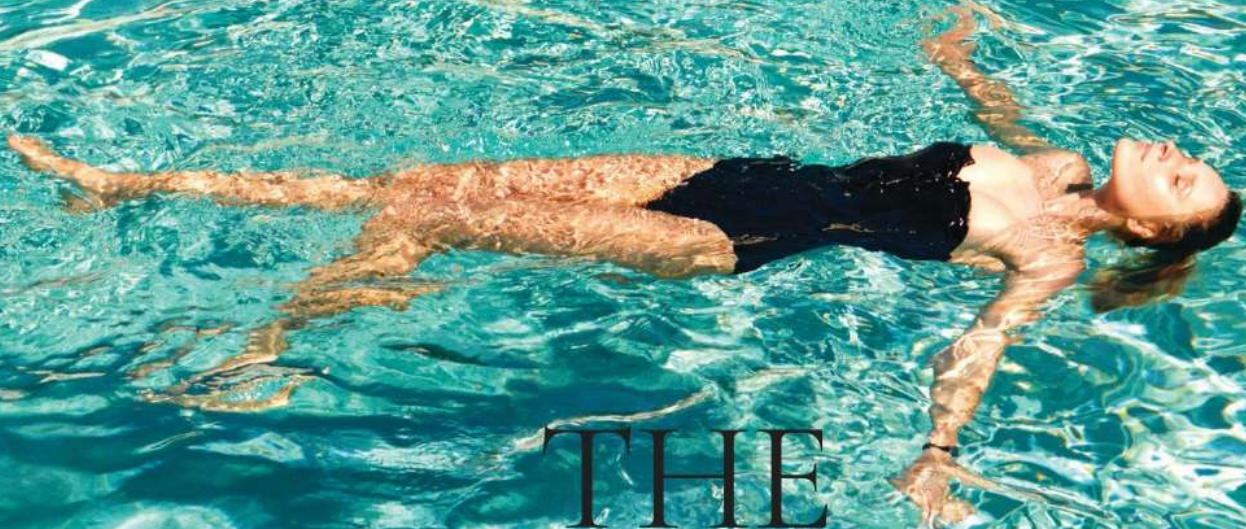


Modern Luxury

SAN DIEGO

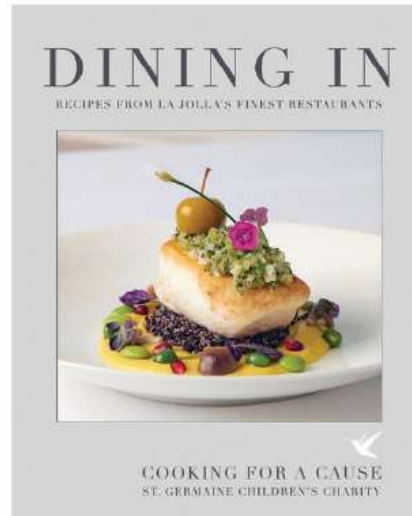


GUCCI'S HOUSE
RULES &
5 QUESTIONS
WITH HOTELS
ABOVE PAR
FOUNDER
BRANDON
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THE GREAT ESCAPE

From Palm Springs to Bermuda, Dreamy
Destinations Near & Far



**HAMACHI SASHIMI
WITH MARINATED
BABY SHIITAKE
MUSHROOMS
AND SCALLION
VINAIGRETTE**

Serves 4

**FOR THE MARINATED
MUSHROOMS**

1 lb. baby shiitake mushrooms
2 shallots, sliced into rings
1 garlic clove
1 bay leaf
1 tsp. black peppercorns,
whole
1 bunch thyme
2 cups dry white wine,
vermouth
2 cups white wine vinegar
2 cups rice wine vinegar,
seasoned
¼ cup soy sauce
1 oz. extra-virgin olive oil

**FOR THE SCALLION
VINAIGRETTE**

1 cup scallion, sliced thin
¼ cup rice wine vinegar
1 tsp. sesame oil
½ cup extra-virgin olive oil
½ cup soy sauce

FOR THE HAMACHI

1 lb. hamachi, sashimi grade

1 bunch upland cress
Sea salt to taste

Make the marinated mushrooms: In a medium-size saute pan on medium-high heat, add the olive oil, garlic, shallots and spices. Saute for 3 to 5 minutes, stirring often. Add mushrooms and cook for 1 minute. Add vermouth and vinegars. Bring to a boil and let cook for 1 minute. Place mixture into a container to cool at room temperature. Reserve for later.

Make the scallion vinaigrette: Combine all ingredients and let stand for 15 minutes.

Assemble the dish: Slice hamachi into ¼-inch thickness, about 24 slices. Arrange 6 slices on a plate. Place the marinated mushrooms in and around the hamachi. Spoon over the scallion vinaigrette over the hamachi. Sprinkle upland cress over the hamachi. Season with sea salt. Repeat for 4 servings.

SWEET CHARITY

Bring the magic of fine dining home thanks to a charitable cookbook showcasing La Jolla's top restaurants.

BY ALLISON MITCHELL

In a pandemic-driven pivot, the altruists at St. Germaine Children's Charity decided to highlight La Jolla's diverse culinary scene and its talented chefs in *Dining In: Recipes From La Jolla's Finest Restaurants* (stgermainechildrenscharity.org/cookbook) in place of its beloved Silver Tea fundraiser. Featuring more than 50 recipes from favorites like The Marine Room and A.R. Valentien at The Lodge at Torrey Pines, 100% of the cookbook's proceeds benefit San Diego child abuse prevention agencies via a \$50 donation. Here, award-winning chef Jason Knibb of Nine-Ten Restaurant and Bar shares how to make his hamachi sashimi with marinated baby shiitake mushrooms and scallion vinaigrette. Bon appétit!

FROM LEFT, PHOTOS: COURTESY OF NINE-TEN RESTAURANT AND BAR; BY GREGORY BERTOLINI