WHERE TO EAT NOW

THE HANDS-DOWN, NO-ARGUMENTS, VERY BEST NEW RESTAURANTS IN THE BAY AREA
SIX HARD-DRIVING, TASTE-MAKING TALENTS WHO HAVE CONQUERED OUR HEARTS AND PALATES.

BEST CHEFS AWARDS 2015

A gymnast turned fine-dining all-star, a pair of lavishly bearded cocktail savants, a chef who mined his upbringing for culinary gold, a former army sergeant who found the city's sweet spot, and an enterprising empire builder. Chosen by San Francisco's Best Chefs Academy, this year's winners have earned the respect of their peers—not to mention the gratitude of the ravenous dining public.

BY ELISE CRAIG  PHOTOGRAPHS BY LUKE ABIOL
Rising Star Chef
KATI ANN HONG
The Restaurant at Meadowood

Katianna Hong found her love for food when she was young. She spent hours in the kitchen, learning the secrets of her grandmother’s recipes and dreaming of becoming a chef. Her passion for food led her to pursue a career in the culinary arts, but her journey was not without its challenges.

Katianna Hong’s love for food was sparked at a young age. She spent hours in the kitchen with her grandmother, learning the secrets of traditional Chinese cooking. Her passion for food led her to pursue a career in the culinary arts, but her journey was not without its challenges.

When she was a teenager, Katianna Hong moved to New York City to attend The Culinary Institute of America. She quickly realized that the fast-paced, competitive world of fine dining was not for her. She decided to pursue a more relaxed approach to cooking, focusing on simple, rustic dishes that tasted delicious.

Katianna Hong’s success in the culinary world is a testament to her hard work and dedication. She has been featured in numerous publications and has won several awards for her cuisine. Her cooking style is known for its simplicity and authenticity, and she continues to push the boundaries of what is possible in the kitchen.

Today, Katianna Hong is a chef at The Restaurant at Meadowood, and she is focused on creating a menu that is both delicious and sustainable. She is committed to using the freshest, most seasonal ingredients, and she works closely with local farmers and suppliers to ensure that her dishes are as fresh as possible.

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The 2015 Best Chef’s Academy: A roll call of previous winners who were inducted this year’s inductees.

- Jessica Boncutter Rising Star Chef, 2008
- Stuart Brioza Chef of the Year, 2013
- Melissa Chou Pastry Chef, 2010
- Brett Cooper Rising Star Chef, 2013
- Janet Rikala Dalton Pastry Chef, 2004
- Greg Dimmick Rising Star Chef, 2006
- Yoon Hee Sommerset 2012
- Lawrence Kivel Chef of the Year, 2009
- Christopher Kostow Chef of the Year, 2012
- Nicole Krasinski Pastry Chef, 2005
- Chef of the Year, 2013
- Renee-Nicole Kubin Wine Director, 2000
- Dennis Leary Empire Builder, 2014
- Belinda Leong Pastry Chef, 2012
- Shelley Lindgren Wine Director, 2005
- Michael Mina Chef of the Year, 2005
- Rajat Parr Wine Director, 2009
- Daniel Patterson Chef of the Year, 2007
- Michelle Polzine Pastry Chef, 2006
- Stephanie Prida Pastry Chef, 2013
- Evan Rich Chef of the Year, 2014
- Sarah Rich Chef of the Year, 2014
- Erica Shelton Pastry Chef, 2001
- Cindy Smith Booze Curator, 2013
- Craig Stoll Rising Star Chef, 2000
- Claudio Villani Wine Director, 2003
- Thad Vogler Bar Manager, 2008
- William Werner Pastry Chef, 2014