Jar-fait layered in fresh strawberries and blueberry jam. Additional indulgences include the Chocolate Lava Cake drenched in warm chocolate with a soft, fudge-filled center and The Tableside S'mores for two or four.

Do you enjoy rich Mexican sweets fused with a twist of San Diego influence? [Romesco](#) offers Tijuana's Border Churros prepared with a dulce leche dip and ice cream on the side. In the mood for something fruity? Try the Seasonal Berry Crepes filled with berry preserves and topped with homemade berry sauce and fresh cream.



Authentic French pastries are waiting to be tasted at Gaslamp's boulangerie, [Le Parfait Paris](#). This sweetshop offers customers a variety of hand-made French delicacies created by oh-so-French executive chef, Jean Francois Fays. Enjoy the Macaron Ice Cream Sandwich prepared with a soft, crunchy exterior and a creamy vanilla center. Or savor the taste of the Tarte Aux Fruits topped with seasonal, hand-picked fruits over an almond-flavored pastry crust.

If you are located near Encinitas, [Union Kitchen & Tap](#) offers a modern yet rustic eatery experience to enjoy a delicious dessert. Try the S'more Pie prepared with heavenly dark chocolate, spiced custard and crispy cinnamon graham cracker crusted edges. Room for more? Order the silky Butterscotch Crème Brulee made with irresistible Valhrona Chocolate Pearls accompanied with an Espresso Tuille.



RAW CARROT CAKE AT SIRENA  
LATIN GOURMET RESTAURANT

Located in the heart of Little Italy, [iDessert](#) has opened up a new world of sweetness. Customers can customize their own desserts using iPads with choices of gelati, 20-plus variety of crusts, several signature cakes, cream, sauces, fruit and crunchy toppings that make the possibility for unique combinations endless. Try one of the Chef's Favorites like the Fruity Bowl made with a raspberry crust and topped with savory strawberry sorbet gelato as well as creamy lemon, vanilla cake, berry sauce and warm berry compote fruit. If

you are a chocolate fanatic you will love the Intense Bowl; crumbly passion fruit crust, exotic sauce, heavenly sorbet gelato, vanilla cream, rich banana cake, warm exotic fruit and crunchy white chocolate puffs.

Looking for a coastal dessert in North County? Solana Beach's [Pillbox Tavern](#) is a refreshing place to enjoy a delicious treat such as their devilishly good Apple Pie Crisp served with refreshing sliced apples, vanilla ice cream, warm brown sugar oatmeal and magical caramel sauce. Other options include the Warm Deep Dish Cookie that is topped with irresistible vanilla bean ice cream.

If you're located near Little Italy, stop by [Sirena Gourmet Seafood Restaurant](#) for a rich dessert selection that will blow you away. Try the Coyota, a Mexican pastry topped with vanilla ice cream and fresh strawberries and mango. Or dig into their organic, vegan Raw Carrot Cake served with mouth-watering cashew custard, rich orange purée, berry sauce and refreshing orange sherbet.

COMMENTS ARE CLOSED.

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