



SOUS CHEF MIGUEL HIGUERA

Born and Raised

Miguel Higuera graduated from Mount Miguel High School in Spring Valley, in 2010 and went straight into the culinary program at Grossmont College in El Cajon. His first kitchen job was at the Farm House Cafe working for Chef Olivier Bioteau. There, he learned all of the basics of cooking in a real kitchen. After almost two years, Higuera left to work for Chef Jason Knibb at NINETEN in La Jolla. He was there for three and a half years learning as much as he could, watching the seasonal produce ebb and flow. Then he started at Born and Raised as a lead line cook on the opening team under the guidance and direction of Chef Jason McLeod. Now, Higuera is the sous chef there.

What is the heart of your culinary passion?

Knowing that food brings people together has been something that attracted me to the kitchen since before I went to culinary school. When people cook from the heart and from what they grew up with, and then share it with others, that's

what inspires me. This is an industry of learners, because new techniques and recipes are always being developed. There is no end to the things that I, and anyone in the kitchen, can learn.

What are you most proud of in your culinary career?

I am proud to have worked for the chefs that I have worked for here in San Diego. I am proud to have learned from them. Learning the foundations in a small, chef-owned French cafe, and developing technique at a fine dining restaurant, to learning leadership in Little Italy. The chefs and mentors that I've learned from is why I am here, and that's what I am most proud of.

What advice would you offer to young chefs eager to build a successful career?

Being a young chef myself, I would say that everything takes time. But you can't just sit there waiting for things to happen and hope that success will come on its own. You have to work hard for what you want because this is an intense industry that drains most. Dedicate yourself to your purpose and work hard with focus; time will show you what all that was worth.

CHEF MARTIN SAN ROMAN

Dobson's Bar & Restaurant

Chef Martin San Roman brings to Dobson's a vast array of international culinary experience and creativity. Born in Mexico City, he graduated from L'Ecole Lenôtre in Paris, France. His experience at Fauchon and Le Meridien Hotels in Paris, the London Hilton, and the San Diego Westgate led him to his role as chef and owner of Tour de France and Rincon San Roman, both in Tijuana, Mexico.

Chef branched out with a cooking show on Televisa Network that succeeded for eight years with a strong following on both sides of the U.S.-Mexico border. San Roman has traveled the world representing Mexican classic and modern cuisine in Belgium, Canada, Chile, Costa Rica, England, France, Germany, Guatemala, Japan, Russia, Singapore, Spain, Switzerland, and the United States, and he has received more than 250 awards from 12 different countries.

San Roman pleased crowds as the head chef in charge of gala dinners for the Mexican Presidency at the World Economic Forum in

Davos, Switzerland; performed as a member of the Mexico Culinary team in the Bocuse D'Or World Cuisine Contest, the "World Cup of Cooking Competitions"; was Guest Chef Instructor for the European Commonwealth chefs in Brussels, Belgium; and team adviser for the Culinary Olympics in Erfurt Germany. Chef San Roman is a member of Mexico's Vatel Club, Academie Culinaire de France, Societe des Cuisiniers de Paris, and the American Culinary Federation. He was also spokesperson for Tijuana Inovadora 2012.

Chef Martin San Roman brings a refreshing fusion approach to Dobson's California-French cuisine.

What is the heart of your culinary passion?

To always make customers happy with my food.

What are you most proud of in your culinary career?

I am proud of my life as a chef, working with some of the best chefs in the world, and traveling around the planet.

What advice would you offer to young chefs eager to build a successful career?

To learn from the best, dedicate the necessary time, and be humble.

