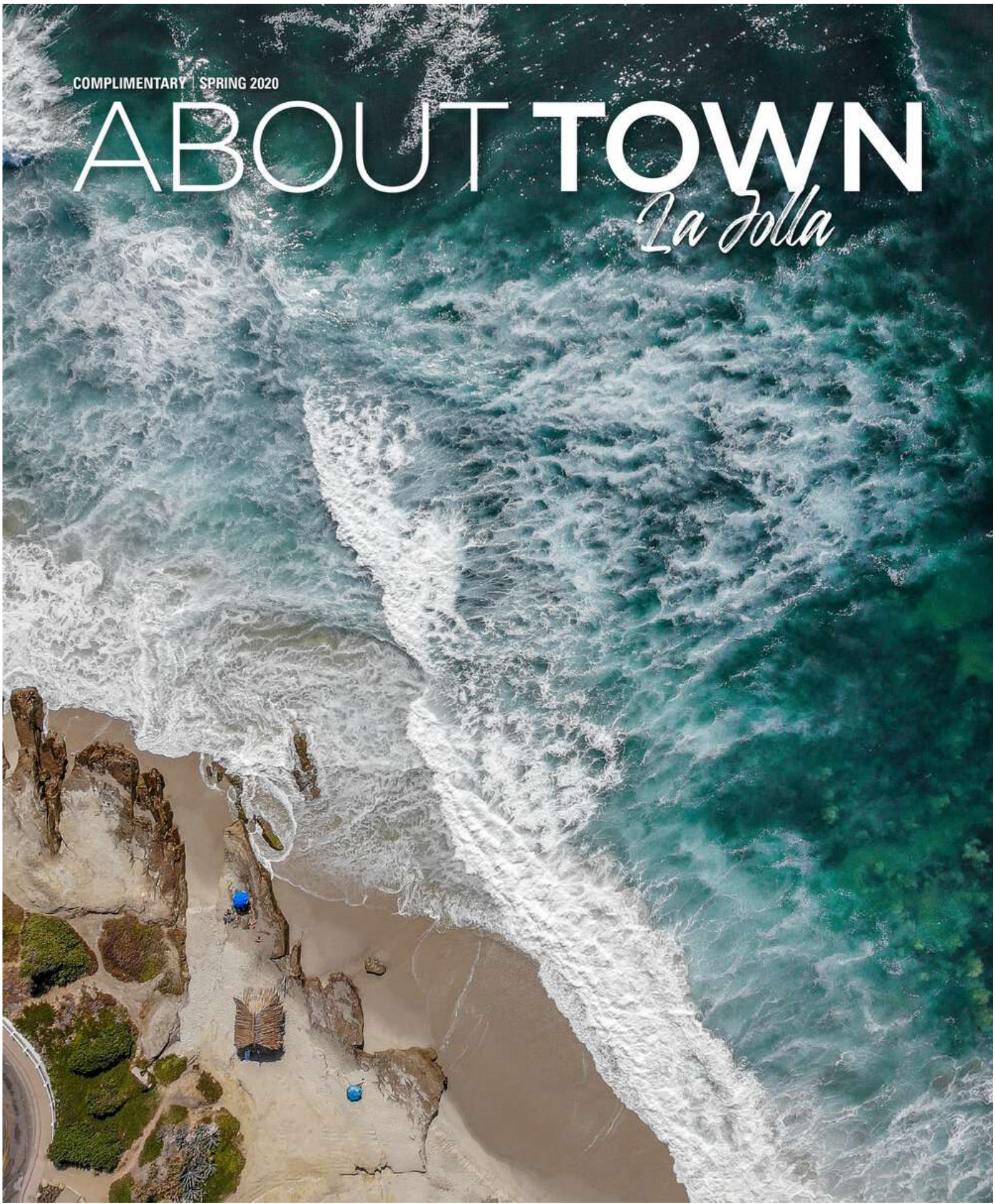


COMPLIMENTARY | SPRING 2020

# ABOUT TOWN

*La Jolla*





NINE-TEN Restaurant & Bar's Poached  
Salmon in Vichyssoise Sauce



# THE ESSENCE OF

# Herbs

BY WENDY LEMLIN  
PHOTOS BY NOUSHIN NOURIZADEH



Herbs. Their volume in a recipe may be small, but their contribution to the flavor profile is tremendous. Herbs bring pizzazz to pasta, vibrance to veggies, and finesse to fish. What would Italian cuisine be without oregano or basil? How could one make chili without cumin? Poultry stuffing without thyme? A julep without mint? On their own or harmoniously combined, fresh herbs elevate the overall deliciousness of these springtime dishes.

## NINE-TEN RESTAURANT & BAR

“When I think of herbs,” says Executive Chef Jason Knibb, “I think vibrant and fresh, like springtime itself after the winter months. I might use dried herbs in the components of a dish that call for longer cooking methods, like braises and heavier sauces, while the more delicate flavors of fresh herbs shine with little to no cooking.” For **Poached Salmon in Vichyssoise Sauce**, Chef Jason enlivens one of his favorite seasonal fish with the spring flavors of tarragon, basil, chervil, and chives.