

**B L U E D U C K**  
**T A V E R N**

**John Melfi**  
**Chef de Cuisine**  
**Blue Duck Tavern**

Chef de Cuisine John Melfi brings an impressive amount of culinary expertise to Blue Duck Tavern by working together with Chef Brian McBride to source sustainable ingredients from regional purveyors and artisans for the restaurant's seasonal, farm-fresh menu. His intention is to enhance the creative approach of Blue Duck Tavern's concept, which combines simple, traditional cooking methods with modern technology, highlighting the flavors and integrity of the region's best ingredients.

Prior to joining Blue Duck Tavern, Chef Melfi worked as executive sous chef at the award-winning Vidalia restaurant, locally in Washington, D.C., from April 2008 to May 2011. Before moving to the nation's capital, Chef Melfi resided in Charleston, South Carolina, where he served as sous chef of Slightly North of Broad, a low country bistro led by acclaimed chef Frank Lee. His culinary career also includes working as executive chef of Island House Restaurant, also in Charleston, and several restaurant stints in Naples, Florida, including Hideout Country Club, Audubon Country Club and Quail Creek Country Club.

Chef Melfi graduated from the Pennsylvania Culinary Institute in February 2002, earning top honors as class salutatorian.