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SAN LUIS OBISPO COUNTY'S NEWS AND ENTERTAINMENT WEEKLY

Cuisine

Food

BY KATHY MARCKS HARDESTY

My favorite brunches!

Try these delightful destinations for relaxing gourmet meals that would satisfy the pickiest chef or most persnickety critic

Chef Chris Kobayashi of Artisan in Paso Robles offers an addictive appetizer of fluffy, fresh beignets with powdered sugar and jam, N'awlins style. I also love the crispy Dungeness crab cake Benedict over puff pastry with housemade hollandaise, served with fresh seasonal fruit. Another favorite is the fat omelet stuffed with smoky chunks of bacon, a good, nutty gruyere cheese, Bloomsdale spinach and green onion hash. I love his take on chilaquiles: pork short ribs with Spanish chorizo, ancho chile sofrito, and ranchero eggs. The usual lunch dishes include: chopped salad of Diestel turkey, pecans, Point Reyes blue cheese, bacon, avocado and greens; and the Charter Oak Style beef burger with white cheddar and shoestring fries; Kobayashi's desserts are always top-notch, from the housemade sorbets and ice creams to the tangerine cheesecake with kumquat confit.



PICTURE PERFECT

Artisan in Paso Robles makes pancakes so light they practically hover.

PHOTO BY STEVE E. MILLER