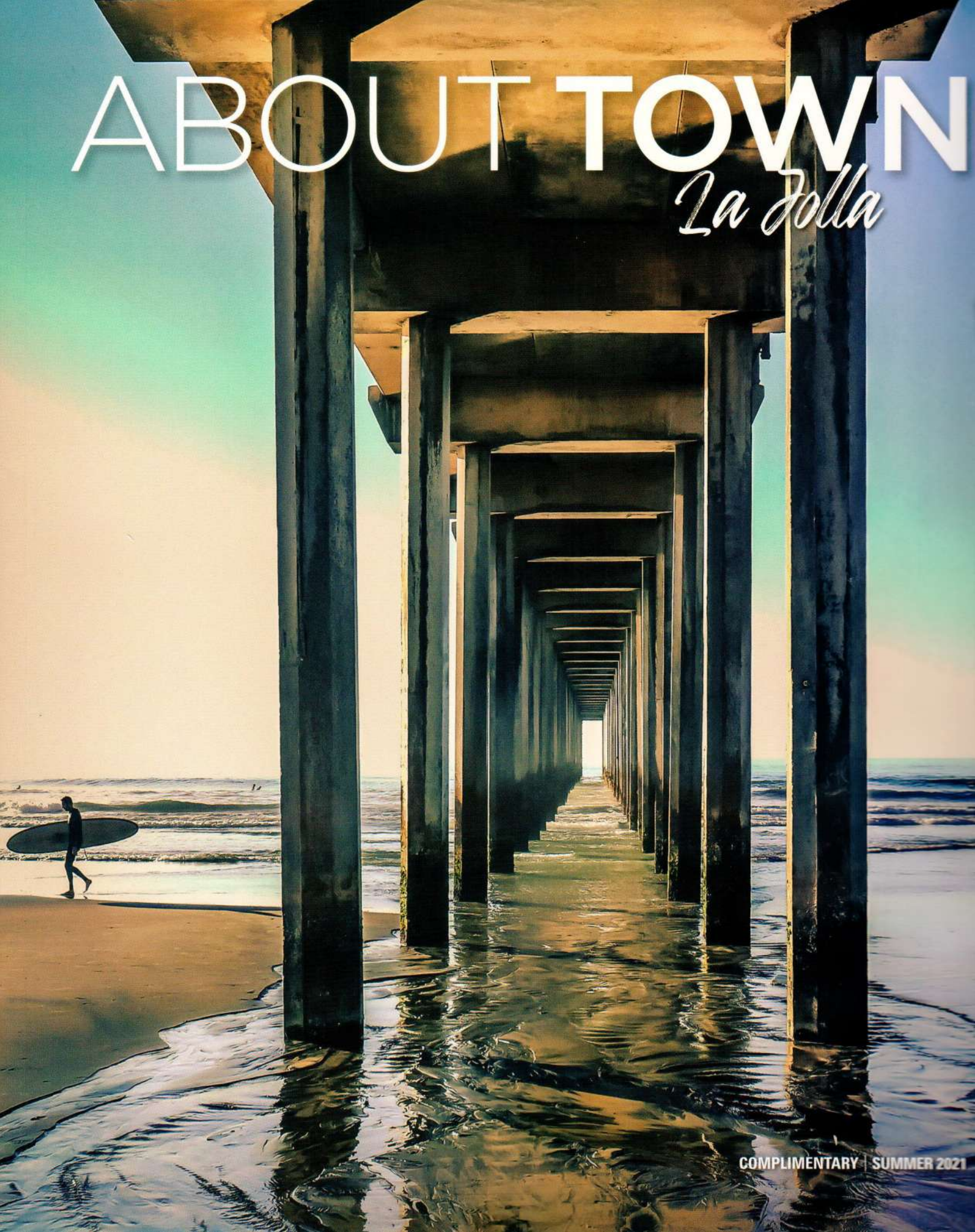


ABOUT TOWN

La Jolla



COMPLIMENTARY | SUMMER 2021

NINE-TEN IS TWENTY

Celebrating two decades of award-winning farm-to-table cuisine



If you were looking for an excuse to order another slice of NINE-TEN Restaurant's signature Half-Baked Chocolate Cake, here it is. Located in the iconic 108-year-old Grande Colonial Hotel, NINE-TEN is observing its 20th milestone anniversary as one of San Diego's pioneer farm-to-table restaurants with nationally acclaimed Executive Chef Jason Knibb at the helm.

When the restaurant opened in July 2001, it quickly became known as one of the area's finest dining establishments. Through the years, an abundance of industry honors have been bestowed upon Executive Chef Jason Knibb, including "San Diego's Chef of the Year," awarded by the California Restaurant Association. Chef Jason was also a competitor on *Iron Chef America*, battling Bobby Flay in a seafood showdown.

"It's wonderful to see how much San Diego's culinary scene has changed over the years," Chef Jason says. "Nearly two decades ago, NINE-TEN opened with its farm-to-table concept, which today continues to evolve, yet remains true to the principle of emphasizing fresh, local products and culinary sustainability."

