



THE 21st ANNUAL [SAN DIEGO FOOD + WINE FESTIVAL](#)
ANNOUNCES EXTRAORDINARY LINE-UP OF
CULINARY TRAILBLAZERS

Preview the line-up of Michelin legends, James Beard winners, and innovators who honor the culinary creativity and diversity of the region

(San Diego / October 20, 2025) - The San Diego Food + Wine Festival, the nation's premier cross-border celebration of food, wine, and culture, returns this November 2–9, 2025, with an extraordinary lineup of chefs, restaurateurs, and tastemakers from Southern California, Mexico, and beyond. More than a showcase of culinary excellence, the festival has evolved into a festival of impact, a platform where creativity, sustainability, and community intersect to advance a more conscious and connected food system.

Now celebrating its 21st year, the Festival unveils the first look at its complete 2025 culinary lineup, an unprecedented assembly of talent spanning Michelin-starred kitchens, James Beard Award winning restaurants, Top Chef alumni, and rising innovators shaping the future of food who all converge for a week of tastings, dinners, live fire experiences, and cross border collaborations.

From San Diego and Baja's celebrated restaurants to the kitchens of Los Angeles, Miami, NYC and Austin, the lineup reflects the depth and diversity of the region's culinary scene, spotlighting both household names and rising stars whose stories define the distinct flavors of the region:

James Beard Foundation® Opening Night: Grand Decant
Friday, November 7th

Carlos Gaytán, [Paseo](#), Anaheim, CA - Michelin Star Recipient (Mexique, Há)

Cesar Zapata, [Phuc Yea](#), Miami, FL - Michelin Bib Gourmand Recipient

James Beard Award Nominated Author/Chef
Clarice Lam, [Breaking Bao](#)

James Beard Award Semifinalist®
Darryl Bell, [Stateline Road Smokehouse](#)
Napa, CA

James Beard Award Winner®
[Gale Gand](#), Chef and Cookbook Author

Jay Huang, [Nomade](#), Austin, TX - James Beard Foundation Sustainability Partner

James Beard Award Semifinalist®
Jonathan Bautista, [Ember & Rye](#), Carlsbad, CA

Katsuya Fukushima, [Daikaya](#) and [Tonari](#), Washington, D.C. - Named in "100 Restaurants in Washington" by *Washingtonian*

James Beard Award Winner®
Lord Maynard Llera, [Kuya Lord](#), Los Angeles, CA

James Beard Award Winner®
Matt Vawter, [Rootstalk](#) and [Radicato](#), Breckenridge, CO

James Beard Award Semifinalist®
Roberto Alcocer, [Valle](#), Oceanside, CA

Ruffo Ibarra, [Oryx Restaurante](#), Baja California, Mexico - Michelin Guide Recommended

San Diego Food + Wine Festival, Grand Tasting presented by
Southwest Airlines®
Saturday, November 8th

- Elijah Arizmendi (*LUCIEN*, La Jolla) - in VIP
- Nicholas Webber (*24 Suns*, Oceanside) - in VIP
- Tara Monsod (*Le Coq*, La Jolla) - in VIP
- Bernard Guillas (Maître Cuisinier de France) - in VIP
- Carlos Gaytán (*Hà*, Playa del Carmen, Mexico, 1-star Michelin; *Paseo*, Anaheim; *Tzucó*, Chicago; *Top Chef*; Bocuse d'Or Team Mexico) - in VIP
- Suzette Gresham (2-star Michelin *Acquerello*, SF) - in VIP
- Matt Vawter (James Beard Foundation Awards 2024 Winner Best Chef: Mountain; *Rootstalk*, CO) - in VIP
- Roberto Alcocer (*Malva*, Valle de Guadalupe and *Valle*, Oceanside, 1-star Michelin) - in VIP
- Danny + Dante Romero (*Two Ducks*, *The Lion's Share*, *Ponyboy*, SD) - in VIP

