



2017

A \$300,000 renovation of NINE-TEN Restaurant was unveiled on Wednesday, September 6th, 2017. The design, by local restaurant design firm Robinson Brown Design, was intended to be an update to the existing restaurant and create a more modern vibe while keeping the upscale mood. New elements include a refreshing color scheme with infusions of emerald green and light wood while also keeping with the restaurant's existing stone tiled floor. The new palette is meant to be light and contemporary with added texture and color. The restaurant's new main focal point is the vibrant and locally inspired ocean and fauna wall panorama created by renowned local artist, Dana Montlack. The color scheme and art allude to the hotel's iconic location at the sea and La Jolla Cove.

2015

The hotel adds three Electric Vehicle Charging Stations (1 regular; 2 for Tesla vehicles), available to hotel guests and restaurant patrons on a complimentary basis.

2014

NINE-TEN Executive Chef, Jason Knibb, was honored by the California Restaurant Association's (CRA) San Diego Chapter as the 2014 "San Diego Chef of the Year". The award was presented by San Diego's Mayor, Kevin Faulconer. Considered San Diego's most prestigious restaurant honors, the 2014 "Gold Medallion Awards" gala attracted over 1,200 industry guests, including our city's most celebrated restaurateurs, chefs, purveyors, San Diego's Mayor, city dignitaries, media and foodies.

The United States Healthful Food Council (USHFC) awards NINE-TEN its REAL Certification, an emerging national standard for nutrition and sustainability best practices in the foodservice industry. REAL Certified, or Responsible Epicurean and Agricultural Leadership, is a holistic nutrition and sustainability certification program. NINE-TEN was invited to go through the certification process and subsequently satisfied the prerequisites, earning sufficient points in the areas of nutrition, preparation, sourcing, and leadership.

2013

NINE-TEN Sous Chef, Ramon Bojorquez, premieres as a "chefestant" on season 11 of Bravo TV's Emmy and James Beard Award-winning series, "Top Chef", filmed in New Orleans. Ramon joins only a handful of other San Diego chefs who have been invited to compete on the show.

February 1st, 2013

The Grande Colonial officially celebrates its 100 year anniversary as a cornerstone of the La Jolla and San Diego community. Hotel management and employees bury a time capsule underneath the hotel containing a collection of items relevant to the hotel, our community and to our present day. The capsule was dedicated with a permanent plaque inviting those who come after us to remember us and the time in which we lived by opening the capsule on February 1st, 2113.

2012

In preparation of its Centennial, The hotel unveils a \$500,000 renovation of its entry and foyer, lobby and surrounding public spaces and two adjacent meeting rooms. The sophisticated new décor carefully preserved the Grande Colonial's enduring historic appeal, infusing a classic European ambiance and a refined, contemporary sophistication. In this spirit, the result showcases the fine architectural details – such as original Georgian style arches, original cast plaster crown moldings, lead glass windows and intricate hand-stenciled ceilings – all which remain today.

2011

Executive Chef Jason Knibb appears on the Food Network's Iron Chef America, challenging the legendary Bobby Flay to a seafood showdown. Knibb remains the first and only San Diego chef to be invited to appear on Iron Chef.

2007

The Grande Colonial takes another stride forward unveiling the completion of an \$8 million restoration project. The project included the preservation of two adjacent historic landmarks, the Little Hotel by the Sea and the Garden Terraces, adding 18 new suites to the hotel's inventory. The eight-suite Little Hotel by the Sea and the ten-suite Garden Terraces had operated as residential apartment complexes for the past 30 years and had now been restored to their original glory for the community to enjoy for years to come. To recognize their historical significance in the development of La Jolla, both properties were designated as historic sites in 1984 and 1990 respectively.

2003

Jamaican-born and Los Angeles-raised Jason Knibb takes the reins as Executive Chef at NINE-TEN. He remains in this position today.

2001

Putnam's Grille closed its doors and the Grande Colonial opened what has become one of the region's finest dining experiences, NINE-TEN Restaurant. The new restaurant opened in July and, since opening, has garnered numerous awards and accolades including an "extraordinary to perfection" rating by ZAGAT.

