

COMPLIMENTARY | SUMMER 2019

ABOUT TOWN





Summer FRESH

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Sumptuous summer! Long, glorious days of golden light followed by star-glittered nights. The hint of salt tasted on a beach breeze; the songs of crickets and cicadas serenading cozy patio evenings. Summer is companionship, as comfortably warm as the sun-kissed air, enjoyed while sharing meals designed around the freshly harvested flavors of the season. Summer fresh means tomatoes ripened in sunshine, sweet and juicy stone fruits, smoky grilled meats and veggies, and succulent locally caught seafood—and these restaurants invite you to take a bite.

THE MARINE ROOM

Visually captivating as a beautifully composed floral arrangement, Chef Bernard Guillas' Hokkaido Bay Scallop Crudo reflects all the elements of summer dining: "It is light, fresh, crisp, and exciting." The delicate scallops are prized for their nutty, sweet flavor, while the yuzu coconut aguachile provides a pleasing balance of acid and fruit notes to the dish. Daubs of XO Sauce give a spicy bite, and garnishes of garden-fresh cucumber leaves and caviar pearls provide texture and crunch.



*"A fresh, clean
presentation—substantial,
but not heavy."*

—Chef Jason Knibb

NINE-TEN RESTAURANT & BAR

Eating lighter while still relishing bold flavors is how Chef Jason Knibb describes the perfect recipe for summer dining. His entrée of Colorado Lamb Loin, locally sourced Chino Farms rapini, torpedo onion, tomato jam, lamb jus, and zucchini purée totally fit the bill. The slight bitterness of the rapini with the sweetness of the red onion and tomato jam, the light taste and texture of the zucchini purée, result in what Knibb calls "a fresh, clean presentation—substantial, but not heavy."

BELLA VISTA SOCIAL CLUB & CAFFÈ

Summer and salads pair naturally, and La Dea, a light, fresh, and colorful interpretation of a Caprese Salad is made super-summery with grilled peaches, fennel, and corn. Owners Nico and Amanda Caniglia often serve this to guests in their home, and now you can savor it yourself for lunch or share with a friend on the patio during Sunset Tapas hours. The dish is inspired by Bella V-regular Barbara Bry, founder of Athena San Diego, which empowers women in science and technology.



La Dea at Bella Vista
Social Club & Caffè