

This Resort's Culinary Program Will Have You in Foodie Heaven

Written by Leslie K. Hughes

Sunday, 20 May 2018 14:24 - Last Updated Wednesday, 23 May 2018 13:52

When on vacation in a spot with the ultimate beach vibes, the desire to exude the air of a local is undeniable.



Who *wouldn't* want to be a local? Everything about the beach life seems so calm, cool, and classic.

This is especially true when the beach is in Coronado Bay.

Just a day's drive away from the Valley, a trip to Coronado will transport you to a completely different world -- a world you won't want to leave.

And you can enjoy all the best parts of beach life when you stay at the fabulous [Loews Coronado Bay Resort](#).

Sitting on a private 15-acre peninsula and just a few minutes from the buzz of downtown San Diego, Loews Coronado Bay Resort is the perfect spot to sink your toes in the sand, both literally and metaphorically.

Here you can surf like a local, shop like a local, and, most importantly, eat like a local.

Loews Coronado Bay's new culinary experience, Flavor by Loews Hotels, brings the finest tastes across all of San Diego right to you so you can gain local insight into the fabulous food scene of the city.

From a number of culinary experts in the city, Loews Coronado Bay hand-picked the top contenders to include in its program. We promise you will be more than thrilled with the resort's choices.

From cocktails to crab; craft beer to cupcakes, the flavors at your Loews Coronado Bay doorstep will give you an in-depth look at the soul of the city, as well as the food and drinks that win over the hearts of travelers and locals alike.

Let's dive in.

You & Yours Distilling Co.



There's a fresh new face on the gin scene, and this one is making some serious waves in the industry.

We are talking about Laura Johnson, the first female distiller in San Diego.

Her [You & Yours Distilling Co.](#) creations put a modern twist on gin that makes it drinkable for everyone, not just gin lovers. Johnson's pride and joy is the distillery's Sunday Gin that boasts some truly fabulous citrus and juniper flavors, with a perfect floral finish.

It certainly does not have to be Sunday to fully appreciate this gin. We recommend it any day of the week.

You can enjoy your Sunday Gin as well as Y&Y's Winter Gin and Vodka at the resort's Cays Lounge, its Silver Strand Exchange Bar, or our favorite -- delivered right to your room.

This Resort's Culinary Program Will Have You in Foodie Heaven

Written by Leslie K. Hughes

Sunday, 20 May 2018 14:24 - Last Updated Wednesday, 23 May 2018 13:52

Catalina Offshore



If you want the finest and freshest seafood in town, look no further than [Catalina Offshore](#).

For over 40 years this place has reigned over the seafood scene in San Diego, and far beyond. Renowned fishmonger Tommy Gomes is the fearless leader of the market here as well as the creator of Catalina Offshore's seafood education nutrition center.

Knowing where and how your fish is sourced is of the highest importance to Gomes, and he feels it should be to others as well. Most of the up to 60,000 pounds of fish per week that is offloaded at the market here comes from San Diego and Baja California. The freshness is literally tangible.

Each fish that comes here is marked with the boat it came from, who caught it, what time it was caught and how much it weighs.

To try the fish that will completely change your culinary world, order the local catch at Loews Coronado Bay's Crown Landing.

Mike Hess Brewing



The man who opened the first production nano-brewery in San Diego comes from a background that is on the opposite end of the career spectrum.

A former financial planner, Mike Hess and his brother Greg are the masterminds behind [Mike Hess Brewing](#), home to some truly tasty brews.

With World Beer Cup wins under its belt, Mike Hess Brewing undoubtedly knows a thing or two about beer. And the greatest part is how much they love sharing that with everyone.

Not only do they have three locations spread across San Diego, they also reach beer enthusiasts all over the country and world via the Mike Hess Brewing Odyssey blog.

This blog is the go-to source for all you need to know about opening a nano-brewery, and also boasts the most extensive list of nano breweries in the country (aside from the Brewer's Association).

Served on tap throughout the resort, you can enjoy this local favorite beer during your adventures at Loews Coronado Bay, or in the comfort of your own robe via in-room dining.

Sweet Cheeks Baking Co.

This Resort's Culinary Program Will Have You in Foodie Heaven

Written by Leslie K. Hughes

Sunday, 20 May 2018 14:24 - Last Updated Wednesday, 23 May 2018 13:52



These are definitely not your average cupcakes.

The little bundles of joy that bear the name "[Sweet Cheeks Baking Co.](#)" come from baking geniuses Donna and Elaine. As winners of Food Network's *Cupcake Wars*, there is no shred of doubt that these ladies make anything but the most dreamy baked goods.

From local butter to cage-free eggs; from organic field lavender to farmers market berries and beyond, Sweet Cheeks uses local ingredients whenever possible, and always only the highest quality.

We never knew all-natural could taste so good.

In addition to cupcakes, Sweet Cheeks also whips up out-of-this-world cookies, cakes, and gluten-free offerings.

Divulge in your sweetest dessert desires with Sweet Cheek's cupcakes served in the resort's Silver Strand Exchange.

We dare you to have just one.

None of the culinary goodness at the resort would be possible without the resort's all-star Executive Chef, Chris Aguirre. His true passion for food is evident in the masterpieces he creates in the kitchen every day for resort guests to enjoy.

But his skill doesn't only impress travelers -- locals come to the resort as well to enjoy his creations.

In fact, locals love the food here so much that it's won numerous awards, including the Award of Excellence from *Wine Spectator*, Best Food in the City from OpenTable Diner's Choice Awards, Best Restaurant at the Beach from *San Diego Reader*, and many more.

And Chef Aguirre himself holds the award for Best Chef in Coronado from *Coronado Lifestyle* magazine.

Loews Coronado Bay's Flavor San Diego program provides both travelers and locals the ideal way to experience some of the city's finest flavors. This culinary "tour" will give your tastebuds quite the ride, and give your soul all the feels.

To book your stay at Loews Coronado Bay Resort today and try all these tasty treats yourself, [visit here](#).