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Jack Fisher Returns To La Jolla's Nine Ten Restaurant As Pastry Chef

La Jolla, California (San Diego) (April 7th, 2005) - Renowned local Pastry Chef, Jack Fisher, has announced that he will return to the culinary team at La Jolla's NINE-TEN Restaurant in April. Fisher served as NINE-TEN's pastry chef from February 2002 until he left in October 2003 to open Region, a new restaurant in San Diego. He will return to work alongside Chef Jason Knibb (with whom he worked for a short time before leaving in 2003), crafting the award-winning restaurant's pastry, dessert and cheese creations.

"I've always believed in NINE-TEN and the direction the management and ownership have taken with the restaurant," said Fisher. "Jason and his team have received a great deal of well-deserved recognition for putting out a quality, seasonal product and I am looking forward to contributing to that vision."

Already acclaimed for such favorites as his basil sorbet, lavender crême brûlée and the decadent milk chocolate pot de crème, Fisher will regularly update his creations at NINE-TEN to reflect the freshest herbs and fruits available in San Diego's seasonal microclimate. He will also focus on creating wedding cakes and signature breakfast pastries. In addition to desserts, Fisher will showcase his own hand-crafted cheese creations, while featuring imported selections and ones from northern California.

Fisher's love for food and the culinary arts was originally sparked by his mom and nurtured throughout his professional career. His food & beverage career spans 20 years (16 in the pastry kitchen) at such acclaimed properties as the Sheraton Harbor Island Resort, the Loews Coronado Bay Resort, Region and most recently, the Montage Resort in Laguna Beach. The James Beard House in New York recognized and honored his creativity in 2000 when he was invited to present his desserts for two dinners, as well in 2003 while working at NINE-TEN

"As a San Diego native, Jack's extensive knowledge of the diverse produce available in Southern California throughout the year is significant to the restaurant's style of cuisine. He will be a tremendous asset to our culinary team and we're delighted to have him back onboard," said Terry Underwood, general manager of NINE-TEN.

Under the direction of award-winning Chef Jason Knibb, NINE-TEN Restaurants' culinary staff focuses on evolving California cuisine using fresh, seasonal local produce and ingredients to create dishes that change on a daily basis. The restaurant is open for breakfast and lunch daily, and dinner nightly from 5:30 p.m. NINE-TEN is located at 910 Prospect Street in La Jolla, California. For additional information, call 858-964-5400 or visit our website at www.nine-ten.com.

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