

N I N E - T E N

restaurant and bar

AWARDS & ACCOLADES

- 2020 Ranch & Coast Magazine Best of San Diego Awards:
 - "Best Chef: Jason Knibb"
 - "Best Sommelier: Chris Russo"
 - "Best Fine Dining Restaurant"
- 2020 La Jolla Light Best of La Jolla Awards:
 - "Best Cocktail"
 - "Best Seafood"
- 2020 San Diego Union-Tribune San Diego's Best Reader's Choice Awards:
 - "Best Chef: Jason Knibb"
 - "Best Business Lunch"
- 2020 "Wine Spectator Award of Excellence"
- 2020 Ranch & Coast Magazine Best Restaurant Awards:
 - "Best Hotel Restaurant"
 - "Best Wine List"
- 2020 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)
- 2019 Michelin California Guide "Plate Distinction"
- 2019 Ranch & Coast Magazine Best of San Diego Awards:
 - "Best Chef: Jason Knibb"
 - "Best Sommelier: Chris Russo"
- 2019 La Jolla Light Best of La Jolla Awards:
 - "Best Cocktail" – 2nd Place Silver Award
- 2019 "Wine Spectator Award of Excellence"
- 2019 San Diego Magazine Reader's & Critic's Pick Best Restaurant Awards:
 - "Best Hotel Restaurant" Critic's Pick Winner & Reader's Choice Winner
- 2019 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 Selection in La Jolla" - 1st Place Gold Award
 - "Best Bar in La Jolla" - 1st Place Gold Award
 - "Best American Cuisine in La Jolla" - 1st Place Gold Award
- 2019 Ranch & Coast Magazine Best of San Diego Awards:
 - "Best Hotel Restaurant"

- 2019 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)
- 2018 "Wine Spectator Award of Excellence"
- 2018 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)
- 2018 Gold Medallion Award: Best Hotel Restaurant/Fine Dining – California Restaurant Association, SD Chapter
- 2018 San Diego Magazine Reader's & Critic's Pick Best Restaurant Awards:
 - "Best Hotel Restaurant" Critic's Pick Winner & Reader's Choice Runner Up
- 2018 "NINE-TEN: 1 of the 12 Best Hotel Bars in San Diego" – Fodor's Travel
- 2018 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 Selection in La Jolla" - 1st Place Gold Award
- 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)

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(Updated: 6/2020)