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ARELY FRENCH BAKERY

PUMPKIN SPICE CROISSANTS AT ARELY

uring the month of November, Arely French Bakery in Clairemont is serving fall-themed pumpkinspice-filled croissants. The house-baked French pastries are filled with pumpkin spice cream, garnished with chocolate and more pumpkin spice cream, and dusted with cinnamon. Founded in 2004, Arely is both a full-service bakery and a bistro. 4961 Clairemont Drive, Suite A, San Diego. arelyfrenchbakery.com

Uncork'd Daou wine dinner: Marina Kitchen at the Marriott Marquis San Diego Marina hotel will host a five-course dinner with pairings from Daou Vineyards. 6 p.m. today. 333 W. Harbor Drive, downtown. marriott.com/offers/wine-series-dinner-OFF-91155

Vegan birria pizza pop-up in East Village: This weekend only, TnT Pizza is collaborating with North Park's vegan taqueria Tacotarian to serve a plant-based birria pizza. The Detroit-style pizza will be topped with Tacotarian's house "birria" served with vegan cheese, cilantro aioli and vegan consome. Available today through Sunday, while supplies last. 550 14th St., San Diego. instagram.com/tntsdpizza

Grgich Hills wine dinner: Cucina Urbana restaurant hosts a five-course dinner with wine pairings from Grgich Hills Estate in Napa Valley. Tickets are \$125. 6 p.m. Wednesday. 505 Laurel St., San Diego. urbankitchengroup.com

Duckhorn Vineyards wine dinner: Beeside Balcony in La Jolla hosts a five-course dinner with pairings by Duckhorn. Tickets are \$135. 7 to 9 p.m. Wednesday. 1025 Prospect St., La Jolla. beesidebalcony.com

George's new fall dishes: George's at the Cove executive chef Masa Kojima has introduced several new items for fall: duck leg confit with saffron orange-braised endive and cacao nib puree; seared scallop with brown butter apples and vadouvan curry sauce; and mushroom Bolognese with rigatoni, Pecorino and breadcrumbs. 1250 Prospect St., La Jolla. geaorgesatthecove.com

North Italia's new fall dishes: This Italian restaurant chain with locations in Del Mar Heights and Mission Valley has several new dishes for fall and winter: pumpkin spice cinnamon roll butter cake; Naples white pizza; seasonal vegetarian anolini pasta; a farmers market board and ricotta cavatelli, among other items. northitalia.com

New bar manager at Sandpiper: Andrew Phillips has been hired as the new bar manager at Sandpiper Wood Fired Grill & Oysters in La Jolla Shores. The London native and longtime New York City-area bartender launched a new "California tropical" cocktail menu on Wednesday. Before joining Sandpiper, Phillips was the lead bartender for five years at Cellar 335, rated by Yelp as the No. 1 tiki bar in the NYC area. 2259 Avenida de la Playa, La Jolla. sandpipersd.com

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