

# LOCALE



## **Treat Yourself at Nick & G's in Rancho Santa Fe—You Deserve It**

Grand Restaurant Group's Latest Endeavor Pays Homage to Family Ties

Family is the focus at Grand Restaurant Group's newly rebranded location, Nick & G's, in Rancho Santa Fe. The restaurant itself is named after the restaurant group owner, Sandra DiCicco's children Nicolas (Nick) and Gianina (G). The vision for the establishment is to create a family-oriented, family-friendly environment that offers Mediterranean inspired food for everyone to enjoy. Creating a space where families and friends can dine, socialize and indulge was key in crafting the dining experience for the new eatery.



Nick & G's, which opened in August, replaced the upscale French dining establishment, Ponsaty's, which was also operated by the restaurant group. Building their concept around family, the team at Nick & G's structured their menu and specials to meet the needs of their community. They offer appetizers, soups and salads, pasta dishes, flatbreads and entrees, along with decadent desserts. They have an extensive wine list and an in-house Sommelier, Chris Sadelack.

With a mission to make guests feel like they're in their own home, Nick & G's embraces customer desires. The menu is wide-ranging, offering flavors that will perk up anyone's taste buds. A perfect meal at Nick & G's would begin with the crispy parmesan brussels sprouts for the table. Diners should order a glass of wine or beer to go along with their meal. Guests can share a flatbread, or order their own entrée such as the Seared Atlantic Salmon with artichoke ravioli, spinach and tomato tarragon butter. Ending the evening with a scoop of homemade gelato or sorbet perfectly sums up a delectable meal.



The menu was developed by Executive Chef Brian Freerksen, who has a resume that boasts 25 years of experience, including positions such as Chef de Cuisine at La Jolla Beach & Tennis Club, Executive Chef at Paradise Point Resort & Spa and Chef de Cuisine at The Marine Room in La Jolla. After working as a chef in the Army, he attended the Western Culinary Institute in Portland, OR. The diversity and caliber of Freerksen's experience helped to create a menu that was both familiar and exciting.

Freerksen's revamped menu is a mix of Mediterranean and Italian-inspired cuisine, with everything from pastas and calamari to filet mignon. The staff at Nick & G's is focused on using customer feedback to further develop the menu and continue to improve the dining experience.

The restaurant is open daily, with a 4 to 6 p.m. happy hour and dinner service from 5 to 10 p.m. Lunch service is offered from 11:30 a.m. to 3 p.m.

**Native Knowledge:** Celebrate Sunday Fun Day at Nick & G's! They have live music, bottomless mimosas and bloody marys.

### **Nick & G's**

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