

# IN THE KITCHEN

w/ chef bob waggoner

A California native, Chef Bob Waggoner received his formal training with *Michael Roberts* at *Trumps* in Los Angeles from 1981 to 1983, and later in France at a constellation of Michelin-rated restaurants with chefs *Jacques Lameloise*, *Charles Barrier*, *Pierre Gagnaire*, *Gerard Boyer* and *Mark Meneau*. At 23, he took on his first chef position at the private club "Members" in Caracas, Venezuela. Chef Bob Waggoner returned to France at age 24 to become chef of the Hotel de la Poste in Avallon for three years. Then, in 1988 at age 26, in the town of Moneteau in Burgundy, he became the first American chef to own his own restaurant in France, the much acclaimed *Le Monte Cristo*. He is one of the few Americans to be Knighted with the "l'Ordre du Mérite Agricole" from the Government of France.

In 1991, Waggoner was offered the opportunity of Chef de Cuisine with Chef Jean-Pierre Silva, the two star Michelin, at *Le Vieux Moulin* in Beaune, France. After 11 years in France, he returned to the States in 1993 to cook at the award-winning *Turnberry Isle* in Florida, before joining *The Wild Boar* in Nashville, where he earned the restaurant a coveted AAA Five-Diamond Award and the Grand Award from *Wine Spectator*.

He finally found his way to Charleston where he was Executive Chef of *Charleston Grill* at *Charleston Place* for a dozen years. Every year Chef Bob was at the *Charleston Grill*, it was awarded AAA Four-Diamond and the *Mobile Four-Star* award, and in 2001 he was nominated four times for *The Beard Foundation "Best Chef Southeast"* award.

Always well regarded as a media-savvy chef, he won an Emmy for his television show "Off the Menu" with *Turner South*, and was the host of the PBS series "U Cook with Chef Bob" and "U Travel with Chef Bob." He is currently working with top country musicians in Nashville on the hit show "Sing for Your Supper."

Now Chef Bob is moving on from his restaurant past, but he is certainly not leaving the kitchen. Drawing from the wealth of artisans in the Charleston area, from woodworkers to artists and cabinet makers, Chef Bob has created a stunning demonstration kitchen in downtown Charleston with reclaimed wood floors, a u-shaped marble countertop and even a Grand player piano. Despite the sophisticated surroundings, Chef Bob's cooking classes are relaxed and casual, and with his easygoing nature he can teach anyone the culinary tips and techniques for "how it's done" in the finest restaurants.