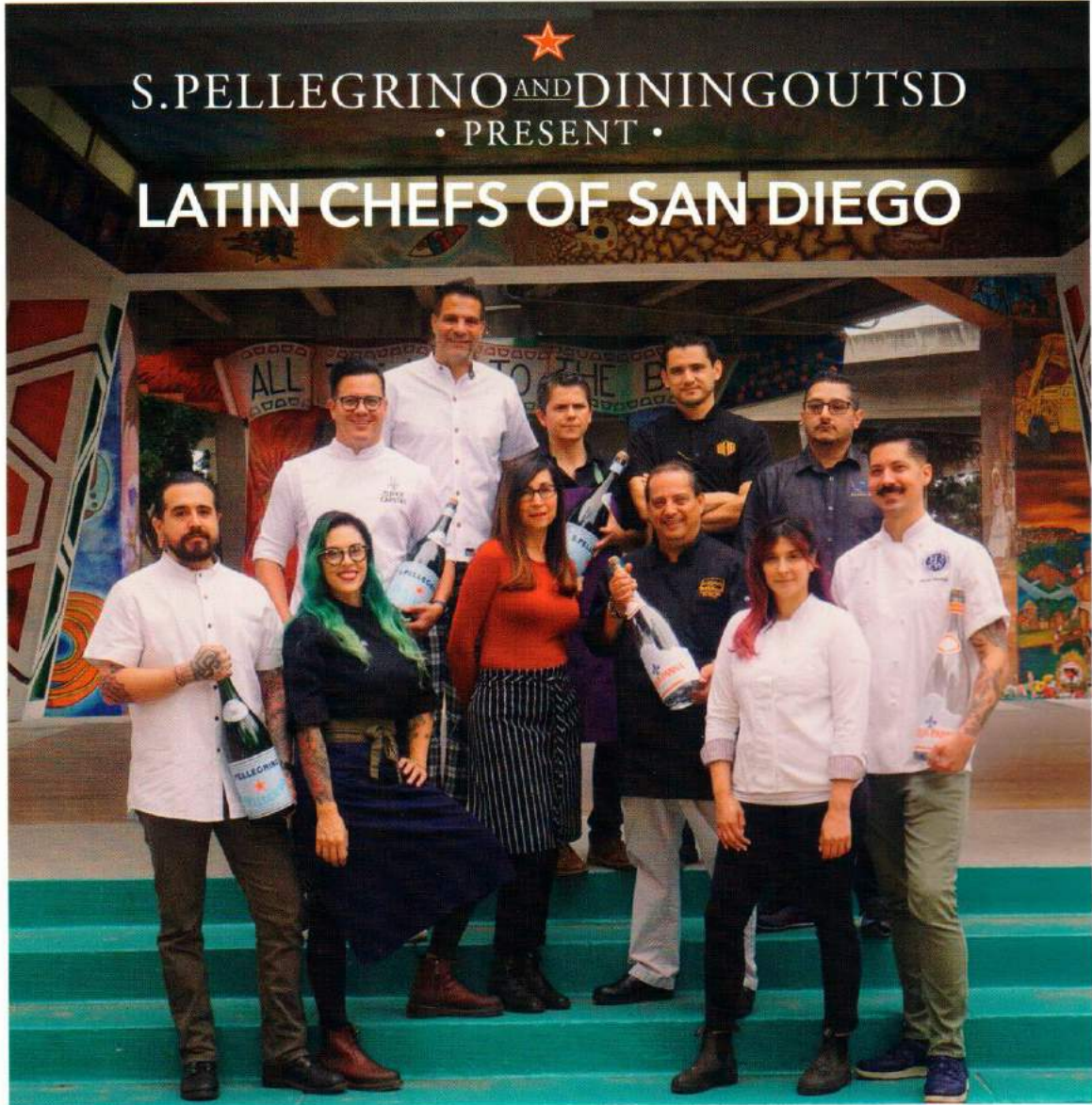


SAN DIEGO

Summer 2019

DININGOUT

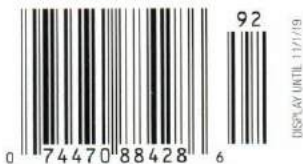
the great restaurants of san diego



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92
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SOUS CHEF ROCIO SISO-GURRIARÁN

NINE-TEN Restaurant & Bar

Spanish-born Rocio Siso-Gurriarán is the sous chef of NINE-TEN, under the direction of Executive Chef Jason Knibb. She initially joined NINE-TEN's kitchen staff in 2005, where she spent the next five years before leaving to pursue other opportunities. She returned as sous chef in November 2014.

Prior to returning to NINE-TEN, Siso-Gurriarán served on the team at MIHO Gastrotruck, a food truck concept that brought farm-to-table cuisine to the streets of San Diego. Locally, she has also cooked at La Jolla's former Tapenade and North Park's Smoking Goat.

Prior to arriving in the United States, as a Galicia native, she worked under the 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 what she loves about working in the NINE-TEN kitchen, Siso-Gurriarán answered, "Besides the ocean view from the kitchen, it's a

great pleasure to work alongside Executive Chef Jason Knibb, one of the best chefs south of Los Angeles, using some of the finest ingredients in the region."

What is the heart of your culinary passion?

I cook because I want to bring people together and create experiences. I can go 20 years without seeing someone and they'll remember that one time I made dinner for them. We all need to eat, and enjoying a delicious meal together can create lasting memories.

What are you most proud of in your culinary career?

I'm most proud of all the young chefs who I've been able to mentor and teach throughout the years. Seeing what they've been able to do makes me most proud.

What advice would you offer to young chefs eager to build a successful career?

Work really, really, really hard. Never stop learning and questioning yourself. Be humble.

