



## OUR CHEFS

### JUAN EMANUEL MUÑOZ

Our Talented Executive Chef Juan Emanuel Muñoz brings to Balcones Springs nearly a decade of experience working in fast-paced kitchen and restaurant environments. Juan specializes in Tex-Mex cuisine, made-to-order cooking, and the nuts-and-bolts of industrial kitchen inventory, operation, and safety. A native of Nixon, Texas, and graduate of Le Cordon Bleu, Juan's favorite thing about being a chef is how it allows him to foster a space for gathering and good conversation — bringing people around the dinner table to enjoy not just food, but the presence of each other.

### ABIGAIL CUMMINS

Raised on a farm in Central Texas where she and her family “ate what they grew,” Chef Abigail Cummins arrived at Balcones Springs by way of The Culinary Institute of America. Abigail has a vast repertoire that includes extensive studies in Italian cooking and bread making, as well as specializations in both farm-to-table recipes and cooking for dietary needs. Abigail is passionate about the stories food and recipes can tell us, and because of this, passing along food traditions to her children is important to her. Abigail's favorite food is okra, and she can never turn down a blackberry cobbler.

### DAFNEY HIBBELER

Sous-chef Daphne Hibbeler hails from Katy, Texas. A 2021 graduate of the Culinary Institute of America, Daphne has a wide variety of culinary experiences, including wedding catering, corporate dining, and private event cooking. Daphne specializes in making recipes from scratch, gluten-free cooking/baking, and using sustainable ingredients in her cooking. A self-taught baker with a passion for cake decorating and macarons, Daphne is eager to add new recipes and techniques to her arsenal. In addition to cooking and baking, Daphne loves music and “anything Disney.”