



## ***30 Most Exciting Food Cities in America 2017***

It was an incredible year for dining across the U.S. in 2017. With chefs from New York, Chicago and San Francisco moving to smaller markets like Denver, Raleigh, Seattle and Charleston (among others), culinary innovation is booming in cities big and small. But which food town had the biggest growth spurt this year? For one final look back, we've asked editors around the country to make a case for the city they believe had the biggest year in food by assessing the number of exciting new openings, award recognition and national media attention. Then we let some of the top food media brass weigh in on which locales were most exciting. Don't see your pick on the list? Let us know in the comments.

### **No. 23: San Diego, CA**

From national chains like [Shake Shack](#) expanding into the county to local spots like [Breakfast Republic](#) tightening their grip over the brunch crowd, the San Diego dining scene saw a little bit of everything this year. In 2017, award-winning chef Rick Bayless made his mark on the city, helping direct the menu in La Jolla's [Red O](#) (other locations include Los Angeles, Santa Monica and Newport Beach). Locally, Filipino cuisine continues to expand reflecting a growing interest across the nation. Chefs [Anthony Sinsay \(Jsix\)](#), Craig Jimenez ([Nom Nom Bento](#)), Daniel Tangalin Jr. ([Bivouac Ciderworks](#)) and Kristianna Zabala ([Nomad Donuts](#)) lead the fray with modern interpretations while incorporating traditional ingredients such as ube, calamansi and sugar cane vinegar. Beyond San Diego's popular foodie neighborhoods, La Mesa saw the opening of several notable spots ([Farmer's Table](#)) plus great new eats in Chula Vista ([Temp](#)) and Barrio Logan ([Barrio Dogg](#)). Whatever 2018 has in store for America's Finest City, there'll be a lot of good things to eat.

—Darlene Alilain-Horn