



FOOD & DRINK

SWEET PEA
Alaskan halibut with
Chino Farms peas,
snap peas, fava beans,
radish, salsify puree,
mint oil and onion
flowers at **Nine-Ten** in
La Jolla.

COLD SNAP Sure, we love wild boar ragu and duck confit as much as the next San Diegan clamoring for comfort food in our so-called winters. But nothing quite says “we’re spoiled” like delighting in a star ingredient that’s more springtime, less snowflake: peas! During peek harvest in January and February, top chefs are peas in a pod with the veggie, from Jason Knibb’s sublime halibut with Chino Farms peas, snap peas, fava beans and salsify puree at **Nine-Ten** (nine-ten.com) to Mark Kropczynski’s scallops with pea puree, braised fennel, prosciutto and fresh figs at **Grant Grill** (grantgrill.com). “The petite peas from Chino are pure, fresh and sweet as a pea can be,” says Knibb, who shines nightly with his Mercy of the Chef dinners (from \$89). For an Italian spin, don’t miss chef David Warner’s paccheri, a tube pasta coated in truffle panna, pork guanciale and peas at **Bottega Americano** (bottegaamericano.com). The only thing missing for all you foodie princesses? That pea under the mattress. —*Gillian Flynn*

