

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

Brad Deboy
Chef de Cuisine

Chef de Cuisine Brad Deboy brings an impressive amount of culinary expertise to Blue Duck Tavern by working together with Executive Chef Ryan LaRoche 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.

Chef Deboy has Blue Duck Tavern since March 2013, where he served as lead line cook for eight months before being promoted to sous chef. Prior to joining Blue Duck Tavern, Chef Deboy worked as sous chef at the award-winning Vidalia restaurant, locally in Washington, D.C., from July 2010 to March 2013. Before moving to the nation's capital, Chef Deboy resided in South Florida, where he served as sous chef at 32 East in Delray Beach. His culinary career also includes working at Cielo in Boca Raton, under Michelin-starred chef Angela Hartnett, a Gordon Ramsey protégé. He also cooked at Pranzo in Boca Raton, and Gotham City Restaurant & Bar in Delray Beach.