

NINE-TEN IN LA JOLLA

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Meet **Jason Knibb** an Executive Chef with a Soul of **NINE-TEN** in La Jolla, California my dear friend and excellent chef, whose talent surpasses anything you think you may know of a real culinary experience.



Chef Knibb & Tuna Tartar

When I was in my early 20's, I was offered a job as a General Manager in one of the best up and coming restaurants in Warsaw, Poland called "**Malibu**". My dear friend Stewart, owner of the restaurant, was on great terms with THE one and only **Wolfgang Puck** of Spago – the most famous California chef. *Wolfgang Puck* was kind enough to introduce us to *Jason Knibb* which was an amazing gift.

Jason came to Poland with the "mission" to train our staff and show them how simple ingredients, combined with the right, fresh condiments can create the most amazing dish! *Malibu* became an overnight success and Jason's style of cooking is like no other. Many years later, Jason went back to California and it was not until two years ago when our paths crossed again! Speaking of a small world!

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I was travelling to San Diego and knew Jason was an *Executive Chef at the NINE- TEN Restaurant in La Jolla*, so of course I had to make a plan and stop by for a treat. I tell you Jason's cooking is amazing! The way he combines all the ingredients together; the seasoning and flavor is simply spectacular. Just imagine that he is like an artist who creates a work of art on a white canvas (your plate). His dishes reflect a mix of *Caribbean, Mediterranean and French* cuisine. So you are there for a real treat. Be sure to ask for the Chef's personal recommendation for your wine to accompany your meal for a perfect experience. It is simply Divine Dining. You can be the judge of course, so try his restaurant upon your next La Jolla visit. The restaurant offers lunch menu with great salads, soups and sandwiches, fresh catch of the day and an elegant dinner menu.



Port Braised Beef Short Ribs

I am extremely excited and thrilled to share that **Jason Knibb** has been honored by the *California Restaurant Association's (CRA) San Diego Chapter* as the 2014 "San Diego Chef of the Year". **Congratulations Jason! Well deserved!**

Try his *HAY SMOKED DUCK, LAMB TARTARE, HAMACHI SASHIMI* and more. Be sure to take advantage of their specials – a three course meal with wine pairing for only \$75 USD per person. They also have an amazing wine cellar and offer great retail prices on them.



Nine Ten La Jolla

So go ahead and book now!


NINE - TEN is located at the *Grande Colonial Hotel* a charming, intimate boutique hotel ideally located in the Seaside Village of La Jolla, California for your weekend getaway or romantic escape! Spacious and comfortable suites, great terrazze for mornign breakfast to the spectacular Ocean View.

Try both places and wine and dine and enjoy the experience.

Dorota Antoszkiewicz



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 gourmet food, Grande Colonial Hotel, iron chef, Nine Ten - La Jolla, San Diego Chef of the Year, San Diego Restaurants, Spago Restaurant, Wolfgang Puck

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