

N I N E - T E N

restaurant and bar

Biography

JOSE ALONZO III, Pastry Chef

LA JOLLA, California – Jose Alonzo III joined Chef Jason Knibb’s team in the pastry kitchen at NINE-TEN Restaurant in La Jolla in May of 2016. As Pastry Chef, he has full operational and directional responsibilities for the pastry kitchen to include infusing the lunch and dinner menus with a variety of desserts ranging from seasonal offerings using products from local artisan providers to house-made cheeses and sorbets.

Jose was formerly with the Rancho Valencia Resort & Spa where he served as Assistant Pastry Chef, executing desserts and menu development for the restaurant’s main dining room and banquet operations.

A San Diego native, Jose began his culinary career working at JRDN Restaurant at the Tower 23 Hotel in Pacific Beach. He has since worked in a variety of pastry positions at Flavor Restaurant & Bar, DBar, Bali Hai Restaurant, and Cannonball/Draft.

Jose is a 2007 graduate of the Art Institute of California, San Diego, where he earned an Associates of Science Degree in Baking & Pastry.

###

(Updated: 8/2016)