

FALL TRAVEL: Cabo's new luxe resort, untouched slopes in Utah, and seven other reasons to get packing this season PG 63

# San Diego

MAGAZINE

THE BEST PHYSICIANS  
IN 88 SPECIALTIES

# TOP DOCTORS

70<sup>th</sup>  
ANNIVERSARY  
special  
PAGE 72

"Medicine is not a 9-to-5 job. You take the emotion home with you."

— FERTILITY DOCTOR  
SANDY CHUAN, PAGE 82

OCTOBER 2018



\$5.95



VERY IMPORTANT TACO

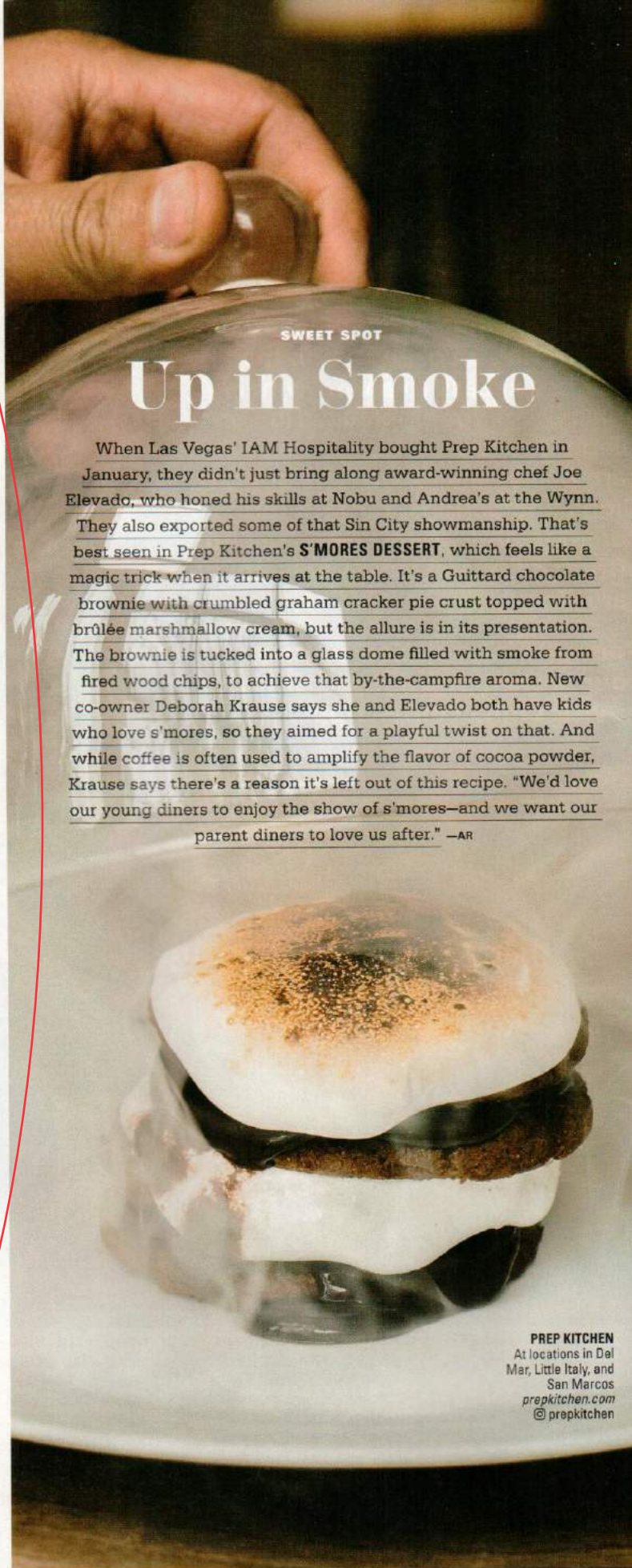
## FRIED CHICKEN

AT NINE-TEN LA JOLLA



Purists beware: The nontraditional taco is here to stay. Just look to the expansion of City Tacos into La Mesa and Sam the Cooking Guy's Not Not Tacos, which recently opened in Little Italy Food Hall. Nine-Ten Restaurant and Bar has joined the ranks now, too. Earlier this year, the sophisticated restaurant perched above La Jolla Cove debuted its fried chicken taco. "We had a fried chicken sandwich on the menu," says Executive Chef Jason Knibb. "It was very popular, but it was also time for a change. So rather than take it off entirely, I opted to flip it into a taco." The dish includes a buttermilk-battered fried chicken breast, avocado puree, cabbage and carrot slaw, and salsa made with char-grilled tomatillos blended with lime juice, jalapeños, and onions. Knibb's unique take is the jerk-brined chicken, a nod to his Jamaican roots. "That's really what my style is all about—doing something new, but something still familiar. A taco is very familiar. My spin was a big piece of good old-fashioned fried chicken." —ARCHANA RAM

910 Prospect Street, La Jolla  
 nine-ten.com @ninetenlajolla



SWEET SPOT

## Up in Smoke

When Las Vegas' IAM Hospitality bought Prep Kitchen in January, they didn't just bring along award-winning chef Joe Elevado, who honed his skills at Nobu and Andrea's at the Wynn. They also exported some of that Sin City showmanship. That's best seen in Prep Kitchen's **S'MORES DESSERT**, which feels like a magic trick when it arrives at the table. It's a Guittard chocolate brownie with crumbled graham cracker pie crust topped with brûlée marshmallow cream, but the allure is in its presentation. The brownie is tucked into a glass dome filled with smoke from fired wood chips, to achieve that by-the-campfire aroma. New co-owner Deborah Krause says she and Elevado both have kids who love s'mores, so they aimed for a playful twist on that. And while coffee is often used to amplify the flavor of cocoa powder, Krause says there's a reason it's left out of this recipe. "We'd love our young diners to enjoy the show of s'mores—and we want our parent diners to love us after." —AR



**PREP KITCHEN**  
 At locations in Del Mar, Little Italy, and San Marcos  
 prepkitchen.com  
 © prepkitchen