



GRANDE COLONIAL

LA JOLLA ∞ EST. 1913

A close-up photograph of a gourmet dish on a white plate. The dish features several slices of roasted salmon, a slice of orange, a slice of grapefruit, and a slice of pink grapefruit. It is garnished with fresh herbs, pine nuts, and a dark sauce. A yellow circular callout is overlaid on the bottom left of the image.

The
Flavors
of Fall at
NINE-TEN

A World OF Flavor

San Diego's culinary culture has grown into a global palette of good taste plus good tastes!

BY WENDY LEMLIN | PHOTOGRAPHY BY NOUSHIN NOURIZADEH

There's a world of flavor in San Diego's restaurants these days, with chefs and restaurateurs drawing upon global influences to bring delicious diversity to their gourmards. In the last decade, the perception of San Diego's culinary scene has gone from pedestrian to jet set. The growing sophistication of the area's food culture incorporates nuances of French, Asian, Mexican, Italian, Caribbean and other international cuisines.

Nine-Ten

As we continue our gastronomic global tour let us now turn to Jason Knibb, Executive Chef of NINE-TEN. Chef Jason, having grown up in Jamaica, often draws upon his Caribbean heritage. His Jerk Pork Belly conjures up the tropics with black-eyed peas, plantains, a purée of Garnet yam, and a “cap” of Scotch bonnet pepper jelly.

Chef Jason is also drawn to Latin culinary cultures, pointing out, “I’m lucky to have had the privilege to travel to other countries to learn about their cuisine and culinary styles, and that research and first-hand experience has really resonated into what we are currently doing at NINE-TEN. So much of what we do involves just breaking down the techniques, spices and classic dishes from around the world, and then reinterpreting them into our own style.”





1.

Amaretto con Amore: martini with amaretto, Irish Cream, espresso, shaved chocolate, \$9, can be served hot or cold, Osteria Romantica, 2151 Avenida De La Playa, La Jolla 858.551.1221 osteriaromantica.com



2.

Dr. Frankenstein: melon liqueur, Baileys Irish Cream, grenadine, \$9, Beaumont's Eatery, 5662 La Jolla Boulevard, La Jolla 858.459.0474 beaumontseatery.com

LET THE FESTIVITIES BEGIN

Some tasty drinks to help you celebrate this holiday season.

PHOTOS BY NOUSHIN NOURIZADEH & BRYAN OSTER



4.

San Diego Stormy Martini: Malahat artisan ginger rum, ginger beer, Meyer lemon, \$15, The Marine Room, 2000 Spindrift Drive, La Jolla 866.600.0720 marineroom.com



3.

RJ Boone bourbon with Julian cider, ginger and fresh lemon, \$9, Brockton Villa, 1235 Coast Boulevard, La Jolla 858.454.7393 brocktonvilla.com

5.

Peppermint hot chocolate, \$4, The Broken Yolk Cafe, 1851 Garnet Avenue, Pacific Beach 858.270.YOLK (9655) thebrokenyolkcafe.com



Fresh young coconut
juice, \$4.50,
Spice & Rice Thai Kitchen,
7734 Girard Avenue,
La Jolla 858.456.0466
iceandricethaikitchen.com

6.



Night Before
Christmas:
Makers Mark,
Grand Marnier,
brown sugar, pine
needle syrup,
ginger beer, \$10,
Cafe la Rue at
La Valencia, 1132
Prospect Street,
La Jolla 858.454.0771
lavalencia.com

7.



Malahat 75: local artisanal
distilled Malahat ginger rum,
sparkling wine, pressed lime
and ginger beer \$8,
Americana Restaurant,
1454 Camino Del Mar,
Del Mar, 858.794.6838,
americanarestaurant.com

8.



Sangria Mia: red sangria, mango, \$6,
Bella Vista Social Club & Caffé,
2880 Torrey Pines Scenic Drive, La Jolla
858.534.9624 bellavistacaffe.com

9.



Dark & Stormy:
Dark Jamaican
Myers Rum,
ginger Beer,
fresh lime juice,
\$11, Nine-Ten,
910 Prospect
Street, La Jolla
858.964.5400
nine-ten.com

11.



Beer Float, Left Hand Nitro Milk Stout,
Mulled spice vinegar, Tuscan olive oil gelato
sprinkled with cinnamon \$8 We Olive &
Wine Bar La Jolla, 1158 Prospect Street,
La Jolla 858.551.8250 lajolla.weolive.com

10.

