

Lounge bambuddha

Jessica Gorin
Executive Chef

Jessica is the creative force behind our exquisite Southeast Asian inspired cuisine. Born in California and raised in Texas, Jessica learned about different flavors and cooking styles from travels through Indonesia, Thailand, China, Russia, Europe, Central & South America.

Jessica holds degrees in Ecology and Population Biology but left science to pursue her passion for experimenting in the kitchen. Bypassing the conventional method of training at culinary school, she acquired her skills working in top notch kitchens throughout the Bay Area. Jessica has worked with renowned local chefs from restaurants such as Aqua, Chez Panisse, La Folie, Elisabeth Daniel and Restaurant Gary Danko. She was trained primarily in the French kitchens of Auberge du Soleil and Domaine Chandon in Napa Valley but went on to create Asian inspired fare at J Vineyards & Winery, Ponzu and the Carnelian Room.

With experience in pastry as well as behind the stoves, Jessica incorporates sweet elements into her menu and savory elements into her desserts. She strives to balance flavors, textures and temperatures in every dish, drawing out the maximum impact from a minimum of ingredients.