

dining around

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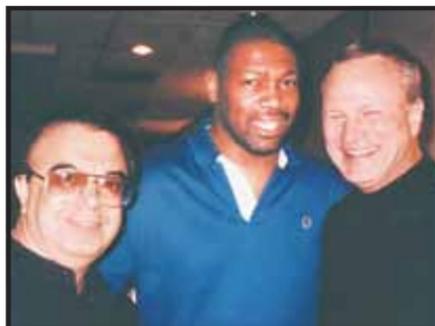
The Bistro patio garden

Find a Parisian dining sanctuary at The Bistro

In the heart of Rancho Santa Fe Village, fronted by a stunningly beautiful patio, you will find The Bistro — a little bit of heaven for lunch or dinner. Here, fine wine and a superb menu play in perfect harmony with a great ambiance and affordable

prices. The owner, Mozy Jahanguiri, is no stranger to the restaurant business. In fact he, along with his brother Bob and friends, Jerry Jones (Dallas Cowboys owner), Barry Switzer (former head football coach of the University of Oklahoma and

at the Dallas Cowboys) and Stan Abel (Jahanguiri's former wrestling coach at the University of Oklahoma) were all partners in several critically acclaimed five-star restaurants in Chicago, Dallas and Minneapolis. Among their frequent guests were many celebrities such as Eartha Kitt, Charles Haley (the only NFL player in history with five Super Bowl rings), Ed "Too Tall Jones," Jason Garret, and others. Framed photos of these celebrities adorn the walls in the small and cozy dining room. Jahanguiri, who moved to the United States from Persia in 1968, appreciates the people that supported him. He praises the many supporters and people who inspired like Abel, who still comes in to dine. He considers Jones a first-class gentleman who was incredibly nice to his family and made him feel at home when he first came here. Jahanguiri, who has two master's degrees, retired from the restaurant business in 2001. He served on a steering committee at the Southern Methodist University and as a mediator for Beyond Borders International.



Mozy, Charles Haley and Barry Switzer

Eventually, he "got the itch" to get back into the restaurant business again. In 2013, he found the ideal spot (formerly The Pantry) and created the beautiful dining treasure, The Bistro. The vine-and- flower-draped arched entryway

leads into the covered patio where you can enjoy your drinks and food underneath large green umbrellas in a lush, colorful surrounding near singing birds in cages, a fountain, cushy comfy chairs and a blend of décor. The patio is lovely for lunch. At night, the stringing lights offer

diners a romantic setting. You can enjoy brunch from 11 a.m. until 3 p.m. Lunch is served on weekdays with a menu that has starters, flatbreads, salads, soups and sandwiches such as the Chicken Avocado Wrap or the Salmon BLT. The great dinner menu is offered seven nights a week and lists starters such as Baked Brie (with seedless grapes and honey); Crab Cakes, Smoked Salmon, Roast Quail and several flatbreads like the Rancho (with tomato, basil, spinach, mushrooms and pesto). Among the salads, I recommend the new Beet Salad (roasted beets, spring mix and goat cheese or the wonderful Spinach Arugula Salad. Recently Jahanguiri added a couple of new entrees including the 16-ounce Grass Fed Rib Eye Steak served with mushrooms, mint jelly and your choice of basmati rice or fries and the chicken Marsala served with basmati rice. Other entrée delights include the Red Wine short ribs, Duroc Pork Chop, Rack of Lamb, Grilled Salmon, Chicken Piccata and more. Visit this gem at 6024 Paseo Delicias, Rancho Santa Fe. 858-756-1221.