



THE [SAN DIEGO FOOD + WINE FESTIVAL](#) MARKS 20 YEARS WITH STAR-STUDED CULINARY CELEBRATION

November 2-10, 2024: First Glimpse of Headlining Talent Announced

(San Diego / September 10, 2024) - The San Diego Food + Wine Festival, the nation's premier cross-border wine and food celebration, is marking its 20th anniversary with a stellar lineup of culinary luminaries from Southern California, Mexico, and beyond. From November 2-10, this landmark event will showcase some of the most innovative and diverse talent in the industry, reinforcing San Diego's status as a must-visit destination for food lovers.

This year's festival offers a unique, immersive journey into the world of gastronomy, featuring a blend of James Beard award winners, chefs of Michelin-starred restaurants, and celebrated personalities from Food Network and Top Chef. Attendees will have the chance to engage directly with culinary stars through exclusive dinners, tastings, and even an excursion into Mexico's renowned wine country. The festival also honors the influence of Latin, Asian, and BIPOC cultures on Southern California's dynamic food scene, uniting top chefs from both sides of the U.S.-Mexico border.

Beyond just an entertainment event, the festival serves as a vibrant hub for thought leaders in the food and beverage industry. This year, the event features new partnerships with the prestigious [James Beard Foundation](#) and [Food Tank](#), a global non-profit organization championing sustainable food practices. Participants and attendees include restaurateur, chef and food activist, Alice Waters, and chef, restaurateur and author, Elizabeth Falkner.

Join food thought leaders, celebrated winemakers, *James Beard* award nominees, *Michelin*-starred restaurants, *Bocuse D'Or* competitors, *World's 50 Best Restaurants & Bars*, *Food Network* and *Top Chef* contenders, documentary filmmakers, artists and musicians

- Ray Isle (Author, [The World in a Wineglass](#), Executive Wine Editor, *Food & Wine Magazine*),
- Maynard Llera (*Kuya Lord*, LA, 2024 James Beard Award for Best Chef: California)

- Clarice Lam (Author, *Breaking Bao*, 2022 James Beard Award Semifinalist Best New Restaurant)
- Carlos Gaytán (*Hà*, Playa del Carmen, Mexico, 1-star Michelin; *Paseo*, Anaheim; *Tzucu*, Chicago; *Top Chef*; Bocuse d'Or Team Mexico)
- Anne McBride (Vice President of Programs, The James Beard Foundation)
- Roberto Alcocer (*Malva*, Valle de Guadalupe and *Valle*, Oceanside, 1-star Michelin)
- Charlotte Randolph (Inaugural Michelin Sommelier of the Year, co-owner of Californios, San Francisco, 2-star Michelin)
- Matt Crafton (Winemaker, *Chateau Montelena*, Calistoga)
- Danielle Nierenberg (President, Food Tank)
- Ruffo Ibarra (Orix Restaurante, Baja, Bocuse d'Or)
- Suzette Gresham (2-star Michelin *Aquerello*, San Francisco)
- Travis Swikard (Michelin Bib Gourmand, *Callie*, San Diego)
- Claudia Sandoval (*Claudia's Cocina*, *Master Chef Latino*)
- Kevin Gómez (North America's 50 Best Bars 2024; *Aruba Day Drink*, Tijuana)
- Jairo Villalvaso (Bocuse d'Or Team Mexico, *Beef*, Baja)
- Cameron Ingle (*Marisi*, La Jolla)
- Drew Deckman (1-star Michelin, Conchas de Piedra, Valle de Guadalupe, Baja + 31THIRTYONE)
- Oliver Seki (*Seki Restaurante*, Baja, Bocuse d'Or)
- Marcelo Hisaki (*Restaurant Amores*, Baja, Michelin + Bocuse d'Or)
- Gerardo Carrera (*Sabina Sabe*; Oaxaca, #22 World's Best Bars 2023)
- Ewan Bennie (*Young Blood*; San Diego, #49 World's Best Bars 2022)
- Mawa McQueen (*Mawa's Kitchen*, Aspen)
- Ming Pu (James Beard Policy for Change Boot Camp Alum, *Brooklyn and The Butcher*, New Albany, IN)
- Matt Vawter (James Beard Foundation Awards 2024 Winner Best Chef: Mountain; *Rootstalk*, Breckenridge, Colorado)
- David Alarcon (*Fuego Santo*, *Piedra Santa*, Baja)
- Esteban Lluís (Michelin Star 2024, *Damiana*, Baja)
- Mairym Monti Carlo (*Netflix*, *Food Network*)
- Hugo D'Acosta (Winemaker, *Casa de Piedra*, Valle de Guadalupe, Baja)
- Lulú Martínez (Winemaker, *Bruma Winery*, Valle de Guadalupe, Baja)
- Oscar Torres (1-star Michelin; *Animalón*, Valle de Guadalupe, Baja)
- Javier Plascencia (2016 James Beard Award Nominee Best New Restaurant, 1-star Michelin, *Animalón*, Valle de Guadalupe, Baja)
- James Trees (2020 James Beard Award Finalist Best Chef Southwest; *Esther's Kitchen*, Las Vegas)
- Juan Cabrera (*Casa Tijuana*, Baja)
- Diane Moss (Project New Village)
- Bob Kamensky (CEO of Feeding San Diego)

