

# NINE-TEN

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restaurant and bar

## AWARDS & ACCOLADES

- 2017 "Wine Spectator Award of Excellence"
- 2017 Zagat Survey® Recognition:
  - NINE-TEN Food: Score of 4.5 (very good to excellent)
  - NINE-TEN Décor: Score of 4.3 (very good to excellent)
  - NINE-TEN Service: Score of 4.5 (very good to excellent)
- 2017 Ranch & Coast Magazine Best of San Diego Awards:
  - "Best Chef: Jason Knibb"
  - "Favorite Restaurant: NINE-TEN"
  - "Best Service: NINE-TEN"
  - "Best Sommelier: Chris Russo"
- 2017 San Diego Magazine Reader's & Critic's Pick Best Restaurant Awards:
  - "Best Hotel Restaurant" Critic's Pick Winner & Reader's Choice Runner Up
- 2017 La Jolla Village News Reader's Choice Best Restaurant Awards:
  - "Best Chef in La Jolla: Jason Knibb" - 1st Place Gold Award
  - "Best Dinner in La Jolla" - 1st Place Gold Award
  - "Best Wine List in La Jolla" - 1st Place Gold Award
  - "Best Overall Restaurant in La Jolla" - 2nd Place Silver Award
  - "Best Service in La Jolla" - 2nd Place Silver Award
- 2017 Trip.com "Highly Recommended" Award
- 2016 "Wine Spectator Award of Excellence"
- 2016 Zagat Survey® Recognition:
  - NINE-TEN Food: Score of 25 (very good to excellent)
  - NINE-TEN Décor: Score of 23 (very good to excellent)
  - NINE-TEN Service: Score of 25 (very good to excellent)
- 2016 San Diego Magazine Reader's & Critic's Pick Best Restaurant Awards:
  - "Best Hotel Restaurant" Reader's Choice Runner Up
  - "Hall of Fame Dish / Jamaican Jerk Pork Belly" Critic's Pick Winner
  - "Best Desserts" Critic's Pick Winner
- 2016 Gold Medallion Award: Best Hotel Restaurant/Fine Dining – California Restaurant Association, SD Chapter
- 2016 La Jolla Village News Reader's Choice Best Restaurant Awards
  - "Best Chef in La Jolla: Jason Knibb" - 1st Place Gold Award
  - "Best Dinner in La Jolla" - 1st Place Gold Award
  - "Best Service in La Jolla" - 1st Place Gold Award

- "Best Wine List in La Jolla" - 1st Place Gold Award
- "Best Overall Restaurant in La Jolla" - 2nd Place Silver Award
- 2016 Trip Advisor Certificate of Excellence Award (*consistently ranked in top 10 of all La Jolla restaurants*)
- 2016 "Fodor's Choice 'Best of the Best' Award" – *Fodor's Travel*
- 2016 "Diners' Choice Award" – *Open Table*
- 2015 "Wine Spectator Award of Excellence"
- 2015 Zagat Survey® Recognition:
  - NINE-TEN Food: Score of 25 (very good to excellent)
  - NINE-TEN Décor: Score of 23 (very good to excellent)
  - NINE-TEN Service: Score of 25 (very good to excellent)
- 2015 Gold Medallion Award: Best Hotel Restaurant/Fine Dining – California Restaurant Association, SD Chapter
- 2015 "Best Hotel Restaurant" Critic's Choice Award - *San Diego Magazine*
- 2015 REAL Certified by the United States Healthful Food Council (USHFC) – REAL: Responsible Epicurean and Agricultural Leadership, a holistic nutrition and sustainability certification program and an emerging national standard for nutrition and sustainability best practices in the foodservice industry.
- 2015 Trip Advisor Certificate of Excellence Award (*consistently ranked in top 10 of all La Jolla restaurants*)
- 2015 "Fodor's Choice 'Best of the Best' Award" – *Fodor's Travel*
- 2015 "Diners' Choice Award" – *Open Table*
- 2014 "Jason Knibb: San Diego Chef of the Year" - California Restaurant Association, San Diego Chapter. The award was presented by San Diego's Mayor, Kevin Faulconer. Considered San Diego's most prestigious restaurant honors, the 2014 "Gold Medallion Awards" gala attracted over 1,200 industry guests, including our city's most celebrated restaurateurs, chefs, purveyors, city dignitaries, media and foodies.
- Zagat Survey® Recognition:
  - NINE-TEN Food: Score of 26 (extraordinary to perfection)
  - NINE-TEN Décor: Score of 22 (very good to excellent)
  - NINE-TEN Service: Score of 24 (very good to excellent)
- 2014 San Diego Restaurant of the Year – GoodEatsSanDiego.com
- 2014 "Diners' Choice Award" – *Open Table*
- 2014 "Best Hotel Restaurant" - *CityBeat*
- 2014 "Wine Spectator Award of Excellence"
- 2014 "Chef Jason Knibb: Best Chef in San Diego" Critic's Choice Award - *San Diego Magazine*
- 2014 Gold Medallion Award: Best Hotel Restaurant/Fine Dining – California Restaurant Association, SD Chapter
- 2013 Zagat Survey® Recognition:
  - NINE-TEN Food: Score of 26 (extraordinary to perfection)
  - NINE-TEN Décor: Score of 22 (very good to excellent)
  - NINE-TEN Service: Score of 24 (very good to excellent)
- 2013 Best Chefs America Inductee (Jason Knibb) – Chefs are nominated annually by fellow chefs, other culinary professionals, and food enthusiasts

