

## Silicon Shores Corporation Management Bios



### Gavin Gonzado, Executive Chef

Gavin Gonzado, the American Bistro's Executive Chef, joined Shoreline Lake's management team in June of 2024.

A 30+ year veteran of establishments steeped in Classic French cooking (such as San Francisco's Café de la Presse) as well as those creating the latest industry trends, Chef Gonzado also brings to the American Bistro kitchen an avid interest in Italian, Asian, American Classical and New French Technique.

His skills and knowledge are honed from working in a variety of upscale restaurants and venues – including venture capital backed entities, private clubs, hotels, etc. in Hawaii and the Bay Area. In addition, Chef Gonzado has been an active member of the American Culinary Federation (San Francisco Chapter) since 1995, and is a graduate of the Auguste Escoffier School of Culinary Arts and of Radford University in Virginia.

Besides drawing upon his accomplishments and expertise to enhance the Bistro's range of offerings, Chef Gonzado has also implemented practical technical advancements as part of how Shoreline Lake continues to evolve to best suit the needs and tastes of visitors: His extensive experience and culinary background make a perfect complement for the diversity of selections



and options that the Bistro, as well as the Events Team, provides. As such, along with heading kitchen and front-of-house operations, he is also responsible for the nuanced progression of the wine list, developing new dishes/menus for special public events – including holiday/seasonal food-related fests, etc. – and the creation of unique culinary alternatives for private and corporate events at Shoreline Lake.

On a personal note, Gavin (which he prefers, when not in the kitchen), a San Francisco native, who grew up in Hawaii, started his journey in the restaurant world at sixteen. Working his way up the culinary ladder, via apprenticeships, in pursuit of becoming a chef, he is very much a fan of learning by doing, and focusing on advancing technical skills and education as a life-long endeavor. Per that mindset, he likes to keep involved with volunteering efforts that teach practical kitchen skills and provide mentoring opportunities for young adults from challenging circumstances (many of whom have gone on to work in Michelin starred restaurants).

