



Sean Yontz

**Executive Chef
El Diablo**

Sean Yontz's name is synonymous with Denver's restaurant scene. A local fixture for nearly two decades, Yontz's commitment to extraordinary Mexican cuisine continues with the opening of Tambien Cantina and Tequila Bar located in Cherry Creek. A neighborhood Mexican hot spot that serves traditional Mexican fare with over 200 Tequilas and Mezcal.

Deemed as one of Denver's top chef's with a passion for Latin influenced cuisine, Yontz opened Vega Restaurant as executive chef and partner. Launched in October of 2002, Vega featured Yontz's signature Latin-influenced contemporary American cuisine.

In 1991, Yontz joined Denver-based Helicon Restaurant Group, serving as executive chef and managing partner for Kevin Taylor's four-star restaurant Zenith. In addition, Yontz served as director of operations for four Helicon establishments: Café Iguana, Brasserie Z, Dandelion, Palettes, Jou Jou and Restaurant Kevin Taylor.

Yontz began his culinary career over eighteen years ago at the Rattlesnake Club in Denver. Under the supervision of Jimmy Schmidt, Dean of southwestern cuisine, Yontz was promoted to sous chef after working every station in the kitchen. The early training encouraged him to creatively interpret traditional Mexican dishes in an upscale setting. Yontz then served as sous chef at Cliff Young's, which was one of Denver's premier restaurants at the time.

Yontz was named Top Chef in Colorado and Chef of the Year 2002 by 5280 Magazine. He has been invited to cook for the late Julia Child and has been a featured chef of five events at New York's James Beard House.

Born in East Los Angeles and raised in Denver, Yontz credits his parents and Hispanic heritage for his passion for traditional Mexican fare. Yontz is now executive chef at El Diablo.



El Diablo

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