1999-2001

Fargo Colonial LLC brings aboard hotel veteran Terry Underwood as general manager (he remains in that position today). The Grande Colonial undergoes an extensive \$5 million renovation and, under the leadership of Underwood, all 75 guest rooms, lobby and restaurant were dramatically upgraded.

1998

Franklin Croft LLC and Fargo Hotel investors LLC joined forces to create Fargo Colonial LLC and purchased the hotel.

1988

The hotel was sold for an estimated \$13.85 million to a Japanese-based investment firm, Tokyo Masuiwaya California.

1980

Putnam's Legacy continues....the space once occupied by Putnam's drugstore became Putnam's Grille. Reflecting the La Jolla of the 1920s, the restaurant was redesigned to feature dark wood paneling, wrought iron chandeliers and ceiling fans, oak dining sets and large picture windows that created an open, fluid environment. The original soda fountain was replaced with a mirrored back bar and alcoholic beverages were served instead of ice cream sodas. The restaurant also stayed true to its heritage by offering diners sidewalk seating, continuing the tradition of the past 65 years.

1970s

The Colonial Inn receives the “People in Preservation” award from the Save Our Heritage Organization. It was said that, “the Colonial Inn... brings the very best from La Jolla’s past tastefully into the present. Elegance, continental service, graceful design and décor, all embraced in the ambience of a small European hotel.”

1967

Three local partners purchased the Colonial for approximately \$1 million. The Colonial’s name was changed to the Colonial Inn. Over the next four years the hotel underwent a \$3 million restoration that brought back its original grandeur. The 75-room property was designed “like an elegant, European hotel” by San Diego’s Robert Carlisle.

1960

The drugstore needed more space, so Putnam’s son, “Putty” moved the establishment to new quarters, much to the chagrin of the community.

1947

Hollywood Meets the Grande Colonial. Following the war, the Colonial became a temporary home to some of Hollywood’s up and coming stars that were performing at the La Jolla Playhouse, founded in 1947 by Peck and fellow actors, Mel Ferrer and Dorothy McGuire. Charlton Heston, Groucho Marx, Jane Wyatt, Eve Arden, Pat O’Brien, David Niven and many other celebrities occupied the hotel well into the late 1950s and continue today.

1941 - 1944

During World War II, the Colonial became home to many of the “top brass” from nearby Camp Callan. While the men were at Camp during the day, their wives volunteered for the local Red Cross. At night, the hotel’s sunroom was partitioned to create accommodations for single servicemen.

1930s

Bane leases the entire property to a “Hollywood man” named W. S. Beard. Unhappy with the way Beard was running things, Bane reorganized the business and R.C. Bugler was brought in as the manager. One year later, a more solid financial plan was drawn for the hotel and the rest of La Jolla grew up around this community cornerstone.

1928

The La Jolla Drugstore was moved inside the Colonial’s main building. An ice cream parlor was added on the sidewalk that served up chocolate sodas and banana splits. The drugstore became a prime location for locals to gather, talk and watch the few passersby. Well loved by the townspeople, the pharmacist was the father of Gregory Peck, who grew up in La Jolla but eventually left for Hollywood and became a movie star.

1928

The “new” Colonial was completed, boasting 28 apartments and 25 single hotel rooms. It also had the first sprinkler system west of the Mississippi; solid, unsupported, reinforced cement stairways and fire doors that still exist in the structure. Those fire doors are still in place today.

1926

Putnam's Legacy Begins. The La Jolla Drugstore, next door to the Colonial, was purchased by Kansas native Silas O. Putnam.

1925

Owner George Bane commissions architect Frank Stevenson to design a hotel that would “rival anything in the West.” The original white, wood-framed Colonial Apartments and Hotel, designed by Richard Requa who was the master architect of the California Exposition in Balboa Park, was moved to the rear of the property (that building remains today and is called the Colonial Suites wing). A new, five-story, concrete, mixed-use building was erected in its place.

February 1st, 1913

The Colonial Apartments and Hotel, later to become the Grande Colonial, opens its doors to become the talk of the town and a foundation for the community. Rooms were available for \$25 to \$50 per month

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