

RESTAURANT 3

Brian Robinson

*Executive Chef
Restaurant 3*

Classic American flavors with innovative regional twists are what Brian Robinson brings to the table in his position as Executive Chef at Restaurant 3. A third generation Washingtonian, Robinson's menus at Restaurant 3 reflect his culinary journey and are peppered with Southern flavors, family recipes and an impressive seafood selection. Robinson notes, "It's about showcasing the ingredients themselves and trying to complement them instead of drowning them in sauce." And complement them he does with flavorful dishes and well thought out sides like *scallops and grits, Texas rub bone-in ribeye with potato, artichoke and asparagus ragout and black & blue tuna with saffron rice, black beans and tomatillo salsa.*

Robinson's culinary journey started with watching his grandfather in the kitchen. A keen cook, his grandfather would scour the farmers markets for local produce, instilling in his grandson an early respect for fresh ingredients and great flavors, and Robinson readily notes, "Cooking soulfully comes from my family."

Robinson's first restaurant position was as a dishwasher more than 20 years ago at Anita's Mexican Food, a job he says that taught him to respect every single one of his kitchen staff. After waiting tables at Clyde's in Tysons Corner, Robinson worked as a waiter at Springfield Pizza, where a chance snowstorm propelled him into the kitchen.

1995 saw Robinson man the grill at Houlihan's. He later moved to Georgia Brown's where Chef Terrell Danley took him under his wing and introduced him not only to the nuances of Low-Country Cuisine, but also the art of cooking like a trained chef. "In order to do something well, you have to put your heart and soul into it," says Robinson and credits his time in small, family-owned restaurants to helping him realize the importance of making good quality food from scratch with fresh ingredients.

A trip to Hawaii sparked Robinson's interest in fish and he says, "I've always found fish to be more versatile than beef. You can pair it with all kinds of different things." A belief that is reflected in Restaurant 3's menu with its offerings of tuna lollipops with seaweed salad, Asian barbeque and wasabi cream, and Mero with English pea risotto.

It was at Whitlow's on Wilson, a neighborhood restaurant and bar in Clarendon, that Robinson really came into his own. As the chef and kitchen manager, Robinson experimented with different foods and flavor combinations to create classic recipes with innovative regional accents that would eventually find their way to Restaurant 3.

At Restaurant 3, Robinson looks forward to satisfying and surprising diners with the clean, simple flavors of his classic dishes infused with unconventional, imaginative twists because as he very simply states, "You want people to be happy with the choice they made."

Restaurant 3 is located at 2950 Clarendon Blvd. in Arlington, VA, across the street from the Clarendon Metro Station. For more information or reservations please call 703-524-4440 or visit the website at www.restaurantthree.com.

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