

Matt Steffen Bio
Executive Chef
Murrieta Hot Springs Resort

Originally from the Bay Area, Matt Steffen is the Executive Chef at *Murrieta Hot Springs Resort*. Chef Matt leads the culinary program at the resort centered around contemporary California cuisine. His passion for cooking was ignited in early adulthood when a friend offered him a position as a prep cook at his *Flying V Bar and Grill in Tucson, Arizona* – an opportunity that unknowingly shaped his future.

Today, Chef Matt epitomizes a commitment to culinary excellence and a passion for fresh, locally sourced ingredients. He imbues his cuisine with innovative cooking techniques and a philosophy centered around promoting vitality through mindful eating – intrinsic to *Murrieta Hot Springs Resorts'* overall mission. Under his leadership, the resort's signature restaurants *Talia Kitchen, Cafe Azuli, and Guenthers* take great pride in celebrating the abundance and quality of Southern California-grown ingredients – sourcing from a variety of local farms and purveyors – all while also making use of the resorts' own Chef's garden, which yields an array of seasonal produce on rotation. Throughout his career, Chef Matt has transformed ingredients into dishes that tell a story of sustainability and a commitment to sensory delight, all while remaining flexible in accommodating a diverse range of dietary preferences.

Beyond the kitchen, Chef Matt actively supports local Murrieta nonprofit [Oak Grove Center](#) – an educational center dedicated to aiding children with psychological, and emotional challenges, and special needs. Oak Grove focuses on rebuilding the lives of at-risk children and families through education, healing, and hope, offering specialized programs and services, including Autism Programs and Arts Programs.

Prior to joining *Murrieta Hot Springs Resort in 2023*, Chef Matt worked at several prestigious resorts and restaurants, locally and throughout the county, including *Temecula Creek Inn as executive chef, Cork Fire Kitchen, heading the restaurant, the Arizona Biltmore in Phoenix, Arizona, and Woodmark Hotel & Spa in Kirkland, Washington*. Over the years, his tenacity in the kitchen and ability to bring global flavor inspiration to his culinary creations has earned him several awards and accolades, including SoCal Chef Winner 2019/2020 and Xenia's Culinary Champion of 2022.

In his downtime, Chef Matt remains devoted to maintaining his own physical fitness and overall well-being. He enthusiastically embraces sports, and diverse fitness activities, and enjoys spending time outdoors with his family.