



MATSU

MATSU PLANS SAKE PAIRINGS DINNER

Matsu, chef William Eick's modern Japanese restaurant and cocktail bar in Oceanside, will host a sake pairings dinner on Tuesday in collaboration with Kuheiji Brewery, which opened in 1647 in Nagoya, Japan. Eick will create six courses that will be paired with sake varietals with the help of Matsu sake sommelier Kim Roxas and Kuheiji's Shota Kakibata. Dishes will include clam with wasabi and radish, caviar with kimizu, and A5 wagyu with aka miso sauce. The dinner is \$195 per person. **Seatings are available at 7:45, 8 and 8:15 p.m. Tuesday. 626 S. Tremont St., Oceanside. (760) 681-6152, exploretock.com/matsu**

Club Kokomo cocktail contest: Club Kokomo Spirits, a San Diego-based canned rum and gin cocktail brand owned by Mike Love of The Beach Boys, will host a cocktail competition on Sunday at Swan Bar in North Park. Local bartenders will compete for prizes by creating cocktails with Club Kokomo's drinks, including Mystique, a guava-lychee rum spirit; Kokomojito, with rum, lime, mint and lemongrass; Afternoon Delight, with rum, citrus, maple and ginger; and Excitation, with gin, black cherry, citrus and passion fruit. *The contest is from 7 to 10 p.m. Monday. 2933 Adams Ave., San Diego. clubkokomospirits.com*

Giaola hosting brunch with Santa: Giaola Italian Kitchen in Carlsbad's Bressi Ranch is holding an all-you-can-eat brunch buffet with Santa Claus on Dec. 17. The menu will include buttermilk pancakes, scrambled eggs, applewood-smoked bacon, breakfast sausage, eggs Benedict, smoked salmon deviled eggs, baked brie, cranberry-orange yogurt parfaits, roasted cinnamon apple overnight oats, pinwheel sandwiches, desserts and more. Santa will appear from 11 a.m. to 1:30 p.m. Tickets are \$32 for adults and \$18 for children, which includes a photo with Santa. *2668 Gateway Road, Suite 180, Carlsbad. giaolakitchen.com*

Vino Carta launches snacks menu: Mesa Agricola's Juan Gonzalez, the resident chef at Vino Carta Solana Beach, has introduced a "bocaditos" (snacks) menu to go along with his dinner offerings in the sip-and-ship wine bar and store. New dishes include quince pintxo, which is aged Manchego cheese with roasted pistachios and quince paste; bocarones, which is white anchovy with orange zest, parsley, chives and Picual-brand olive oil, marinated Spanish blend olives; marinated feta cheese with bay leaf, thyme and pink peppercorn; housemade laffa bread; and gluten-free bread. Gonzalez is also serving blanco and rojo flatbreads on Wednesdays only. *Vino Carta, 437 S. Highway 101, Solana Beach. vinocartasd.com*

City Tacos debuts salmon special: City Tacos' Taco of the Month for December is the Caribbean salmon, made with grilled salmon rubbed with achiote spice, lemon and orange juice over a flour tortilla with guacamole spread, arugula, cucumber, onion, tomato and pineapple, with serrano chili salsa and cotija cheese. The new taco, priced at \$4.50, will be served all month at all seven City Taco locations, including its new 10,000-square-foot OB Playground venue in Ocean Beach. *citytacossd.com*

Pancakes and Pajamas Brunch With Santa: Provisional Kitchen restaurant at the Pendry Hotel in East Village will host a PJ brunch event featuring a pancake buffet and other brunch classics, photos with Santa Claus, and a free pair of children's holiday pajamas from apparel maker P.J. Salvage. *9 a.m. to 1 p.m. Dec. 16. 425 Fifth Ave., downtown. \$55 per person. Reserve at opentable.com*

Nutcracker Tea with San Diego Ballet: Liberty Station is hosting a holiday event for families that includes a tea party, a performance of "Nutcracker" ballet excerpts by San Diego Ballet and a visit from Santa Claus. *11 a.m. and 3 p.m. Dec. 17. Conference Center, Liberty Station, 2600 Laning Road, San Diego. \$60-\$70. libertystation.tix.com*

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