

Business & Professional Directory



*Simon Curtis, Founder and Owner,
The Edge*

The Edge

And it came to pass that I wandered into a brand, spanking new restaurant . . . and mine eyes did behold a miracle!

I thought I had died and gone to heaven!

The Edge is a brand new restaurant in Old Town Temecula and is about a 30 minute drive away from wherever you live in North San Diego County.

It is not only well worth the drive but I'm betting you'll return again and again. Why? Because it has been so beautifully planned out, so well staffed, and so well presented to the discriminating eye and palate.

Simon Curtis, the owner, is a fascinating man. He graduated from medical school but instead of following medicine, he followed another calling: building the finest restaurant he could imagine, screening potential staff members thoroughly to ensure he got the creme' de la creme', and finding one of the world's top chefs to oversee the kitchen and fine dining room,



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A Night View of The Edge, Old Town Temecula's Newest "In Spot!"

hiring the top designers and color coordinators, arranging for the freshest and finest foods, wines, beers, ales, and other beverages . . . and then putting it all together to present the showcase that has all of Temecula buzzing . . . and that has been sold out almost every night since the opened only two weeks ago.

Word travels fast in the restaurant world and resident and tourist alike have quickly discovered The Edge. Simon Curtis and his cordial staff will make you welcome from the moment you cross the threshold until you reluctantly take your leave. In the interim, you will have been wine and dined

by the fine staff whose mission in life is to ensure your comfort and happiness.



A colorful area in which to dine

The menu will delight you. The one frustrating thing about the menu is there are so many taste tempting options that it's hard to decide on what to order.

On our visit there I had Surf and Turf. A large platter with a petite filet mignon, Hudson Valley foie gras, pan-seared scallop with cabernet demiglace and lemon beurre blanc, and a butter poached lobster tail. Evelyn opted for a Vegetable Wellington. We were both quite pleased with the presentation, the taste, and the company. For dessert, Evelyn had the Peaches

Chardonnay, peaches sauted in Chardonnay wine, served with a delicate California Olive Oil Galato and a sweet semolina cake. I had the blueberry souffle with blueberry syrup, and now, two weeks after the experience, my taste buds are screaming for more! more! I can't wait to get back to The Edge!

Simon found his master chef in Kevin Manolovitz. This chef has cooked for the high and mighty, including both Presidents Bush, the Dalai Lama, and countless major governmental functions in Washington, D. C.

Given all of this finery, this absolutely elegant ambience, you can still find reasonable tariffs. Small plates, for example, will run from \$6 to \$21; dinner entrees from \$16 to \$62. My turf and surf, for example, was \$62. Evelyn's Vegetable Wellington was only \$16.

Naturally, all major credit cards are accepted.

The owner, Simon Curtis, is there most of the time. It's worth your time to meet him. He has a great sense of humor, is easy to talk to, and you know you are talking to a visionary.

His colleagues in Old Town, including his competitors, all are wishing him nothing but great success. There is that type of camaraderie in Old Town Temecula. Every merchant wants all of the others to do well. That benefits the community as well as themselves.

For a major treat in your lifetime, and one you'll want to share with that special someone, visit The Edge, 28544 Old Town Front Street, Old Town Temecula. Call 951.506.3343 or go to edgelounge.com.



The Lounge area of the all new Temecula Restaurant, "The Edge"