

Executive Chef Luis Romero, Belmont Park, including Cannonball, Beach House, Draft & Park Food and Beverage Venues

Hailing from Tijuana, Mexico, Chef Luis Romero discovered his passion for cooking at an early age, drawn to the energy and creativity of the kitchen. His culinary journey began right after high school, starting as a dishwasher and quickly realizing that his future was in the heart of the restaurant. With an insatiable drive to learn, he immersed himself in the craft, absorbing knowledge from every chef and mentor along the way.

For over a decade—13 years and counting—Chef Luis has been a cornerstone of Belmont Park including Cannonball, Draft, Beach House and all the Park Casual Food & Beverage outlets, dedicating his career to pushing culinary boundaries and creating unforgettable dining experiences. His cooking style is bold, with layered flavors and an emphasis on seasonings and spices that excite the palate. He thrives on innovation, always striving to bring unexpected, out-of-the-box dishes to the table.

Passionate about sourcing high-quality ingredients, Chef Luis takes pride in working with local purveyors, from fresh-caught seafood off the docks to premium meats from Brandt Ranch and produce from regional farmers. His menus reflect a deep respect for seasonality and sustainability, ensuring every dish tells a story of both tradition and creativity.

Beyond the kitchen, Chef Luis finds fulfillment in mentoring the next generation of chefs, sharing the wisdom and techniques he's gained from working with some of San Diego's finest, including Brad Wise of Trust Restaurant Group, Josh Carrera of Carreras Denver, and Jarrod Moiles of PEMG.

When he's not leading the culinary team, Chef Luis enjoys cooking a perfectly seared steak at home, spending time with his wife and four children, and staying active on the flag football field.