NINE-TEN's history dates back to 1926, when Silas O. Putnam purchased the La Jolla Drugstore and moved it to the site where the restaurant now stands. Renamed Putnam's Pharmacy, the drugstore added an ice cream fountain and became a prime location for locals to gather. In 1980, Putnam's Pharmacy was transformed into Putnam's Grill, which became La Jolla's landmark steak and martini spot until it closed its doors in 2001. Six months later, NINE-TEN opened.

"We've come a long way in the past 20 years, but one item—our signature Half-Baked Chocolate Cake—has stayed on the menu since day one," Chef Jason notes. "I have served more than 50,000 of them to guests."

This summer, to celebrate the 20-year milestone, NINE-TEN has added a special tequila-based martini, Putnam's Remedy, to the bar menu. Special prix fixe menus are available featuring wines from the extensive *Wine Spectator*-recognized wine cellar. Guests are advised to make reservations for dinner—and to save room for the signature chocolate cake.

For reservations and more information call 858.964.5400 or visit nine-ten.com. ✨



Executive Chef Jason Knibb

AWARDS & ACCOLADES

MICHELIN GUIDE CALIFORNIA "Plate Distinction"

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)

2021 *Ranch & Coast Magazine* Best Restaurant Awards

"Best Hotel Restaurant"

"Best Wine List"

2020 TripAdvisor "Travelers' Choice" Award

2020 *Wine Spectator* Award of Excellence

2020 *San Diego Magazine* Reader's & Critic's Pick Best Restaurant Awards

"Best Hotel Restaurant" Critic's Pick Winner & Reader's Choice Winner

2020 *La Jolla Village News* Reader's Choice 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

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

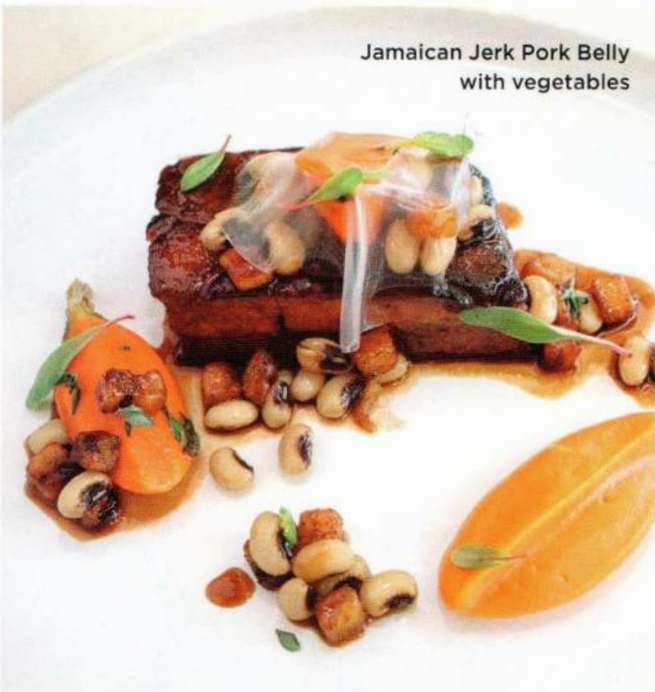
"Best Cocktail"

"Best Seafood"

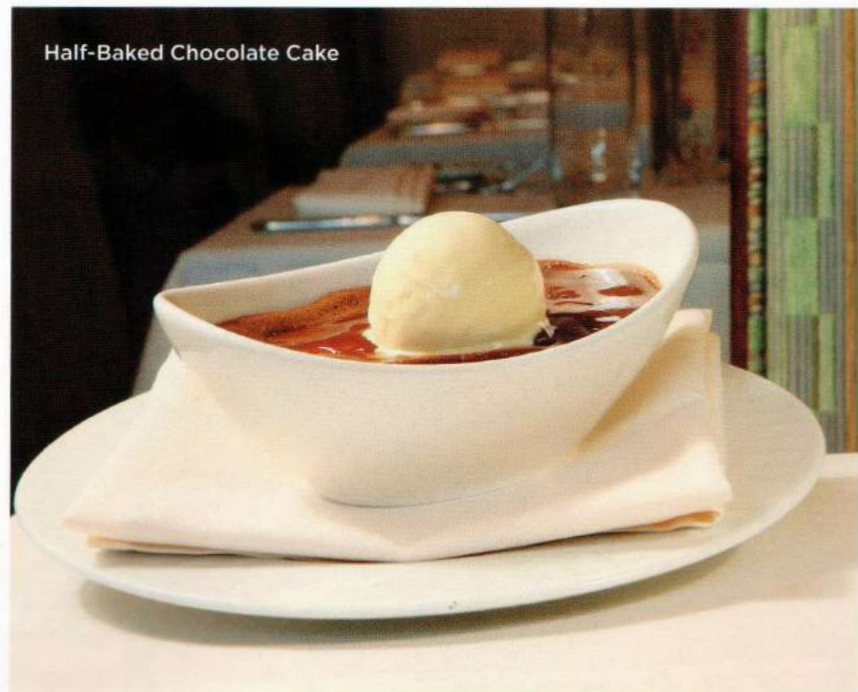
2020 *San Diego Union-Tribune* San Diego's Best Readers Poll Winners

"Best Chef: Jason Knibb"

"Best Business Lunch"



Jamaican Jerk Pork Belly
with vegetables



Half-Baked Chocolate Cake