

# San Diego

MAGAZINE

# Dates

Bachelor in Paradise couple Krystal and Chris in Balboa Park →



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SWEET SPOT

# Seeing Red

When pastry chef John Brockway joined the Mister A's team last fall, he brought with him a pinch of pizzazz picked up during stints at the glitzy Nobu in both Las Vegas and San Diego. Now he's reinventing the dessert menu at San Diego's classic fine dining restaurant. From the outside, his **RED VELVET BAKED ALASKA** has all the makings of the old-school sweet. To start, he double-boils

GoneStraw Farms eggs from Riverside with granulated sugar heated to 150-160 degrees. Once they cool, it's time to whisk again—"Do not try to whisk by hand, because your arm will fall off!"—to form the peaks needed for the iconic Swiss meringue. But inside is housemade red velvet and cream cheese ice creams paired with dark chocolate cake. As he explains, "I wanted to put an unexpected, modern twist on a dessert staple that the old Mister A's was known for preparing tableside." —AR



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