



**zoë**

## Chris Brown, Executive Chef

Chef Christopher Brown, native New Orleanian, possesses a cooking style reflective of the region. Chef Brown developed an interest in cooking early on and mastered a perfect over easy egg at the age of 10. His grandmother was a wonderful cook and a significant influence on Brown as he pursued the culinary arts.

Chef Brown received his culinary degree from Delgado Community College in 1992. He most recently served as chef de cuisine at Sheraton New Orleans, where he managed restaurant Roux Bistro and room service operations for six years.

Prior to joining the Starwood family in 2003, Chef Brown worked as executive chef at Pampy's Steak and Grill and Metro Bistro (three years), in addition to positions at The Maison Dupuy and The Royal Sonesta, all in New Orleans.

Brown is very passionate about the regional dishes that are identified with this unique food city, including his favorite dish, gumbo. By using his favorite ingredients and fresh Louisiana seafood to enhance the flavors of his culinary creations, he enjoys the instant gratification of making customers happy through food.