



GRANDE COLONIAL

LA JOLLA EST. 1913

Spring
flavors abound
at NINE-TEN
Restaurant

CLASSICALLY Reimagined

Savor these updated versions of classic dishes ...
you'll find the results are delicious

BY WENDY LEMLIN
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Defined as “regarded as the best of its kind” or “popular for a long time” by Merriam-Webster, a “classic” dish in the culinary world fits both of these definitions. But it also encompasses more. Perhaps a specific method of preparation or the use of certain ingredients, or, possibly, an easily recognized presentation. However, “classic” doesn’t have to mean unchanging, predictable. The best chefs can take a time-honored dish and successfully make it their own by adding or changing ingredients to make a good thing even better, reinterpreting the elements of a dish in unexpected ways, or by creating more modern or healthier versions of a longtime favorite.

Take, for example, Executive Chef Jason Knibb’s Fish and Chips at NINE-TEN Restaurant and Bar. Forget the pedestrian batter-fried white fish and French fries that usually come to mind. In his updated creation, Knibb incorporates all the flavor profiles of the various components of the well-known classic without actually using any of the anticipated ingredients. His tuna tartare, tossed with sesame and olive oil, pairs with chips made from black garlic and malt vinegar powder. Instead of ketchup, there’s shiso leaf and avocado Green Goddess dressing, pickled daikon, and a dusting of matcha (powdered green tea). “Here we have all the essentials of a typical fish and chip, but totally different in composition, taste and texture,” Knibb explains. “With the raw tuna, of course, we experience the flavor of fish. The fried taste and crispiness come from the chips, and the malt vinegar powder is a whole other take on the vinegar traditionally drizzled on the battered fish and fries. Like ketchup, the avocado and shiso leaf purée gives a touch of sweet/acid/creamy nuance to accentuate the dish.”