- *Jeune et Jolie, Campfire, Wildland, Carlsbad* - in VIP
- David Sim (*Kingfisher, San Diego*) - in VIP
- Alec Hurley (*Beach Break Market, La Jolla*)
- Ruth Ashby (*Bonjour Patisserie, San Diego*)
- Nicole Reynolds (*Cake & Sip, San Diego*)
- Mario Maruca (*Caliano Pizza, Chula Vista*)
- Ethan Ritenour (*Caravan Pizza Co, San Diego*)
- Lauren Lawless (Winner of *Supermarket Stakeout*)
- Marcus Twilegar (*Cherryfish, Palmys Pacific Beach, San Diego*)
- Phil Humphrey (*Coco Maya, Pacific Beach*)
- Cohn Restaurant Group (*333 Pacific, Coasterra, The Prado at Balboa Park, Con Pane*)
- Brian Christman (*Del Frisco's Double Eagle Steakhouse, San Diego*)
- Preston Paine (*Emilia's, Fort Worth*)
- Alfie Szeprethy (*Roppongi, La Jolla*) - in VIP
- Robert Liberato (*STK Steakhouse, San Diego*) - in VIP
- Jeff Roberto (*Sushi on a Roll, San Diego*) - in VIP
- Josh Reynolds (*Ponyboy, San Diego*) - in VIP
- Troy Williams (*Miss B's Coconut Club, San Diego*)
- (Omni La Costa Resort & Spa)
- Stefano Ceresoli (*PIAZZA 1909, La Jolla*)
- Peter Kennedy, *ARLO at Town & Country Resort*
- Michelle Goncalves (*Luna Grill, San Diego*)
- Pyet DeSpain (*Food Network*)
- Raul Casillas (*Puesto, San Diego*)
- Stephané Voitzwinkler (AAA Four Diamond; *Mister A's, San Diego*) - in VIP
- Omar Armas (*Wormwood, San Diego*) - in VIP
- Quintonn Austin (*Nola, Louisiana Purchase, Park 101, San Diego*)
- Maria Teresa Gomez (*Casa Chocolate, SD*)
- Philip Hanna (*Puesto, San Diego*)
- Rick Bayless (*Red O Taste of Mexico, La Jolla*)
- Marcos Seville (*Rumorosa, Harbor Island*)
- Randy Smerik (*Solare Ristorante, San Diego*)
- Michelle Lomelin (*Sweet Petite Confections, San Diego*)
- Beto Suarez (*The Blind Burro, San Diego*)
- Lisa Rivera (*The Victorian at Hill Street, Oceanside*)
- Eduardo Zamora (*Tidal, San Diego*)
- Aron Schwartz (*APS Hospitality Group*) - in VIP
- Charles Knowles + Manny Da Luz (*Bica, San Diego*) - in VIP
- Tanner Stanich & Scott Grewe (*Mabel's Gone Fishing, San Diego*) - in VIP
- Steven Chung (*Fleming's Prime Steakhouse, SD*)
- Harrison Hackett (*Flying Pig Pub & Kitchen, Oceanside*)
- Frank Tasic (*Garibaldi, San Diego*)
- Jason Witzl (*Jolie, San Diego*)
- Jonathan Kinsella (*Juniper & Ivy, San Diego*)
- Jesse Liapitan (Loews Coronado Bay Resort)

San Diego Food + Wine Festival, Grand Fiesta

Sunday, November 9th

- Francisco Perez (*Aqui es Texcoco, Chula Vista*)
- Diego Vargas (*Asao, Baja*)
- Bianca Castro (*Cake Pastries and Desserts by Bianca, Los Angeles*)
- Josefina Sanchez (*Carnitas los Panchos, Baja*)
- Mark Enciso (*Order Fire Barbeque, SD*)
- Danny Betancourt (*Peregrino Catering*)
- Jorge Bravo (*Puntamar, Encinitas*)
- Carmen Gutierrez (*Remitente, Baja*)
- David Alarcon (*Fuego Santo, Baja*)

- Gizeh Guevara (*Cempoalli*, Baja)
- Jotch Plascecina (*Creato*, Baja)
- Cohn Restaurant Group Beverage Projects
- Eduardo Salgado (*Emat Restaurante*, Baja)
- Jorge Fuentes (*Fuego Marino*, San Diego)
- Sabina Bandera (*La Guerrerense*, Baja)
- Cesar Arredondo (*Las Comiditas*, Baja)
- Paulo Mendoza (*LUCREZIA*, La Jolla)
- Catarino Buelna (*Mariscos El Cata*, San Diego)
- Ernesto Zamora (*Maximiliano Bistro*, Baja)
- Ileana Padilla (*Mexica Fé*, Baja)
- Stevan Novoa (*NV Private Events*)
- Marcelo Hisaki (*Restaurante Amores*, Baja)
- Juan Cabrera (*Casa Tijuana*, Baja)
- Maria Teresa Gomez (*Casa Chocolate*, San Diego)
- Tacos Minali (San Diego)
- Adrian Villareal (*Tahona*, San Diego)
- Tijuano (San Diego)
- Phil Humphrey (*Coco Maya by Miss B's*)
- Rael Coronado (*Una Más*, San Diego)
- Omar Armas (*Wormwood*, San Diego)
- Lisa Rivera (*The Victorian at Hill Street*, Oceanside)
- Marcus Twilegar (*Dockside, Palmys Pacific Beach, Cherryfish*, San Diego)
- Raul Casillas (*Puesto*, San Diego)
- Oliver Seki (*Seki Japanese Baja Cuisine*, Baja)
- Mario Maruca (*Caliano Pizza*, Chula Vista)
- Rick Bayless (*Red O Taste of Mexico*, La Jolla)
- Jesse Liapitan (*Loews Coronado Bay*, San Diego)

