






Fine Dining Cuisine



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About SaltWater

Saltwater was established on the foundation to deliver a one-of-a-kind fine dining experience to the heart of the Gaslamp Quarter. From the owners of the divine establishments Greystone, Panevino, and Osetra, the newest treasure Saltwater, will immerse you into a luxurious setting that transports you to the Grand Canal in Venice, Italy. Reminiscent of a refined 90' Riva yacht, enjoy the sleek, contemporary interior accentuated by varnished mahogany walls, scenic portholes, and a bar dressed in imported marble.

From the Kitchen

This timeless yacht setting will offer a handcrafted menu and impressive ice display that features fresh fish and seafood flown in daily from the Mediterranean Sea. Also, enjoy prime-aged steaks, homemade pasta, and fresh organic produce from local, sustainable farmers.

Craft Culture

At the helm will be Chef Christopher Washburn, an acclaimed chef with ten years of experience between Italy and the US. Washburn takes pride in cooking innovative meals that captivate his creative essence and passion for cooking. Washburn collaborated with Chef Vincenzo Lo Verso and Alessandro Minutella, to design a menu that prioritizes fresh seafood and quality ingredients at the forefront. To prepare for the launch, the culinary team embarked on a worldwide quest to find the highest quality ingredients for their seafood dishes, prime-aged steaks, and handmade pasta.

SAN DIEGO DINING GROUP

Founder/Owner

Owner Vincenzo Lo Verso brings more than 25 years of fine dining experience to the table. Born and raised in Sicily, he was always surrounded by two things: family and food. A family-oriented man, Chef Vincenzo Lo Verso, takes great care to ensure that all patrons are welcomed into his restaurant as if they are being welcomed into his home.





Private Dining

Equipped for smaller, more intimate gatherings, Saltwater's private glass-encased wine cellar within the restaurant will provide uninterrupted and exclusive service for distinguished guests. Also, enjoy a pristine selection of the world's most excellent wine to pair with your meal. Our event planning team is available and ready to create a personalized experience. It is guaranteed to make your next gathering a most-memorable one!

San Diego Dining Group

The San Diego Dining Group is family-owned and operated by Executive Chef Vincenzo Lo Verso and partner Alessandro Minutella. The duo, both natives of Sicily Italy, share a love of family and food, evident in their meticulous approaches to creating the perfect dining experiences for their patrons. After 27 years in the business, both Chef Lo Verso and Minutella are the resident experts of San Diego's fine dining community.

Success and longevity in the dining industry are uncommon, especially in a town as ever-changing as San Diego. Having successfully run five restaurants for over 27 years, the pair has repeatedly proven over the years that they are adept in the business of dining and are the authority of refined cuisine in Southern California.

Executive Chef

At the helm will be Chef Christopher Washburn, an acclaimed chef with ten years of experience between Italy and the US. Washburn takes pride in cooking innovative meals that captivate his creative essence and passion for cooking. Washburn collaborated with Chef Vincenzo Lo Verso and Alessandro Minutella, to design a menu that prioritizes exotic seafood and quality ingredients.

His genuine appreciation and love of food are displayed in his style of cooking. Always interested in innovation and the transformation of taste and texture, Chef Washburn doesn't dedicate himself to only one method of preparing meals. Known for his robust sauces and dressings, his global travels and intimate experiences with a multitude of cultures have significantly informed his palette and technique—a notion he takes great pride in. He enjoys the pressure of the kitchen, believing that “pressure creates diamonds”—a testament to his rapid acceleration in the industry and proven advanced technical skill.

In his mind, the culture of cuisine is always changing, why not change with it!





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