

SAN DIEGO BAY WINE & FOOD FESTIVAL

November 14 - 18, 2007



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Jack Fisher

Pastry Chef – Jack's La Jolla

Jack's cooking career started at the early age of 14. After spending 10 years in various positions on the savory side of things he found himself in the pastry kitchen at the San Diego Sheraton under the watchful eye of Executive Pastry Chef, Randy Mikulas. It was Mikulas who showed Jack the basics of pastry and much more.

After spending three years there getting his "feet wet", Jack moved jobs and wound up at Loews Coronado working as the pastry chef for the very popular Azzura Point lead by Executive Chef James Boyce. "Shortly after I got there I realized that I was in over my head, but I was determined to make it.

Chef Boyce is really demanding, but he taught me some of the most important lessons on understanding the harmony that should exist between savory and pastry". After Boyce's departing, Jack worked side by side with new Azzura Point Chef de Cuisine Micheal Stebner. Stebner is a Boyce protégé who Jack continued to work with for the next five years. During these years Jack followed Chef Stebner to 910 and opened Region Reasturant in Hillcrest, which Stebner was the owner.

Following his departure from Region, Jack spent three months with Executive Pastry Chef Richard Ruskell at the five-star Montage Resort in Laguna Beach. This was followed by a return to 910 under the watchful eye of Executive Chef Jason Knibb, who Jack cites as opening his eyes to a whole new style of plating.

In February of 2007 Jack was hired by Executive Chef Tony DiSalvo to run the pastry department at Jack's La Jolla. Jack has had the opportunity to participate in many local celebrity chef events including Taste of the Nation, Chef's Celebration, Celebrate the Craft, and two James Beard "out of house" events. Jack has also had the opportunity to cook at the James Beard House in NYC three times. Jack is a native of Imperial Beach, just north of the Mexico/US border, and continues to live there with his wife and four children.

Cooking Class:
[Sip and Savor with Gavin Kaysen and Jack Fisher](#)

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