



ARMANDO COTA

EXECUTIVE CHEF

COMPETING CHEF



FEATURED IN

- Santa Barbara Independent Newspaper
- San Diego Magazine

AWARDED

- 2020 People's Choice Award
- 2nd Place in 2020 Pinnacle Award
- 2nd Place in 2018 Pinnacle Award

ABOUT:

ARMANDO COTA IS THE CHEF DE CUISINE AT AVENSOLE WINERY. CHEF COTA ATTENDED THE ART INSTITUTE IN SAN BERNADINO, AND HAS BEEN MASTERING HIS CRAFT FOR OVER 15 YEARS. HIS COOKING PHILOSOPHY IS SOUTHERN CALIFORNIA CUISINE, INSPIRED BY THE ABUNDANCE OF EXCELLENT FRESH LOCAL INGREDIENTS. AT THE AVENSOLE WINERY RESTAURANT, CHEF COTA HAS BEEN INSTRUMENTAL IN CREATING AN ELEVATED WINE COUNTRY DINING EXPERIENCE. CHEF COTA'S LOVE AND PASSION FOR COOKING WERE ORIGINALLY INSPIRED BY HIS MOTHER'S COOKING. HIS FIRST DISH WAS ENCHILADAS, A DISH THAT HE STILL MAKES. CHEF COTA IS A WINE ENTHUSIAST, AND HIS SEASONAL MENUS PERFECTLY PAIR WITH AWARD-WINNING AVENSOLE WINE, SHOWCASING HIGH-QUALITY INGREDIENTS TO CRAFT DELICIOUS, CREATIVE DISHES.