



BOHLSENRESTAURANTGROUP

James McDevitt
Corporate Executive Chef, Bohlsen Restaurant Group, Long Island, NY

James McDevitt joined **Bohlsen Restaurant Group (www.brgroup.biz)** as Corporate Executive Chef in August 2013. His focus is on group-wide kitchen practices to deliver consistency, efficiency and business growth. Complementing the role of the executive chefs, he manages the processes aimed to help them continue to achieve the exemplary cuisine that has become a Bohlsen family signature.

McDevitt will work with teams across the group's seven leading owned and operated Long Island dining concepts including Gold Coast harborfront **Prime: An American Kitchen and Bar** and **Harbor Club at Prime** in Huntington; acclaimed by Newsday as #1 on Long Island, the four-star **Monsoon: Asian Kitchen and Lounge** in Babylon Village; top Zagat-rated **Tellers: An American Chophouse** and the chic and casual **Verace: True Italian** in Islip; neighborhood favorite **Long Island's Beachtree** in East Islip; and the vibrant **H2O: Seafood Grill** in Smithtown.

Among his honors are "best new chef" by Food & Wine magazine in 1999, a "rising star" by the James Beard Foundation in 2001 and celebrity judge on Bravo TV's Top Chef. No stranger to top quality dining concepts, he has been the chef and owner of two highly acclaimed restaurants including **Hapa** in Scottsdale, Arizona and **Budo** in Napa, California. In recent years on Long Island at **Four Food Studio**, he had "excellent" reviews.

McDevitt joined BRG from NYC's **ESquared Hospitality**, a multi-concept, global hospitality management company, where he was Corporate Executive Chef overseeing brands "BLT" Steak, Prime and Burger.

On Long Island, he is best known for his five years as Executive Chef for **FOUR Restaurant Group** where from 2007 he directed the kitchen of its **Four Food Studio** in Melville and the design, construction and development of **TWO Steak & Sushi Den** in New Hyde Park. Of his food leadership, New York Times' Joanne Starkey said, "If Four were rated solely on food, it would receive an Excellent rating."

McDevitt's interest in food developed as a young boy helping his mother to cook and entertain military officials. The son of an Irish-American military father and Japanese mother, McDevitt spent most of his life traveling the globe. Living in Japan, the Philippines and Korea seriously influenced his culinary style. Those early years in the kitchen led him to attend Scottsdale Culinary School in Arizona, where he met his pastry chef-wife Stacey, and began to shape his career.

Opening his first restaurant in 1997, **Hapa** (Hawaiian slang for "half"), in a former pizzeria in Scottsdale, Arizona, In McDevitt and his wife built from scratch this Asian-American inspired establishment to local and national acclaim. Before age 30, McDevitt was honored as a Food & Wine Magazine Best New Chef and a James Beard Foundation Rising Star with Hapa cited as one of America's Best Restaurants by Gourmet Magazine. New York Times former critic Bryan Miller wrote, "This restaurant is one of the most inventive and exhilarating in Phoenix." Zagat Survey ranked it **#1** for food in all of Arizona with a rating of **28**.

In 2004, McDevitt relocated to Napa Valley, California marrying his love of food and wine with the launch of his new restaurant. **Budo** (Japanese for "grape") was a collaboration between the McDevitts and Sonoma-based winemaker Roger Roessler. In 2005, Food & Wine named it the best new Asian restaurant. San Francisco Chronicle food writer Michael Bauer cited it a Top Ten San Francisco Bay area restaurant with three stars noting, "McDevitt is producing some of the most exciting cross-cultural foods in the Bay Area culled from his Asian heritage." New York Times' R.W. Apple, who visited both Hapa and Budo, wrote, "For me, Budo is the best thing to hit the area in many a moon."

The greatest city in the world, "NYC", brought him back to the East Coast in 2006, where he once worked with Don Pintabona and Drew Nieporent at their Myriad Restaurant Group, this time to aid in the reopening of the famed **Le Cirque** with owner Sirio Maccioni.

Since 2006, McDevitt and his family reside in his wife Stacey's native East Northport, NY.

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