- 2013 Gold Medallion Award: Best Hotel Restaurant/Fine Dining – California Restaurant Association, SD Chapter
- 2013 "Best Hotel Restaurant" - *CityBeat*
- 2013 "Wine Spectator Award of Excellence"
- 2013 Trip Advisor Certificate of Excellence Award
- 2012 Zagat Survey® Recognition:
  - NINE-TEN Food: Score of 27 (*extraordinary to perfection*)
  - NINE-TEN Décor: Score of 22 (*very good to excellent*)
  - NINE-TEN Service: Score of 24 (*very good to excellent*)
- 2012 "Wine Spectator Award of Excellence"
- 2012 "Top 10 Restaurants in San Diego" - *Zagat*
- 2012 Gayot Best Restaurants:
  - Top 10 San Diego Food Rating
  - Top 10 San Diego American Restaurants
  - Top 10 Molecular Restaurants in the United States
- 2012 Gold Medallion Award: Best Hotel Restaurant/Fine Dining – Calif. Restaurant Assoc., SD Chapter
- 2012 "Silver Fork Award" – *San Diego Home/Garden & Lifestyles Magazine*
- 2012 "Best Restaurants in San Diego" Reader's & Critic's Choice Awards – *San Diego Magazine*
  - Best Hotel Restaurant
- 2012 "Diners' Choice Award" – *Open Table*
- 2012 Trip Advisor Certificate of Excellence Award
- 2011 "Fodor's Choice Award" – *Fodor's Travel*
- 2011 "Gold Medallion Award: Best Fine Dining Hotel Restaurant" – San Diego Restaurant Association
- 2011 "Silver Fork Award: Best Overall in San Diego" – *San Diego Home/Garden & Lifestyles Magazine*
- 2011 "Best Restaurants in San Diego" Critic's Choice Awards – *San Diego Magazine*
  - Best Burger
- 2011 "Reader's Choice Awards" - *La Jolla Village News*
  - Best Chef/Jason Knibb
  - Best Wine List
  - Best Night Eats
- 2011 "Best Restaurant's" Editor's Pick/Best Restaurant – *Ranch & Coast Magazine*
- 2011 San Diego Chef Hall of Fame Nominee – Pastry Chef Jack Fisher
- 2011 "Best Hotel Restaurant in San Diego" – *City Beat*
- 2011 "Best Top 10 Overall Restaurants" Diners' Choice Award – *Open Table*
- 2011 "Best Top 5 Fit For Foodies Restaurants" Diners' Choice Award – *Open Table*
- 2011 "Wine Spectator Award of Excellence"
- 2010 Rising Star Chef Winner/Jason Knibb – StarChefs (one of only 2 chefs in San Diego to be recognized for this coveted honor)
- 2010 "Best Chefs in San Diego" Award Winners/Pastry Chef Jack Fisher & Chef Jason Knibb – *San Diego Reader Best Restaurants Issue*
- 2010 "Silver Fork Award" – *San Diego Home/Garden & Lifestyles Magazine*
- 2010 "San Diego's Best Chocolatier/Pastry Chef: Jack Fisher" – *San Diego Magazine*

