

BRIAN PEKARCİK

Brian Pekarcik was raised in Pittsburgh, Pennsylvania and attended college in Cleveland, Ohio. After graduating with a degree in Psychology and a minor in Business Management from John Carroll University in 1997, Brian moved to California working from the bottom up at various fine-dining establishments. He gained hands-on experience and learned all that he could in the culinary arena.

In 1999, Brian moved to San Diego, California. While in San Diego, Brian worked at Mille Fleurs under Martin Woesle, a European Master Chef and James Beard award recipient. It was there that Brian learned the value of seasonal cooking and the importance of quality and freshness. After two years at Mille Fleurs as Chef de Partie, Brian moved to work as an opening Sous Chef at another San Diego establishment, Bertrand at Mister A's.

In 2001, Brian received the honor of working with legendary chef Gary Danko at his namesake restaurant in San Francisco, California. Brian was part of the opening team that received numerous awards such as James Beard Best New Restaurant, James Beard Best Chef, and the coveted Mobil Five-Star rating. That experience left a lasting impression on Brian's career. "Gary taught me the importance of never lowering your standards and having pride and passion for your work." Brian continued to learn during these two years spent working under Danko, becoming even more knowledgeable about how to run a successful kitchen and restaurant.

In 2003, Brian moved back to Cleveland, Ohio for his true test, the opening of Pizzazz Restaurant, where he was hired as Executive Chef. With complete managerial and creative control, Brian put into action all that he had learned. After establishing a very successful restaurant, San Diego came calling once again.

In 2004, Brian moved back to San Diego to take over as Executive Chef of Arterra Restaurant. Arterra is a celebrity chef joint venture with James Beard Award winning Chef Bradley Ogden and Marriott International. Brian was proud to carry on in the tradition of Bradley Ogden, sourcing the highest quality purveyors and using the absolute freshest ingredients. Pekarcik upheld the "farm to table" reputation for bringing American cuisine to the forefront of the culinary world.

In late 2007, Brian moved back to his hometown of Pittsburgh, Pennsylvania to takeover as Executive Chef of the Pittsburgh Marriott City Center. Pekarcik had full creative menu control, as well as complete accountability for all food and labor costs within this 400 room, 10 million dollar a year food and beverage operation. Pekarcik directly managed a staff of four culinary managers and 30 employees. He oversaw an operation that includes a 140 seat, three meal-a-day restaurant, a 60 seat lounge, 30,000 square feet of banquet/catering space and room service.

Brian's food has received rave reviews in Whirl Magazine's Best Dishes, The Tribune Review and the Pittsburgh Business Times.

A combination of hard work, commitment to excellence and passion for one's craft makes up the core foundation of Brian Pekarcik's straightforward philosophy. "It takes a complete dining experience to make a great restaurant." It is with this belief in mind that he hopes to contribute to making Spoon an outstanding Pittsburgh dining destination.