

## 40 Under 40: Restaurant Stars on the Rise

---

### THESE CHEFS, OWNERS, BARTENDERS, AND OTHER RESTAURANT PROFESSIONALS ARE SETTING THE STAGE FOR THE FUTURE OF THE INDUSTRY.

Chefs, owners, bartenders—some barely in their 30s—fill this year’s list of Rising Stars, the folks to watch in 2018. This list shows stars can be born anywhere, in as expected a place as under the tutelage of Eric Ripert at Le Bernardin or, quite the opposite, washing dishes in a family restaurant or taking a job bussing tables just to break into the industry.

Take note, this year in particular, of how these chefs and restaurateurs embody a new wave of restaurant professionals. They are more creative, innovative, and bold than ever before.

### Kevin Templeton

Chef Kevin Templeton leads the kitchens at three popular San Diego restaurants: Barleymash, a downtown joint with progressive bar fare and a killer bourbon and beer selection; The Smoking Gun, boasting cocktails and modern takes on street food; and Spill the Beans, which dishes premium coffee and bagels. But his mission extends far beyond the food he serves.

Templeton is dedicated to practicing and preaching sustainability.

“I hope to leave a strong impact on the San Diego scene—not only with my food, but also with the little things I have done to reduce our carbon footprint,” he says. “We still have such a long way to go, but hopefully I can and have inspired some people to make different choices that impact our planet in a positive manner.”



WALTER WILSON PHOTOGRAPHY

### Kevin Templeton

EXECUTIVE CHEF

**THE SMOKING GUN,  
BARLEYMASH, & SPILL  
THE BEANS**

SAN DIEGO

AGE: 35