- 2010 “Diners’ Choice Award” – *Open Table*
- 2010 “Best Restaurant’s” Reader’s Choice Awards – *Ranch & Coast Magazine*
  - Best Wine List
- 2010 “Fodor’s Choice Award” – Fodor’s Travel
- 2010 “Reader’s Choice Awards” - *La Jolla Village News*
  - Best Overall Restaurant
  - Best Restaurant Service
  - Best American
  - Best Dinner
  - Best Happy Hour
  - Best Restaurant Wine List
  - Best Burger
- 2010 "Wine Spectator Award of Excellence"
- 2009 Zagat Survey® Recognition:
  - NINE-TEN Food: Score of 26 (*extraordinary to perfection*)
  - NINE-TEN Décor: Score of 22 (*very good to excellent*)
  - NINE-TEN Service: Score of 24 (*very good to excellent*)
- 2009 San Diego Chef Hall of Fame Inductee – Jason Knibb one of the first three chefs to be inducted into local Chef Hall of Fame (sponsored by *San Diego Home/Garden & Lifestyles Magazine* and KUSI Television)
- 2009 “San Diego’s Best Pastry Chef: Jack Fisher” – *Riviera Magazine*
- 2009 “Best Restaurants in San Diego” Reader’s/Critic’s Choice Awards – *San Diego Magazine*
  - Best American Restaurant
- 2009 “Silver Fork Award” – *San Diego Home/Garden & Lifestyles Magazine*
- 2009 “Diners’ Choice Award” – *Open Table*
- 2009 “Fodor’s Choice Award” – *Fodor’s Travel*
- 2009 "Wine Spectator Award of Excellence"
- 2008 “Best Restaurants in San Diego” Reader’s Choice Awards – *San Diego Magazine*
  - Best Hotel Restaurant
- 2008 “Silver Fork Award” – *San Diego Home/Garden & Lifestyles Magazine*
- 2008 “Platinum Award” – *944 Magazine*
  - Best Hotel Dining
- 2008 Gold Medallion Award Nominee: Best California/American Restaurant Fine Dining – San Diego Restaurant Association
- 2008 “Best of the Best” Reader’s Choice Awards – *Ranch & Coast Magazine*
  - Best Restaurant/American
  - Best Bartender/Michael Yen
- 2008 "Wine Spectator Award of Excellence"
- 2007 “Best Restaurants in San Diego” Reader’s Choice Awards – *San Diego Magazine*
  - Best of the Best Restaurant (Moderate Category)
  - Best Hotel Restaurant
- 2007 "Wine Spectator Award of Excellence"

- 2006 Gold Medallion Award: Best Hotel Fine Dining Restaurant – San Diego Restaurant Association
- 2006 Best Hotel Restaurant - Ranch & Coast Magazine
- 2006 "Wine Spectator Award of Excellence"
- 2005 "Best of La Jolla" Reader's Choice Awards – *La Jolla Light Newspaper*
  - Best Overall Restaurant
  - Best Chef, Jason Knibb
  - Best Wine List
  - Best Lunch
  - Best Bartender
  - Best Waiter
- 2005 Best Hotel Restaurant - *944 Magazine*
- 2005 Best Restaurant Remake – *San Diego Reader*
- 2005 "Wine Spectator Award of Excellence" –for having one of the most outstanding wine lists in the world (a recipient since 2002)

