



SO-CAL CHEF OPEN

CHRIS GIMENO EXECUTIVE CHEF

COMPETING CHEF



Opened and expanded Konjoe burger bar to sports stadiums like SAP Center & Levi's stadium.

Chef Chris' cuisine is centered around pushing the boundaries of tea incorporated and infused food, and utilizes globally sourced ingredients to compliment a sophisticated, stylish, and whimsical pairing experience.

ABOUT:

In his first executive chef role, Christopher Gimeno brings over a decade of culinary experience and passion, shaped by his upbringing as a Filipino-American, to Corbeaux Wine & Tea House. Chef Chris studied at International Culinary Center, in San Jose, CA. He worked at Orchard City Kitchen, a Michelin starred restaurant where he was able to learn technical skills.

After, Chris moved to San Diego where he worked at Underbelly and helped open Fortunate Son with Consortium Holdings. At Corbeaux, he has created a hyper-seasonal pairing menu that challenges diners and brings a different approach to food in Old Town, Temecula.