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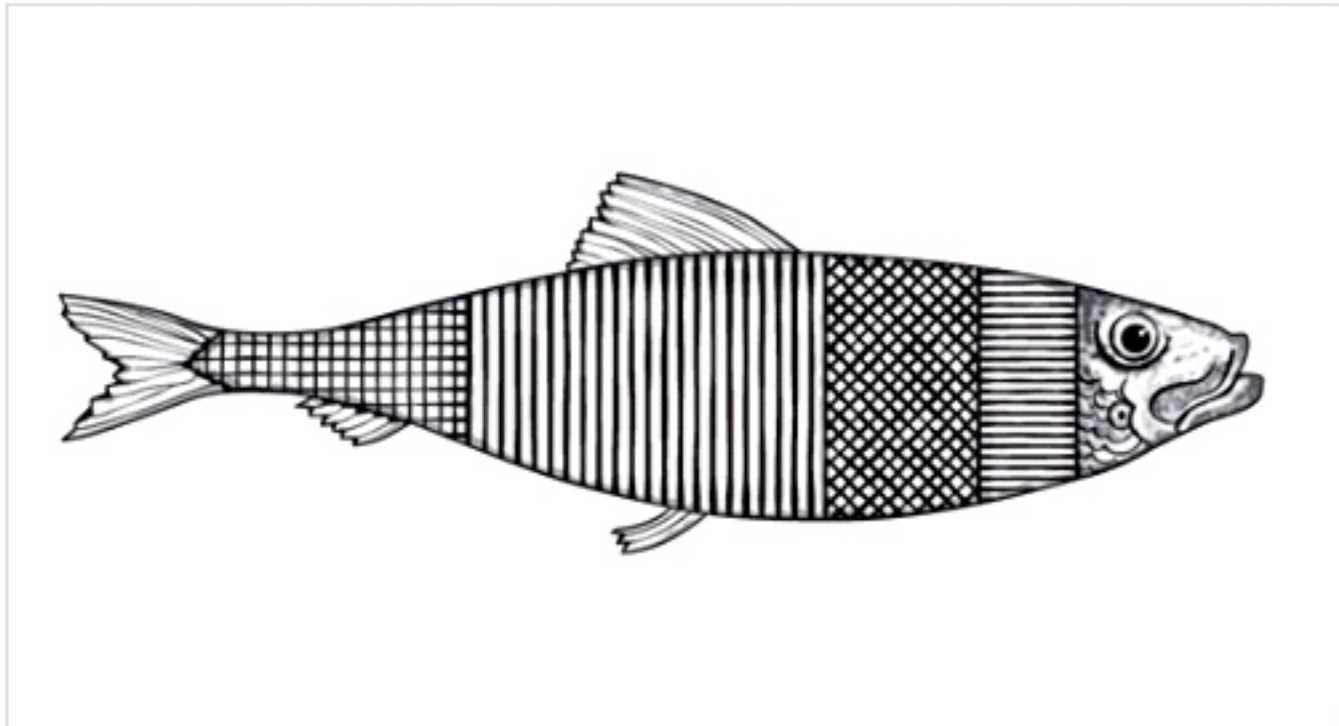
Preview: Herringbone to Open in La Jolla

Posted On : 5/2/2012 by [Michelle Guerin](#)

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By now, you've probably heard of a man named Brian Malarkey. Chances are you've dined at one of his four [San Diego restaurants](#), with roots in the Gaslamp, Del Mar, La Mesa and Point Loma. It's near impossible to avoid Malarkey's influence on the local culinary scene. And we're not complaining.

Enlightened Hospitality Group is the big brand behind these hot restaurants, which came to life through the brilliant partnership of celebri-chef Malarkey and entertainment entrepreneur James Brennan. The pair currently boasts four restaurants with fabric-inspired names, including [Searsucker](#), [Burlap](#), [Gingham](#) and [Gabardine](#). And now the fifth restaurant, [Herringbone](#), is slated to open on **May 23** in La Jolla.

Herringbone is described as an *Ocean Bazaar* dining concept, and will complete Enlightened Hospitality Group's "big three" trio of signature restaurants in town, along with Searsucker and Burlap.



Malarkey oversees the culinary direction of all his restaurants, and appoints [notable chefs](#) to lead the day-to-day kitchen operations, while giving them creative freedom. A fellow "Top Chef" alumni, Amanda Baumgarten of Bravo's season 7, will be the leading lady in the Herringbone kitchen. Baumgarten is joining the Enlightened Hospitality Group from Water Grill in Los Angeles. (pictured)

The menu will be divided into basic categories, from "Cold" and "Hot" to "Green" and "Crust," and will seek to reinvent the traditional seafood and surf 'n' turf dishes of our time. Over in the bar, expect local craft brews, small production wines, and inventive craft cocktails by the Snake Oil Cocktail Co. crew.

And as for the décor, Thomas Schoos is back. Malarkey and Brennan partnered with the acclaimed interior designer on both Searsucker and Burlap. Schoos channeled classic nautical imagery for Herringbone, while honoring the restaurant's historic sea-side location. Our favorite detail? Schoos brought in six 100-year-old olive trees, turning the warehouse space into a rustic indoor garden.

[Herringbone](#) is located at 7838 Herschel Ave. in La Jolla. Starting May 23, Herringbone will be open for week-day lunch, nightly dinner and Sunday brunch. For more information, visit [herringboneeats.com](#)