

N I N E - T E N

restaurant and bar

Biography

ROCIO SISO GURRIARAN, Sous Chef

LA JOLLA, California – Sous Chef, Rocio Siso Gurriaran, returned to the kitchen of NINE-TEN Restaurant in November of 2014, completing Executive Chef Jason Knibb’s culinary team. She held this same position at NINE-TEN between 2005 and 2009 when she left to pursue other opportunities.

Prior to returning to NINE-TEN, Rocio served on the team at MIHO Gastrotruck, a food truck concept that brought farm-to-table cuisine to the streets of San Diego. In this position, she was responsible for overseeing all the culinary operations under their “MIHO Experience” umbrella, which included a catering company committed to sourcing local, responsibly-farmed ingredients and hand-crafted dishes. Locally, she has also cooked at La Jolla’s Tapenade and North Park’s Smoking Goat.

Prior to arriving in the United States, Galicia-native Rocio worked under famed Chef, Marcelo Tejedor, at his Michelin-starred Casa Marcelo, a traditional Gallega cuisine restaurant located in northwest Spain’s Santiago de Compostela.

When asked why she wanted to return to the NINE-TEN kitchen, Rocio answered, “Besides the ocean view from the kitchen, I’m really looking forward to working with some of the best ingredients available alongside Executive Chef Jason Knibb, one of the best chefs south of Los Angeles”.

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