

# DINING IN

RECIPES FROM LA JOLLA'S FINEST RESTAURANTS



COOKING FOR A CAUSE  
ST. GERMAINE CHILDREN'S CHARITY

# HAMACHI SASHIMI

MARINATED BABY SHIITAKE MUSHROOMS, SCALLION VINAIGRETTE

NINE-TEN RESTAURANT

Led by award-winning, nationally-recognized chef Jason Knibb, NINE-TEN offers the perfect combination of sophistication, casual elegance and an ideal location along La Jolla's lively Prospect Street. Recognized with a Michelin "Plate Distinction" honor, NINE-TEN's globally-inspired, locally-sourced cuisine features the best of the harvest from local artisans, where products are selected daily for the restaurant's seasonal menus. Opened in July of 2001, the restaurant today continues to celebrate nearly two decades as one of San Diego's pioneer "farm-to-table" restaurants.

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Serves 4

## 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

## HAMACHI

1 lb hamachi, sashimi grade  
1 bunch upland cress  
24 Marinated Mushrooms  
4 tsp Scallion Vinaigrette  
to taste sea salt

## FOR THE MARINATED MUSHROOMS

In a medium sized sauté pan on medium-high heat, add the olive oil, garlic, shallots and spices. Sauté 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.

## 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

Combine all ingredients and let stand for 15 minutes.

## HAMACHI

Slice hamachi into ⅛-inch thickness, about 24 slices. Arrange 6 slices on a plate. Place the Marinated Mushrooms in and around the hamachi. Spoon the Scallion Vinaigrette over the hamachi. Sprinkle upland cress over hamachi. Season with sea salt. Repeat for 4 servings.



