

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

Brian McBride
Executive Chef
Blue Duck Tavern

Opened in June 2006 with an emphasis on the finest and freshest ingredients provided by local purveyors and producers, the celebrated Blue Duck Tavern features cooking from Executive Chef Brian McBride in a dramatic open kitchen setting conceived by internationally renowned New York designer Tony Chi. Additionally, Chef McBride continues his tenure as Park Hyatt Washington's executive chef preparing seasonal cuisine for meetings and special events.

Chef McBride conducted an extensive research trip abroad to study and capture the essence of the cooking methods that provide the seasonal menu for Blue Duck Tavern. Research for this new culinary concept took the chef to Singapore, where he studied the open kitchens, to Tokyo, where he worked with wood-burning ovens and then to Zurich, to again work with a wood-burning oven and to design and execute a menu similar in concept to the menu of Blue Duck Tavern.

Chef Brian McBride created award-winning cuisine at Melrose from 1987 to 2005. Under Chef McBride's leadership, Melrose became a landmark in the nation's capital, consistently ranked among the city's and the nation's top fine dining venues.

McBride earned a culinary degree from Johnson & Wales University in Rhode Island and obtained experience in restaurants in New Jersey, Providence, New York, Cambridge, Aruba, Mexico and London. Chef McBride began his career at the age of 14 and worked in kitchens throughout high school.

In 2007, the Blue Duck Tavern, under Chef McBride's leadership, received a nomination for Best New Restaurant by the Restaurant Association Metropolitan Washington (RAMW).

Chef McBride was named 2003 Hotel Executive Chef of the Year by the American Culinary Institute and received two nominations for Chef of the Year by RAMW. Additionally, while executive chef at Melrose, the restaurant was honored with numerous awards, including Wine Spectator Award of Excellence, DiRoNA Award (multiple years) and AAA 4-Diamond Award (nine consecutive years). Chef McBride's talents were also featured in David Shaw's recent book *Art of Excellence*, where his creations were among those highlighted from an exclusive group of restaurants.