



TAYLOR ISRAELSEN

EXECUTIVE SOUS CHEF

COMPETING CHEF



FAVORITE INGREDIENTS TO USE:

- Wild Game
- Fresh Pasta
- Fresh Herbs

ABOUT:

A TEMECULA, CALIFORNIA, NATIVE CHEF TAYLOR ISRAELSEN IS A DEDICATED CHEF WITH A BIG PASSION FOR THE CULINARY ARTS. HER TWO LIFELONG PASSIONS ARE COOKING, PAINTING, AND RUNNING. TAYLOR PROUDLY REPRESENTS THE TITLE OF EXECUTIVE CHEF AT AVENSOLE WINERY WHICH IS ONE OF THE MOST POPULAR RESTAURANTS IN WINE COUNTRY. TAYLOR'S CULINARY INTEREST BEGAN WHEN SHE STARTED FOCUSING ON A FITNESS AND A HEALTHY LIFESTYLE, ALLOWING HER THE OPPORTUNITY TO WORK WITH FRESH VEGETABLES AND GOOD PROTEINS. SHE BEGAN HER CULINARY CAREER 9 YEARS AGO AT DISNEY WORLD FLORIDA, WHICH SHE ATTRIBUTES TO HER EARLY CURIOSITY AND LATER PASSION FOR THE MANY CUISINES SHE'S ENCOUNTERED. SINCE THEN, TAYLOR HAS MADE HER WAY TO THE WEST COAST FOCUSING ON ELEVATED, LOCAL CUISINE TO EXCITE AND INSPIRE HER CUSTOMERS. CHEF TAYLOR IS CONTINUOUSLY MOTIVATED WHEN USING FRESH AND SEASONAL INGREDIENTS WHILE INCORPORATING EXCITING AND INNOVATIVE TECHNIQUES. SHE PRIDES HERSELF ON MAKING EVERY DISH ON HER MENU ITS OWN UNIQUE EXPERIENCE FOR ALL GUEST TO ENJOY. CHEF TAYLOR ALSO ATTRIBUTES HER CURRENT SUCCESS TO THE IMPORTANCE SHE HOLDS TO CULTIVATE A REWARDING WORK ENVIRONMENT FOR HER KITCHEN STAFF THAT ALLOWS OPPORTUNITIES, COLLABORATION, AND GROWTH WITHIN THE TEAM.