

L A J O L L A
LIVING





NINE-TEN RESTAURANT TURNS 25

NINE-TEN Restaurant, known for its seasonal, ingredient-driven cuisine and longstanding relationships with local farms and purveyors, offers an elevated yet approachable dining experience that reflects the spirit of coastal Southern California.

Since opening in 2001, the restaurant has helped shape the region's culinary identity long before "farm-to-table" became a defining movement.

At the helm is Executive Chef Jason Knibb, who has led the kitchen since 2003, 23 of the restaurant's 25 years. Known for his ingredient-driven approach, Chef Knibb blends classical technique with globally inspired influences, all rooted in Southern California's seasonal bounty. His philosophy remains grounded in sourcing the freshest local ingredients and allowing them to shine.

"As we celebrate 25 years this summer, it's incredible to reflect on how far San Diego's dining scene has come," said Knibb. "When NINE-TEN opened, our focus on local sourcing and sustainability was ahead of its time. Today, while the industry has evolved, our commitment to those principles remains unchanged."

While NINE-TEN officially opened in 2001, the storied corner it occupies dates back nearly a century. Originally home to the La Jolla Drugstore in 1928, the space later became Putnam's Pharmacy, known for its soda fountain and warm community atmosphere. The pharmacist, father of Gregory Peck, raised the future Hollywood star in La Jolla. In 1980, the space became Putnam's Grille, a beloved



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Nine-Ten Restaurant today.



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local landmark for decades. Today, NINE-TEN continues that legacy as a gathering place for locals and visitors alike.

Over the past two decades, the restaurant has earned national recognition, including honors from the California MICHELIN Guide and the California Restaurant Association, along with widespread critical acclaim. Chef Knibb has also competed on Iron Chef America, facing Bobby Flay.

One constant remains: the iconic Half-Baked Chocolate Cake, on the menu since day one, with more than 100,000 served.

Today, NINE-TEN stands as a cornerstone of La Jolla dining, where history, hospitality, and seasonality come together on every plate. 1.

Reservations are recommended.
Visit www.nine-ten.com
or call (858) 964-5400.



Putnam's Grill in the 80s and 90s.