

## CHEF FACT SHEET



### **Chef Dylan Soro**

Soro's Mediterranean Grill

Dylan Soro was born in Sacramento, California. He spent the majority of his childhood in Troy, Michigan. He started in the kitchen at the ripe age of 9, learning how to flip a saute pan in his father's restaurant. He attended the Culinary Institute of America in New York in 2012 and later enhanced his culinary career interning as a sous chef under Chef Eric Klein and Wolfgang Puck at Spago in Caesars Palace of Las Vegas, Nevada. He then ventured to Herringbone at the Aria Resort and Casino, also in Las Vegas, under Chef Geno Bernardo and celebrity chef Brian Malarkey.

He truly embraced the opportunity to have the best of the best international ingredients at his fingertips. Still in Las Vegas, he took the next step in his culinary experience working under celebrity chef Chris Santos at Beauty and Essex in the Cosmopolitan.

After picking up as much knowledge as possible, he then returned to Temecula to revamp the family restaurant, Soro's Grill. He has a passion for the Mediterranean cuisine with a modern twist, taking family tradition and enhancing it with the latest culinary trends. For the future of Temecula, Dylan plans to introduce guests to the ultimate dining experience paired with the perfect mix of local and exotic ingredients.