

## Director of Kitchen Operations . Brian Everett

A self taught chef, Brian has worked in the industry for 25 years. From the early age of fifteen when he was working as a dishwasher, Brian knew that the kitchen was his home. Previous to joining the Browns Socialhouse Team, Brian served as Executive Chef for an emerging Casual Italian Dining restaurant Coza! Tuscan Grill. Prior to that, Brian acted as Regional Executive Chef for Milestones Restaurants in B.C. and Alberta for many years. He has also been a Kitchen Leader for Earl's restaurants.

While with Milestone's Brian opened 18 new restaurants, and played a key role in their kitchen leadership development, product development and kitchen systems development. Brian has an Ingredients and Flavour Dynamics certificate from C.I.A Greystone in Napa Valley.

Currently living in Ladner, BC, Brian has access to fresh local ingredients and small artisan producers around every country road. When he is not in the kitchen Brian can be found with his kids in his backyard herb garden, which boasts 26 varieties of fresh culinary herbs and edible flowers (at last count).

















