



RON MENDOZA

Owner/Chef, Revival Ice-Cream



Ron Mendoza is the Chef/Owner of Revival Ice Cream in Monterey, Ca. A small batch, hand-crafted ice cream company, Revival Ice Cream produces distinctive flavors based on seasonality and creativity. The company focuses on sustainability with a drive towards organic products.

Ron will cite the beginning of his culinary career with an 18-hour workday prepping for a dinner for Julia Child and Jaques Pepin where he met and spoke with them that evening. Striving to work in the best restaurants, he moved to Patina Restaurant in Los Angeles to work for Joachim Splichal and Walter Manzke. From there he helped open the heralded Sona Restaurant with Chefs David and Michelle Myers. Always pushing forward, Ron accepted a position as Pastry Sous Chef at Thomas Keller's famed Michelin 3 star French Laundry. Working under Chef Corey Lee and Claire Clarke, he was put into an exacting and demanding environment.

Wanting to develop his own style, Ron took the position as Executive Pastry Chef for Aubergine Restaurant at L'Auberge Carmel in Carmel-by-the-Sea. After 9 years as Pastry Chef, Ron decided it was time to branch out on his own. Revival Ice Cream opened in the fall of 2016. The ice cream company combines years of fine dining experience, hospitality, creativity, and product knowledge. Ron Mendoza has been awarded StarChefs Rising Star Pastry Chef 2004, has worked at 3 Relais&Chateaux properties, and has twice been a semifinalist at the national Valrhona C3 competitions, in Versailles and New York.