

THE NORDCAST

In the Kitchen with executive chef Kevin Templeton: Wind & Sea

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\$28

Duo of spiced duck confit and pan seared scallops with sweet corn fritters, Grand Marnier-cranberry gastrique, braised wintergreens and candied cranberries.

***Please note:** This dish is a winter dish and they will be transitioning into their spring menu and will change the elements of this dish to cater to the spring.*

Tell us about this dish?

The dish is a wonderful pairing of fresh seas scallops and tender duck confit. Both are great on their own but together, magic.

Why is this dish a good addition to the menu?

I would say the dish is a good addition to the menu because it gives you a nice combination of seafood and poultry. I'm always indecisive so when two items come together on one plate, I am happy.

Describe the taste to someone who hasn't had this dish?

The flavors of the dish represent winter and early spring with hints of clove, cranberry, and sweetness of the scallops. The duck is slow cooked in duck fat for up to four hours so it is amazingly tender.

What's a good beer and/or cocktail to pair with this dish?

I would think our house old fashioned would be the best drink to compliment this dish. It has those great spice and citrus notes that are noticed throughout the dish.

Watch as the executive chef Kevin Templeton of barleydash, located in downtown San Diego, gives us an inside look on how he prepares his Surf & Turf-inspired dish, Wind & Sea.

What kind of experience will a diner get at barley mash?

A dinner will feel an overall experience of comfort and excitement. There is such a cool vibe when you walk through the door. Very welcoming and comfortable. There is such a large spectrum of cocktails and craft beers to match our 64 unique items available on the menu.

About Kevin Templeton



Are you from San Diego?

I was born and raised in San Diego. I left to Portland, Oregon to attend culinary school and came back immediately after graduation. San Diego has always been my home.

How long have you been working at barleymash?

I have had the honor of working at barleymash since the beginning. It was a chef's dream to be able to create an entire menu and develop a culture.

Are you planning on adding more dishes to the menu?

We are just about ready to release our spring menu. We do change our menu seasonally. There are a lot of staple items that stay the same but we do love to take advantage of each season's flavors.

What inspired you to become a chef?

I don't know exactly where my insane passion for food came from but my parents did like to cook for the family. Since I could remember, food has always had a sense of joy and togetherness. The more I got into it, the more I fell in love.

When you're not coming up with delicious food items for barleymash, what do you enjoy doing on your spare time?

When I am not cooking at barleymash, my second passion consumes the rest of my time. That second passion is music. I have always had an equal love and passion for music. I am in a local metal band called Godhammered. Music has been my balance to cooking I could not live without either one of them.

barleymash

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