

CULINART VISITING CHEF

JOE LEO GUERRERO

THURSDAY, FEBRUARY 19
DURING LUNCH



CHAMORRO CUISINE

Tinaktak

creamy coconut chamorro stew cooked with ground beef, taro, tomato and chinese long beans

Steamed Jasmine Rice

Latiya

yellow cake with cinnamon and vanilla creme custard

Chef Joe Leon Guerrero was born in Guam and raised in San Diego. He is a graduate of the Art Institute of California–San Diego and has worked in notable local restaurants including Great Maple, True Food Kitchen, Nordstrom Café, and Bazille. His career later expanded into hotel and casino operations with properties such as the Marriott Downtown San Diego, Viejas Casino & Resort, and the La Jolla Beach & Tennis Club. Today, Chef Joe is passionate about preserving and sharing authentic Chamorro cuisine from the island of Guam.

