



DYLAN SORO

EXECUTIVE CHEF

COMPETING CHEF



ABOUT:

Dylan Soro was born in Sacramento, CA. 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, NV.

Still in Las Vegas, he then took the next step in his culinary experience working under Chef Geno Bernardo & celebrity Chef Chris Santos at Beauty and Essex in the Cosmopolitan.

Chef Dylan 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.

He now has opened a 2nd restaurant in Menifee, CA called "Savage Chef Bar & Grill" with his Chef partner, Executive Chef Mario Amaral, where they can create a unique and positive fine dining experience for the community.

FEATURED

- The Valley Business Journal
- Inland Empire Magazine

AWARDED

- 2021 Double Winner Pinnacle & People's Choice Award