

San Diego Food Finds Blog

National French Toast Day

November 15, 2016 Maria Desiderata Montana



You've always been told breakfast is the most important meal of the day, right? Start the day off on the sweet side for National French Toast Day, on Monday, November 28th.

Sometimes basic is best, and [Backyard Kitchen and Tap](#) in Pacific Beach understand this minimalist movement perfectly. Real maple syrup drizzled on a lightly battered brioche, topped off with fresh seasonal berries and powdered sugar, the Cinnamon Brioche French Toast keeps it simple. Served with the choice of bacon or homemade sausage patties, for those who are looking for something a little more filling.

There's no better sensation than biting down into a perfectly made s'more; the crunch and gooeyness complement each other better than peanut butter and jelly. [Breakfast Republic](#) captures the smorgasbord of sensations perfectly with their S'mores French Toast. Toasted marshmallows and Breakfast Republic's house made chocolate sauce sit atop a graham cracker crusted brioche.

Size matters, especially when you're hungry. Nobody knows size better than [Brian's 24](#). Their Stuffed French Toast comes with three slices of perfectly battered French Toast stuffed with their famous sweetened cream cheese. If that wasn't enough, it comes with a healthy serving of bananas, strawberries or blueberries, topped with powdered sugar of course. Their French Toast won't be the only thing that's stuffed by the time you leave!

Channel your inner childhood with [Duck Dive's](#) Fruity Pebble French Toast. Vanilla and cinnamon infused thick cut French toast with a layer of fruity pebbles, it's reminiscent of watching Saturday cartoons in your pajamas. It's topped with whipped cream and Woodford Reserve Bourbon glazed cherries.

If you're in the mood for something extra European, the Tiramisu French Toast from [Farmer's Bottega](#) will save you a flight. A decadent chocolate flavor, it is served with lady finger cookies dipped in their house secret coffee recipe, served with rum-mascarpone cheese. While it may seem like a dish this delicious deserves it's own exhibit in the Louvre, you'll be glad it found a spot in your stomach.

At [Fig Tree Cafe](#), they understand that sometimes the only thing that can get you out of bed is something so decadent, so delicious that it should be called a dessert. Thankfully, their Brownie French Toast has you covered. Their house-crafted brownie is topped with vanilla ice cream and chocolate sauce, the perfect combination of soft and sweet.

Indulge in [Bottega Americano's](#) sweet and rich French Toast topped with mascarpone whipped cream, caramel and maple syrup. This decadent breakfast treat is topped with toasted almonds and local berries.

If you're looking for a sugar fix, try Chef Giuseppe's Bread & Cie Brioche French Toast at [Caroline's Seaside Café](#) in beautiful La Jolla. "Bread & Cie" is a French bakery that specializes in rich, golden brioche bread. Caroline's takes it to the next level with triple berry sauce, crushed candied pecans and seasonal fruit toppings.

Get Mama's homemade French Toast at [JRDN at Tower23 Hotel](#). Enjoy fresh brioche bread topped with candied pecans, whipped mascarpone and bananas foster for a unique twist this National French Toast Day.