- Jonathan Bautista (James Beard Foundation Awards semi-finalist 2023; *Ember & Rye*, Carlsbad)
- Jiranan Tanvilai Mo, Eo Pitwattaralai, JuMi Pitwattaralai (*Sovereign Modern Thai*, San Diego)
- Javier Caro (*La Justina* and *Oja y Valle de Guadalupe*, Baja)
- Denise Grande (*Solare Ristorante*, San Diego)
- Ken Cook (President, Environmental Working Group)
- Mark Kropczynski (AAA Four Diamond; *The US Grant Hotel*, San Diego)
- Gustavo Arellano (*Los Angeles Times*)
- Danny + Dante Romero (*Two Ducks*, *The Lion Share*, *Ponyboy*, San Diego)
- Eduardo Salgado (*Food & Wine en Español's* Best New Chef 2024; *Emat*, Baja)
- Anthony Wells (James Beard Foundation Awards semi-finalist 2022; *Juniper & Ivy*, San Diego)
- Reyna Venegas (Bocuse d'Or Team Mexico Manager; *Rancho La Puerta*, Baja)
- Rev. Dr. Christopher Carter (Theology and Religious Studies, USD)
- Stephane Voitzwinkler (AAA Four Diamond; *Mister A's*, San Diego)
- Miguel Angel Guerrero (*La Querencia*, *La Esperanza*, Baja)
- Bernard Guillas (Maître Cuisinier de France)
- David Sim (*Kingfisher*, San Diego)
- Jennifer Gilmore (CEO of Kitchens for Good)
- Clare Fox (Executive Director of Sustainable Agriculture and Food Systems Funders)
- Martin San Roman (Former Bocuse d'Or Team Mexico; *Dobsons*, San Diego)
- Carlos Esquivel (*Corazón D'Petra*, Baja)
- Ian Ward (*Ponyboy*, San Diego)
- Angelo Sosa (*Tia Carmen*, *Kembara*, Phoenix, *Top Chef*)
- Josh Orr (Master Sommelier, Broadbent Selections)
- Touré Folkes (Executive Director of Turning Tables)
- Jaz Brisack (Union Organizer, Starbucks Workers United)
- Emily Burgueno (Head Seed Keeper, Iipay Nation of Santa Ysabel)
- Beau du Bois (America's Top 25 bartenders by The Daily Meal; *Roma Norte*, San Diego)
- Jack Ford (Owner/Rancher; Taj Farms)
- DuVal Warner (*Ranch 45*, Solana Beach)
- James Montejano (Executive Chef, *L'Auberge Del Mar*)
- Gale Gand (Food Network Personality, Two time James Beard Award Winner, Restaurateur, Author)

