



**Hilton**  
**San Diego Bayfront**  
**Restaurant Reviews**

**Riviera Magazine**

“Chef de Cuisine Adam Bussell uses all-local ingredients for standout dishes like his Temecula Honey-glazed sea bass.”

**San Diego Food Finds**

“Vela Restaurant at the Hilton in San Diego delivers with a bay front location, extraordinary views, wine flights and quality offerings. Loving change and trying new cooking techniques, Executive Chef Adam Bussell pairs the best seafood, meats and poultry with local produce to enhance but never mask the flavors of his cuisine.”

**944 – The Inside Dish**

“Vela promises to highlight the flavors of the coastlines around the world in a chic and comfortable environment. In keeping with the global coastal cuisine, the restaurant will also boast a wine program that will bring diners flavors from across the globe and into their glass.”

**Gay Lesbian Times**

“Chef de Cuisine Adam Bussell focuses intensely on both the primary and peripheral ingredients in all of his dishes, achieving clean and balanced flavor outcomes that taste effortlessly exquisite...our main courses were a bold and beautiful sight to sore eyes.”

**Discover San Diego**

“Some of the best restaurants in San Diego are located within noted chain hotels and posh boutique hotels across town, and the new Vela Restaurant at the Hilton San Diego Bayfront is no exception to this rule. For diners with an elevated affinity for wine, the generous list is sure to please. Vela’s extensive wine list spans multiple pages ranging from Pacific Rim whites to Pinots of the World and rich, full-bodied reds from Australia, Germany and Chile and can be experienced by bottle, glass or wine flights.”

**San Diego Jewish Journal**

“The innovative cuisine Vela delivers to discriminating diners is a unique blend of Mediterranean, Middle Eastern, French, Scandinavian and Japanese influences. Created with coastal inspired elements, the menu features plenty of fresh seafood, including a delightful preparation of local sea bass that has become one of our all-time favorites.”

**Riviera Magazine – 2009 Restaurant Issue**

“Adam Bussell was named executive chef of Vela, the new Bayfront Hilton’s signature restaurant, where we moaned over his sea bass with short ribs.”



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**LA Times**

“Every course and pairing were delectable, from the Bacalao Fritter with frisée and lemon oregano vinaigrette to the Hawaiian Big Eye Tuna with summer vegetable ratatouille, olive emulsion and quail egg. I swapped the Peach Panne Cotta for a chocolate concoction called Chocolate Banana Rumba.”

**YELP Reviews**

“The food, their Banana Nut French Toast is so good! - french toast with Nutella, walnuts, and fresh bananas. We are sucker for french toast and this one is indeed commendable.”

“Dinner was amazing! I can’t believe how few people were in the restaurant... It is a new property though so maybe the word hasn't gotten out yet. I heartily recommend the pork chops, they are AMAZING! Breakfast everyday and then dinner the last night. Wish I had ventured in for dinner earlier in my stay, as the food and service were wonderful.”

**Facebook Comment**

Never been so full in my life thank you Vela for the best dinner, ug, oh and to our waiter duo Rick and Nick!

**San Diego Home & Gardens**

"An unexpected and delightful surprise with food that is astonishingly good and superb attention to detail."

**The Reader**

“The fabulous news is that food is terrific, service is great, ambience is just lovely, prices lower than expected. There was a real graciousness -- from the ingredients in the dishes to the sizes of the wine pours, you just get a bit more than you expect in every detail. I'm not surprised that the restaurant manager is a woman.”