
CHEF QUESTIONNAIRE

Please try to include details and not one-word answers.

1. Where are you from?
2. Who did most of the cooking in your family? How did they inspire you?
3. Do you have an ethnic culinary background?
4. What are your favorite spices?
5. Do you have a signature dish? Please describe how it became your signature dish.
6. Did you have a mentor? How did they inspire you?
7. What would be your last meal?
8. Are you planning on adding some new 'Signature' dishes to your restaurant's menu? If so, how do you go about developing these new menu ideas?
9. Please include any formal culinary school training and anything else you feel would be relevant or interesting.

1. I was born and raised in the Tampa Bay area. (Largo, FL specifically)
2. My Dad did most of the cooking in my house when I was growing up. This was a big influence on me and helped me get interested in cooking at a young age.
3. I'm not formally trained in any particular ethnic culinary style but I have spent sometime working with classic French cooking techniques and I love to experiment with different elements of a variety of cultures including Mexican, Asian, Caribbean, French, Italian and any other techniques and styles that intrigue me like molecular gastronomy.
4. At a basic level salt is my most essential seasoning. On a broader scale I like coriander, fennel, caraway, garlic, and saffron.
5. No signature dish
6. *I've been really fortunate to work with some great chefs both locally and across the country throughout my career and I have learned so much from some of these chefs both as mentors and as collaborators for special events.*
7. Seafood paella.
8. I do like to make changes to the menu seasonally to embrace the different flavors of the seasons. It is always fun try new ideas and styles based on trends I see or ingredients that inspire me and a lot of times if these dishes are popular as a special we will make a few changes and add it as a signature dish.
9. No formal training. Learned on the job.