



CROP EVERYTHING! Trey Foshee's lentil-yogurt curry with roasted carrots takes rabbit food to a whole new level.

Garden Of Eatin'!

“Vegetarians don't feel comfortable going out to restaurants because the food they get usually sucks and they don't have any choices,” says George's California Modern chef **Trey Foshee**. “Who can blame 'em?” Foshee feels their pain, and now he's become local leaf-eaters' new hero with a full-on vegetarian tasting menu. Fret not—his Niman Ranch cote de boeuf remains on the menu. But on the flip side he now offers 12 creations for the meatless among us. Per Se in New York does it. So does XIV in Hollywood. But George's is the first elite S.D. restaurant to go full tilt with more than a token dish. Foshee's a world-class talent, so it's no surprise his menu goes way beyond sparse rabbit food. A chanterelle stew eats incredibly rich like chowder, with a tarragon-laced potato foam and a slow-poached egg. Two bites can satiate for a week. Other standouts? His winter tabbouleh with pomegranate seeds, yogurt and a fresh spike of lemon. Our favorite: chestnut-ricotta ravioli with an orange zest that gives the mild chestnut purée a swift kick in the nuts. A few of the items can be made vegan, but Foshee isn't going too crazy. “The old-school chef in me finds it hard to not use some cheese,” he says. “I can't live without these things.” *georgesathecove.com. -T.J.*