Plus internationally acclaimed winemakers and distillers alongside chefs from some of San Diego's favorite local restaurants will participate through the week, including *Deeply Nourished*, *Paradise Point Resort and Spa*, *Beshock Ramen and Sake Bar*, *Caliano Pizza*, *Loews Coronado Bay Resort*, *The Desmond*, *NV Private Events*, *Coco Maya*, *Miss B's*, *Austin NoLa*, *Luna Grill*, *Red O*, *STK Steakhouse*, *Barracuda*, *The Red Chickz*, *Basta!*, *Huntress*, *The Shellfish Affair*, *Dang Brother Pizza*, *The Blind Burro*, *Fleming's Prime Steakhouse and Wine Bar*, *Eddie V's*, *Puesto*, and *Garibaldi*, to name a few.

Recognized as the "Best Wine Festival" by USA TODAY in the 10Best Readers' Choice Travel Awards for two consecutive years, the San Diego Food + Wine Festival will play host to over 11,000 wine

and food enthusiasts against the backdrop of San Diego's idyllic sunshine. The event's schedule of dynamic programming includes a [Food Tank Summit](#), Culinary Cinema Series in partnership with the [Coronado Island Film Festival](#), specialty dinners and immersive hands-on experiences — all culminating in an incredible weekend featuring the Friends of James Beard Foundation Opening Night: [Grand Decant](#) on Friday, November 8th, the [Grand Tasting](#) on Saturday, November 9th, and the [Grand Fiesta](#) on Sunday, November 10th.

Tickets and Information:

Individual ticket and weekend packages are currently available for purchase for the [Grand Decant](#), [Grand Tasting](#), and [Grand Fiesta](#) experiences. Plus, other ticketed experiences, from panels and educational events to culinary expeditions and tastings. Travelers can find Information on hotel partner packages [here](#) and flights via our official airline partner, [Southwest](#). For more information, please visit the festival [website](#) and Instagram at [@sdfoodwine](#).

ABOUT THE JAMES BEARD FOUNDATION

The James Beard Foundation (JBF) is a 501(c)3 nonprofit organization that celebrates and supports the people behind America's food culture, while pushing for new standards in the restaurant industry to create a future where all have the opportunity to thrive. Established over 30 years ago, the Foundation has highlighted the centrality of food culture in our daily lives and is committed to supporting a resilient and flourishing industry that honors its diverse communities. By amplifying new voices, celebrating those leading the way, and supporting those on the path to do so, the Foundation is working to create a more equitable and sustainable future—what we call Good Food for Good®. JBF brings its mission to life through the annual Awards, industry and community-focused programs, advocacy, partnerships, and events across the country. For the first time in the Foundation's history, exceptional culinary talent, industry leaders, and visitors from NYC and beyond can experience unforgettable dining and educational programming at [Platform by JBF](#)—and be the first to try new food concepts at the Good To Go by JBF kiosk—inspiring food and beverage devotees for decades to come. Learn more at [jamesbeard.org](#), sign up for our newsletter, and follow [@beardfoundation](#) on social media.

ABOUT FOOD TANK

Food Tank is the world's fastest growing global non-profit community working towards positive transformation in how we produce and consume food. As one of the food and agriculture movement's most dynamic conveners and most impactful research and advocacy organizations, we educate, advocate, and collaborate with local partners to amplify on the ground solutions.

ABOUT THE SAN DIEGO FOOD + WINE FESTIVAL

The 20th Annual San Diego Food + Wine Festival is an international showcase of the world's premier wine and spirits producers, chefs and culinary personalities, and gourmet foods. Held November 2-10, 2024, the award-winning festival raises funds for culinary, oenology and hospitality scholarships and grants, and has awarded over \$600,000 to individuals and nonprofits through previous events. For more information, please visit [www.sandiegowineclassic.com](#) and [@sdfoodwine](#).

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