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Chef Celebration Dinner ~ La Valencia, La Jolla : By Sheen Fischer

Celebrating Chefs at the Indomitable La V



In San Diego's rapidly burgeoning food scene, there are a wealth of choices when it comes to collaborative chef dinner experiences. In fact, the real dilemma these days is not finding a great culinary experience with multiple talented chefs participating, but which one to attend.

Every now and then, though, the cause being celebrated by the meal is worthy of special mention and the Chef's Celebration Dinner hosted last night at [La Valencia](#) proves this point. Chef Celebration is a collaborative effort by more than 50 award-winning local chefs who donate their talent, time and energy to raise money for a nonprofit culinary scholarship program. Every year, Chef Celebration holds a series of dinners featuring teams of award-winning local chefs who donate their time and talents to raise funds for an annual scholarship program.

Last night's event was the latest in this year's series with some of the hottest and most talented chefs in San Diego participating. So, without further ado...



Chef David Abella of [West Steakhouse](#) simply knocked it out of the park with this Sizzled Salmon Belly sashimi creation. If a pig ever wanted to be a fish, this is what it would have to be. Closing our eyes and letting this salmon belly melt in our mouths had us savoring the unmistakable and somehow delicate flavor of the salmon, but enjoying the texture and smokiness associated with the tenderest pork belly imaginable.



Chef David's second offering of Crispy Pork Belly and Shrimp salad was first and foremost a salad. It readied and cleansed the palate for the offerings still to come. Add in the crouton like crispy pork belly and the shrimp and noodles, and it became an invigorating textural and decidedly asian experience as well.