

# The San Diego Union-Tribune.

## Embrace the New (Year)

Bid farewell to the old one by feasting — welcome 2009, 'bout time ya got here!

By **Caroline Dipping, Staff Writer**

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Bye-bye, 2008. Don't let the door hit ya on the way out.

Let's embrace 2009 with optimism, a slurp of lobster bisque, a splash of bubbly and perhaps a slab of huckleberry cheesecake.

Be resolute in making your reservations PDQ. Seats at these feasts — all on Dec. 31 — are sure to fill up fast.



Pan-Roasted Muscovy Duck Breast is among holiday offerings at the new Crescent Heights Kitchen & Lounge, which will have two New Year's Eve seatings. *Crissy Pascual / Union-Tribune*

### Crescent Heights Kitchen & Lounge

655 W. Broadway, Suite 150; (619) 450-6450.

Downtown's latest gustatory addition rings in 2009 with Veuve Clicquot and Jerusalem Artichoke Soup With Perigord Black Truffles; Chino Farm Beet and Burrata Salad; Pan-Roasted Muscovy Duck Breast; and Braised Kobe Beef Short Ribs. The first seating is at 6:30 p.m. and is \$90 per person, \$35 more with wine pairings. The second seating is at 9:30 p.m. and is \$125 per person, plus \$35 for wine and a midnight champagne toast.