



Vernon Morales

Executive Chef

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A graduate of San Francisco's California Culinary Academy, Vernon Morales was honored with the 'Best New Restaurant' award in Philadelphia and was recognized as National Rising Star Chef by StarChef.com. Vernon spent the first half of his youth growing up in Nicaragua and the latter here in the U.S. Immediately after graduating from the California Culinary Academy, he worked in New York City at the celebrated Restaurant Daniel with Daniel Boulud. Two years later, Vernon moved to Spain to be chef de partie at Ferran Adria's world-renowned El Bulli, widely considered to be one of the top five restaurants in the world. He returned to Restaurant Daniel to take over the coveted position of Sous Chef two years later. Eventually, after stints at Peacock Alley in the Waldorf Astoria with Laurent Gras and at the Ritz Carlton, Vernon was recruited to be the executive chef at the wildly popular Salt in Philadelphia. He later left Philadelphia to open Winterland Restaurant in San Francisco.

It was at Winterland that he came into contact with Town Hall owner and chef Mitchell Rosenthal, who frequented the restaurant and realized that Vernon was a rare talent, cooking food on a level that no one in San Francisco had achieved before. In 2009, Mitchell got his wish when Vernon joined the group as Chef at Town Hall. Salt House then got their wish when they stole him from Town Hall in 2012.