Chef Tavo Gomez (Son)

Tavo (Libo’s son) came to the United States at the age 20 and started working at different cuisines. He finally opened his own restaurant, Mezcal, to go back to his roots, and for his love of Oaxacan cuisine.

Why did you decide to become a chef?
The love that I see in my Mom's eyes for food.

Where did you study?
Oaxaca, Mexico and San Jose, CA

Under whom have you studied?
Mom and Sister

What is your signature dish?
Mole, I like the flavor (spicy, sweet and smoky all at the same time)

What are 3-5 kitchen ingredients or tools you cannot live without?
Garlic, Tomato, Onions and Beer

What is your favorite dish to cook at home?
Burgers. That’s my ideal home meal.

Who would be your “ideal” diner?
Anthony Bourdain. I think he can eat anything.

What do you like most about downtown?
Diversity, so many kitchens to choose from.

If you weren’t a chef, what would you be?
Probably a musician or a bartender.