



YULANDA SANTOS
Pastry Chef, Aubergine at L'Auberge Carmel



After several years in the banking industry, Yulanda decided to follow her passion for baking. She went to Tante Maries Cooking School in San Francisco where she graduated from the baking and pastry program and she's never looked back.

Her pastry knowledge expanded as she worked in many great kitchens and her passion for baking only grew stronger. Her career has brought her to the kitchens of One Market in San Francisco, Aqua and Aureole in Las Vegas, George's at the Cove in La Jolla, California and Charlie Palmer's Dry Creek Kitchen in Healdsburg, California.

Originally from San Diego, the opportunity to be the Pastry Chef at Post Ranch Inn in Big Sur brought her from wine country back to the California coastline.

Yulanda is currently the Pastry Chef at Aubergine at L'Auberge Carmel. Her desserts are inspired by her surroundings and fresh produce from local farmers.

Yulanda also enjoys traveling the world to gain new experiences and bring new flavor profiles to her menu. She plans on eating her way through the world...life couldn't be sweeter.