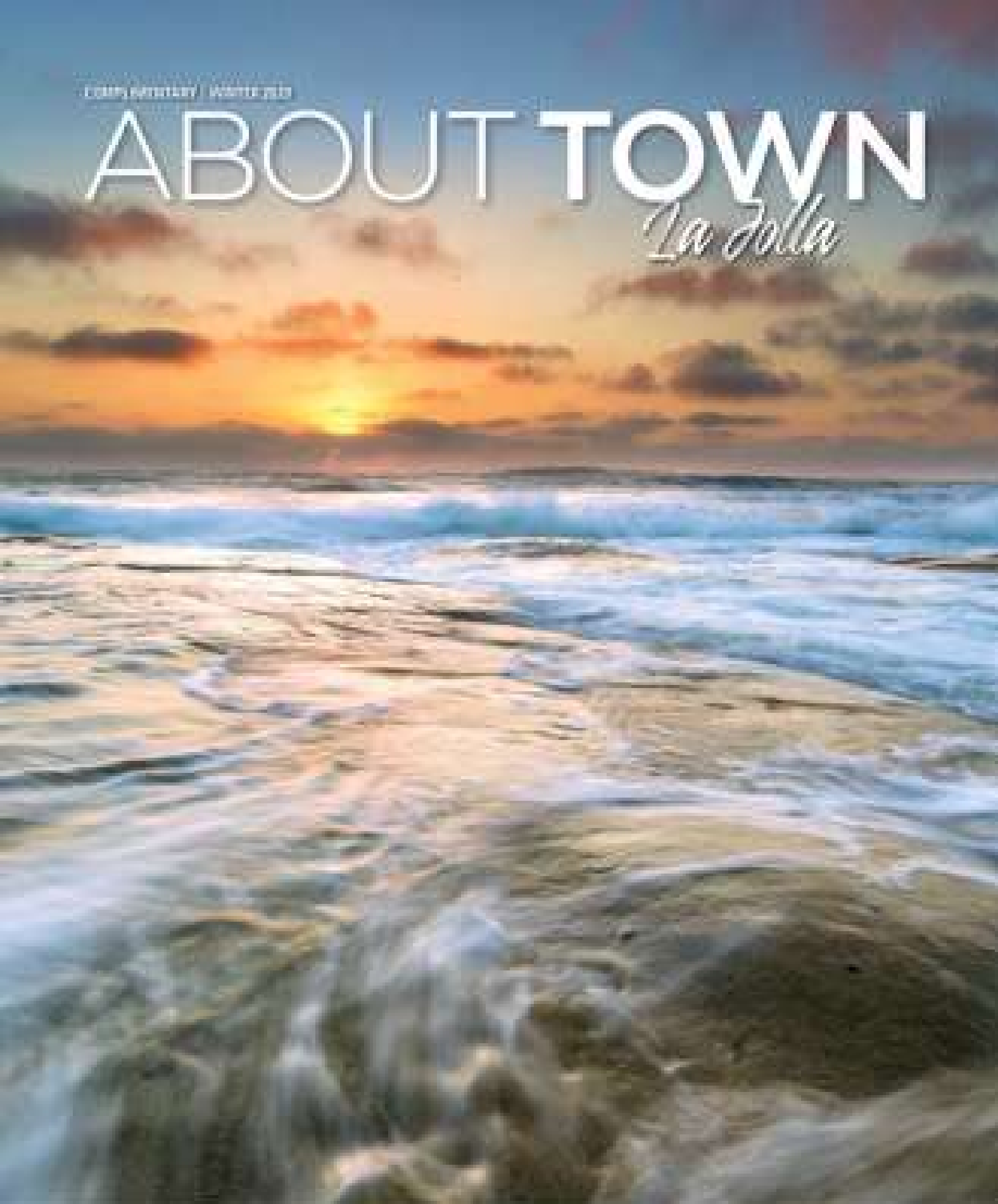


COMPARISON/ WINTER 2019

# ABOUT TOWN

*La Jolla*





# SIGNATURE Sauces

BY WENDY LEMLIN  
PHOTOS BY NOUSHIN NOURIZADEH

A sauce can be many things to a dish. It can be the main attraction—think hearty pasta Bolognese or fiery Thai curry—or it can impart culinary exclamation points of flavor and color to a beautifully styled plate. A sauce can tie together all the components of a dish or add a pleasing touch of contrast and balance. It might be as light as air or substantially earthy; it might add an element of comfort or wake up your palate with an unexpected “wow.” With these signature sauces, getting sauced is a good thing!



## Beaumont's Eatery

East meets Far East in Chef Shahab Pourteymoor's **Crispy Scottish Salmon with Korean Barbeque Sauce**. The sauce, made with a Korean red chili paste (gochujang), fresh ginger, brown sugar, and orange juice gives the seared sushi grade salmon an exotic spicy/sweet twist. Roasted heirloom carrots and sautéed corn are tossed in the sauce and scattered over the fish. “The bold sauce, combined with the carrots’ earthiness and the corn’s sweetness, adds a wonderful balance to the fatty salmon,” says Chef Shahab.



NINE-TEN Restaurant & Bar's  
Miso Semifreddo with Glazed  
Quince, Crisp Phyllo, Passion  
Fruit Cream, and Apple Sorbet





# NINE-TEN Restaurant & Bar

When it comes to dessert, a fabulous sauce adds another layer of lusciousness to delicious decadence. Case in point: Pastry Chef Jose Alonzo III's **Miso Semifreddo with Glazed Quince, Crisp Phyllo, Passion Fruit Cream, and Apple Sorbet**. "Sauce is very important, adding moisture and texture, while creating an abundance of things. It enhances flavor when fused with other components," he explains, citing the sauce of pear vinegar, sugar, and apple cider that glazes the quince pieces nestled between phyllo.

## The Marine Room

"In France, chefs are required to master the technique and the art of making sauces," maintains Executive Chef Bernard Guillas. Embracing the season, Chef Bernard presents his **Heirloom Carrot Ginger Risotto**, with the sauce manifested as an airy Coconut Curry Foam, crafted by a scientific practice of using only organic ingredients including eggplant, coconut milk, and lemongrass. The foam is finished with an infusion of Thai green curry, creating a lightness to balance the hearty, complex risotto. \*

The Marine Room's Heirloom Carrot Ginger Risotto

