

COMPLIMENTARY | HOLIDAY 2020

ABOUT TOWN

La Jolla



Specials of the Day

PHOTOS BY NOUSHIN NOURIZADEH



What do we love about ordering from a restaurant's menu of daily specials? Whether the dish was inspired by a fresh, seasonal ingredient or simply the chef's latest creative whim, it's bound to be delicious! Just look at the sumptuous Specials of the Day we discovered on our most recent culinary tour about town.



◀ Ranch 45 SOPE

This tasty dish premiered as a daily special and was received so well, it has earned a spot on the regular dinner menu. It may appear dainty, but it's a powerful medley of Brandt Beef ribeye cap, fresh avocado purée, Mexican pinto beans, and Mexican crema, all tucked into a robust house-made masa tarte. Perfect as an appetizer or alongside the soup of the day.

NINE-TEN Restaurant & Bar SCOTTISH SALMON ▲

Inspired by the French dish, artichokes barigoule, Chef Jason Knibb braises tender young artichoke hearts in white wine and butter, adding Thumbelina carrots, spring onions, garlic, and other aromatics. He removes the artichokes and other vegetables to maintain texture and returns them to the liquid when it is reduced. Chanterelle mushrooms are added for depth. The tender salmon with its crispy skin absorbs these flavors beautifully.