## **MEDIA ACCOLADES:**

- “NINE-TEN Restaurant & Bar is known as much for executive chef Jason Knibb’s splurge worthy California cuisine, as for the extensive, estimable wine list.” –*Modern Luxury San Diego*
- “Jason Knibb and his sous, Ramon, are both bona fide busts on reality TV — Knibb got an infamous beat-down from ‘Iron Chef’ Bobby Flay; Bojorquez was eliminated first on this season’s ‘Top Chef.’ Whew, that’s a relief: We don’t want either of them going to Hollywood and leaving La Jolla. Because then what would we do without their ethereal hamachi sashimi? Those gleaming slices of fish, delicately appointed with marinated baby shiitake mushrooms and scallion vinaigrette, are refinement on a plate. With sugar Queen Rachel King now as pastry chef, Nine-Ten has an embarrassment of kitchen riches.” – *UT San Diego*
- “Talented young chef” Jason Knibb crafts “edgy”, “inspiring” Cal-Eclectic dishes at this “delightful surprise” in La Jolla’s Grande Colonial Hotel offering “splurge”-worthy à la carte and tasting menu dinners, as well as “bargain” bites at happy hour; “expert” wine service and “appropriately attentive” treatment from the staff, plus a “contemporary” dining space with a “superb” terrace complete the offerings. – 2014 ZAGAT Awards
- 2013 Competitor on BRAVO TV’s Top Chef – NINE-TEN Sous Chef, Ramon Bojorquez
- “Jason Knibb neither courts nor shies away from the local celeb status that’s been conferred upon him by fellow chefs, critics and acolytes”. – *Riviera Magazine*
- 2011 Competitor on the Food Network’s Iron Chef America – Jason Knibb vs. Bobby Flay in a seafood showdown (first chef in San Diego to ever appear on show. Episode aired 11/27/11.)
- What’s consistently remarkable about Nine-Ten is the singular talent of chef Jason Knibb. Here’s a man who understands food, clientele, presentation and the art of surprise. – Stephen Silverman, *San Diego Home/Garden & Lifestyles Magazine*
- Executive Chef Jason Knibb is a gastronomist who eloquently redefines California cuisine with passion, flavor and presentation. – Maria Desiderata Montana, *Ranch & Coast Magazine*
- Nine-Ten didn’t just serve one of the better dinners I had in San Diego; it’s on my list of the top five meals I’ve ever had. – Peter Simek, Travel Writer, *Dallas Magazine*
- Nine-Ten was doing farm-to-fork cuisine long before it became fashionable. - Naomi Wise, Restaurant Critic, *San Diego Reader*
- Never mere afterthoughts, (Pastry Chef Jack) Fisher’s extraordinary desserts are playful, serious cuisine. – *San Diego Reader*
- Every entree is a triumph of wit, skill and enthusiasm. Chef Jason Knibb's constant invention keeps Nine-Ten breathtaking. – Stephen Silverman, Restaurant Critic, *San Diego Home/Garden & Lifestyles Magazine*
- The star is his (Jason Knibb’s) Jamaican jerk pork belly with baby carrots, Swiss chard, plantains, black eyed peas and spicy jellies. Fat hasn’t been put to such good use since Chris Farley did his Chippendales dance on Saturday Night Live. – Troy M. Johnson, Restaurant Critic, *Riviera San Diego magazine*
- Jason Knibb and Jack Fisher are the kind of guys who can separately breathe culinary superiority into any kitchen. Put them together under one roof and feats of magic ensue. – *Gay & Lesbian Times*
- We’re always on the lookout for chefs with soul, and Jason Knibb blew us away. He’s going to be a chef everyone hears about, so keep your eyes peeled and ears open. – Editor Antoinette Bruno, 2009  
[www.StarChefs.com](http://www.StarChefs.com)
- Flavors that make your palate dance – *ZAGAT Guide*

- If you're looking for the meaning of California cuisine, you'll find it here - *Gourmet Magazine*
- It's one of the most exciting restaurants in San Diego. Every dish here is worth trying – *San Diego Home/Garden & Lifestyles*
- Taste interesting, ingredient-conscious dishes from Jason Knibb – *Sunset Magazine*
- Superbly crafted and executed menus - *Frommers, San Diego*
- One of the Year's Most Exciting Discoveries – *Los Angeles Times*
- One of "Americas Best Restaurants - *Gourmet Magazine*
- Plate after plate, I thought I'd been whisked off to San Francisco, New York or foodie heaven – *SD Reader*
- NINE-TEN is La Jolla's Quintessential Restaurant - *San Diego Union-Tribune*
- It's what he's (Jason) doing at NINE-TEN that has him soaring high on our radar - *Riviera Magazine*
- At a time when market fresh is the expectation in California cuisine, Knibb is among the more adventurous chefs that not only use fresh ingredients from small farms but also turn them into big flavors – *Décor & Style*
- The menu offers tasting portions and makes experimenting a pleasure – *Travel & Leisure*
- NINE-TEN has once again become one of La Jolla's Best Kept Secrets - *Ranch & Coast Magazine*
- The Restaurant (NINE-TEN) is a veritable model for other proprietors...as it blends formality, aptitude and friendliness with every swap of your silverware - *Gay & Lesbian Times*
- Run, don't walk to NINE-TEN – *La Jolla Village News*
- NINE-TEN Restaurant is a must for foodies - *Zagat Guide*
- When your looking for a classy fine dining experience, without the old-guard attitude, this hotel eatery stands alone on La Jolla's culinary scene – *Frommers*
- This was the site of the most exciting, exquisite dinner I ate in 2005 – *San Diego Reader*

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