



RAMON TAIMANGLO
Chef

After honing his culinary skills in kitchens across the country, including a position as Executive Sous Chef under the celebrated Chef Bob Kinkead in Washington D.C., Ramon Taimanglo happily came home to Charleston, the city that first inspired his culinary career.

Born in Germany to a military family, Taimanglo found himself drawn to the kitchen early. His teen years were spent happily working in restaurants; but in college, he studied business. “Once I had that degree and began working in business, I realized my passion was back in the kitchen,” he says. So he traded his business suit for chef’s whites, and headed for Johnson and Wales Culinary Arts Institute in Charleston.

As a culinary student, he worked as a line cook at Slightly North of Broad. Mentored – as so many have been – by Frank Lee, Taimanglo earned his degree and moved out of the city.

Though his career path took him to restaurants around the country, Taimanglo longed to return to the Lowcountry and rejoin the Maverick family. As Chef at High Cotton, he has the opportunity to work with the ingredients he enjoys most: local produce, fish and meats.

And while his palate has been honed by world travels, he still recalls the comforting and happiness baked into a warm PB&J his father used to make for him. Taimanglo is married and has two young children.