



GRANDE COLONIAL

LA JOLLA ∞ EST. 1913

The Flavors
of Spring at
NINE-TEN
Restaurant



Eats Shoots and Leaves

In 2006, British editor Lynne Truss published a book entitled, “Eats, Shoots & Leaves: The Zero Tolerance Approach to Punctuation.” This guide to all things grammatical illustrated the importance of punctuation in determining the meaning of a phrase or sentence. However, I always thought that “Eats Shoots & Leaves” would be a great title for a book about food, especially in the spring. With that in mind, we’re checking in with some favorite area chefs about their creations showcasing the tender shoots, leaves, and other springtime ingredients that make this season’s dining so alluring.

Kelli Crosson, A.R. Valentien

After what she deems the “hearty heavy dishes of winter,” Chef de Cuisine Kelli Crosson says, “Spring beckons me to lighten up. Housemade Spaghetti with Dungeness Crab, English Peas, Tendrils, and Green Garlic & Mint Pesto is my answer to spring’s call. I have loved green garlic for years—as soon as it becomes available, I snatch it up from the farmers market and use it as a base in many of my spring dishes. The soft subtleness of it compared to full grown garlic allows for all of the ingredients in this dish to speak. Peas have long been a springtime staple, and what I love about the addition of their tendrils to this sweet crab pasta is how they provide a leafy, green vegetal element that keeps the dish light and bright.”



Fabio Speziali, Osteria Romantica

Alfred, Lord Tennyson famously said, “In Spring, a young man’s fancy lightly turns to thoughts of love,” so of course that young man—or woman—would want to dine at this Italian restaurant whose very name is romantic! And if he or she wanted to taste the flavor of spring, the Basil Pesto Fettuccini with Shrimp, Green Beans and Potatoes would be an excellent choice. Chef/owner Fabio Speziali points out, “The homemade pesto is at its most excellent in the spring. We make it the traditional way, with fresh basil, garlic, extra virgin olive oil, pine nuts and Italian parmigiana cheese. The young springtime basil leaves are fresh and tender, so special tasting, with more concentrated flavors and bright green color.”

Jason Knibb, Nine-Ten Restaurant & Bar

Executive Chef Jason Knibb’s Roasted Asparagus with Foraged Herb Salad, Nettle Puree, and Crème Fraiche Emulsion presents a garden of springtime delights, many of which can be found growing in our local canyons and hillsides. Nasturtium, wood sorrel, field cress, nettles—all are wild and plentiful for the picking this time of year. Combined with tender asparagus, the components pack a deliciously flavorful punch, especially for such a deceptively simple dish. “I just love this time of the year because it’s a new beginning,” Knibb enthuses. “We start to see a lot of vegetables and seafood at their most flavorful, and everything is so green, grassy and fresh. It gets me excited about the months to come.”

Bernard Guillas, The Marine Room

Garnished with the blossoms, shoots and leaves of spring, Chef Bernard’s Alaskan Halibut with Maltese Orange Gremolata celebrates the freshest flavors of the season. “Nothing tastes as pure and delicious as the snow white flesh of my favorite Alaskan halibut, plucked straight from its native waters in the height of spring,” Guillas enthuses. “The gremolata topping the fish combines locally harvested Maltese orange zest with almonds, parsley leaves and fleur de sel. Red watercress, confit heirloom tomatoes, English peas in their pod, hon shimeji mushrooms, pea shoots, white asparagus and other baby veggies sing out ‘Spring has sprung!’ Daubs of golden saffron-infused Vya Vermouth and Plugra butter, deep red beet puree and a burnt orange-hued spread of tomato, garlic and espelette pepper finish this dish with a vibrancy of color and taste.”



NINE-TEN Restaurant & Bar



Coconut Mint Mojito \$9.50, Brockton Villa, 1235 Coast Boulevard, La Jolla 858.454.7393 brocktonvilla.com



Orange Flower Ginger Martini, \$15, The Marine Room, 2000 Spindrift Drive, La Jolla 888.600.0720 marineroom.com



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



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

FRESH AND FRUITY

Nothing forbidden about these drinks

PHOTOS BY NOUSHIN NOURIZADEH & BRYAN OSTER



Breakfast Paloma: Tequila, Cointreau, Blood Orange Soda, Grapefruit Juice, Agave Syrup, Lime, \$10, NINE-TEN, 910 Prospect Street, La Jolla 858.964.5400 nine-ten.com



The Dragon: orange juice, dragon fruit, mango, strawberry, banana, cashews, \$9.95, Elixir Local & Organic Juice and Food, 1446 Camino Del Mar, Del Mar, 858.793.4663 elixirdelmar.com



Christine's Green Smoothie, \$12, A.R. Valentien, 11480 North Torrey Pines Road, La Jolla, 858.777.6635 lodgeattorreyppines.com



Young Ginger and Kumquat Fizz, \$12 Kitchen 1540, 1540 Camino Del Mar, Del Mar 858.259.1515 laubergedelmar.com