

NO. 52 FULL-SERVICE RESTAURANTS : SETTING AMERICA'S TABLE

ESR

Are Online
Reviews Still
Relevant?

Winning the
Wing War

Munching
at Midnight

Pairing
Desserts
with Beer

Que Sara, Sarah

L.A. chefs Sara Kramer
and Sarah Hymanson
lead the pack of
2018's Rising Stars

RISING STARS



TYLER SHIPTON, 34
 EXECUTIVE CHEF
 BO-beau Kitchen + Garden
 LA MESA, CALIFORNIA

GROWING UP ON A FAMILY FARM in Minnesota, Tyler Shipton learned about food and cooking at a young age. He eventually became a premier emerging chef in Minneapolis, working with James Beard Award-winning chefs and running highly praised kitchens.

A decision to change scenery led him to San Diego, where he became executive chef at French- and comfort-food restaurant BO-beau Kitchen + Garden.

A self-described "free spirit," Shipton wants to continue to excel and grow in the ever-changing culinary landscape while managing to maintain a positive work/life balance. He wants "to keep things fun, fresh, and interesting so that I don't get burnt out like so many do in this industry."



KEVIN TEMPLETON, 35
 EXECUTIVE CHEF
 The Smoking Gun,
 Barleymash, & Spill the Beans
 SAN DIEGO

CHEF KEVIN TEMPLETON leads the kitchens at three popular San Diego restaurants: Barleymash, a pizza joint with 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."



PETRA POLAKOVICOVA, 39
 WINE DIRECTOR
 EPIC Steak | SAN FRANCISCO

PETRA POLAKOVICOVA has come a long way, from her native Slovakia to San Francisco where she started as a busser. Polakovicova worked her way through various jobs in the Bay Area until she became a certified sommelier in 2007. Two years later, she became EPIC's wine director.

"I love the fact that it is always changing and always dynamic," she says. "There are new developments every day, and we need to stay knowledgeable and keep learning."

Polakovicova was recently named an advanced sommelier from the Court of Master Sommeliers.

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