Plus internationally acclaimed winemakers and distillers alongside chefs from some of San Diego's favorite local restaurants will participate throughout the week, including: *Grant Grill at The US Grant Hotel, Dang Brother Pizza, Del's Hideout BBQ, Marisi, Nolita Hall, Huntress, Cow by Bear, Cocobana, Carnitas' Snack Shack, El Pez Kitchen, Fifth & Rose, Cafe Moto, Zentr Kitchen + Bar, Lumi, Casa Gabriela, Rustic Root, La Corriente Cocina Del Pacifico, Sovereign Modern Thai, The Lobby Tiki Bar & Grill, Swing Social, Grind & Prosper, and RMD Group*, to name a few.

Tickets and Information:

Individual ticket and weekend packages are currently available for purchase for the [Grand Decant](#), [Grand Tasting](#) presented by Southwest Airlines, and [Grand Fiesta](#) experiences. Plus, other ticketed experiences, from panels and educational events to culinary expeditions and tastings. Travelers can find information on hotel partner packages [here](#) and flights via our official airline partner, [Southwest](#). For more information, please visit the festival [website](#) and Instagram at [@sdfoodwine](#).

ABOUT THE JAMES BEARD FOUNDATION

The James Beard Foundation (JBF) is a 501(c)3 nonprofit organization that celebrates and supports the people behind America's food culture, while pushing for new standards in the restaurant industry to create a future where all have the opportunity to thrive. Established over 30 years ago, the Foundation has highlighted the centrality of food culture in our daily lives and is committed to supporting a resilient and flourishing industry that honors its diverse communities. By amplifying new voices, celebrating those leading the way, and supporting those on the path to do so, the Foundation is working to create a more equitable and sustainable future—what we call Good Food for Good®. JBF brings its mission to life through the annual Awards, industry and community-focused programs, advocacy, partnerships, and events across the country. For the first

time in the Foundation’s history, exceptional culinary talent, industry leaders, and visitors from NYC and beyond can experience unforgettable dining and educational programming at **Platform by JBF**—and be the first to try new food concepts at the Good To Go by JBF kiosk—inspiring food and beverage devotees for decades to come. Learn more at jamesbeard.org, sign up for our newsletter, and follow @beardfoundation on social media.

ABOUT SOUTHWEST AIRLINES

Southwest Airlines Co. operates one of the world's most admired and awarded airlines, offering its one-of-a-kind value and Hospitality at 117 airports across 11 countries. Southwest took flight in 1971 to democratize the sky through friendly, reliable, and low-cost air travel and now carries more air travelers flying nonstop within the United States than any other airline¹. By empowering its more than 72,000² People to deliver unparalleled Hospitality, the maverick airline cherishes a passionate loyalty among more than 140 million Customers carried in 2024. Southwest leverages a unique legacy and mission to serve communities around the world including harnessing the power of its People and Purpose to put communities at the Heart of its success. Learn more by visiting Southwest.com/citizenship.

1. Based on U.S. Dept. of Transportation quarterly Airline Origin & Destination Survey as of Q1 2025
2. Fulltime-equivalent active Employees as of June 30, 2025

ABOUT THE SAN DIEGO FOOD + WINE FESTIVAL

The 21st Annual San Diego Food + Wine Festival is an international showcase of the world's premier wine and spirits producers, chefs and culinary personalities, and gourmet foods. Held November 2-9, 2025, the award-winning festival raises funds for culinary, oenology and hospitality scholarships and grants, and has awarded over \$600,000 to individuals and nonprofits through previous events. For more information, please visit www.sandiegowineclassic.com and @sdfoodwine.

The San Diego Food + Wine Festival is funded in part with City of San Diego Tourism Marketing District Assessment Funds.

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