Brennan's Executive Chef Ryan Hacker Named StarChefs Rising Star Honoree for 2022
StarChefs Reception on September 20, 2022 to Name the City's Top Culinary Talents

The **StarChefs Rising Stars Awards** is an annual event that celebrates up-and-coming food and beverage professionals who are the leading the way for contemporary American cuisine. With that in mind, Hacker's innovative approach to Southern and New Orleans cuisine was what caught the StarChefs organizers' eyes — and impressed their palates.

Ralph Brennan, sole proprietor of **Brennan's** restaurant and President of the **Ralph Brennan Restaurant Group**, shares, "A melting pot of creativity from food, drinks to culture, New Orleans is home to a wide array of great restaurants shepherded by talented chefs. Brennan's is proud to have Star Chefs recognize **Executive Chef Ryan Hacker** with the **Rising Star Award** and to be in the company of other chosen rising culinarians who are helping shape the cuisine of our great city today."

It's this talent that was born from his Texas roots, with a childhood learning how to cook at the knee of his grandmother, whose favorite cookbooks included those by famed Chef Paul Prudhomme. Time at the New England Culinary Institute, which included an internship at Hamersley's Bistro in Boston, as well as working with noted chefs Kent Rathbun in Dallas and Andrew Weissman at Osteria Il Sogno in San Antonio all came together to create a chef who recognizes the past but has his toque firmly planted in the 21st century. Hacker arrived to the New Orleans culinary scene in 2014 when he was offered the opportunity to be part of Executive Chef Slade Rushing's team, re-opening Brennan's.

Hacker's cuisine is a one-of-a-kind blend of traditional dishes, be it Turtle Soup and Eggs Sardou, with his inventive twists on the classics, such as **Blackened Redfish** highlighted by *Crab* and *Parsnip Écrase*, young *Chicories* and smoked *Garlic*, while panéed **Louisiana Rabbit** is enhanced by *Piqullo Pepper Coulis, Broccoli,* and *preserved Lemon.*

"We aren't so much looking to reinvent the wheel when it comes to traditional dishes and Creole cuisine, but rather change its tires, refresh it, and offer a refined version that pleases our diners beholden to a rich New Orleans heritage, as well as its next generation," said Hacker.

And other honorees are: Will Lester, Dovetail Bar; Philip Whitmarsh, Jewel of the South; Seth Temple, Le Chat Noir; Jordan and Amarys Herndon, Palm & Pine; Blake Aguillard and Trey Smith, Saint-Germain; Manish Patel, Tava; Anna Giordano, Anna's; Colleen Allerton-Hollier and Camille Staub, Luncheon; Brett Jones, Barracuda; Kaitlin Guerin, Lagniappe Bakehouse; James Farnum, La Petite Grocery; Caitlin Carney and Marcus Jacobs, Seafood Sally's; D.J. Piazza, Margot's.

About StarChefs: Founded in 2003, StarChefs serves as a community, resource and platform for restaurant professionals. The organization catalyzes hospitality professionals' success by giving them the tools to overcome specific industry challenges. It also facilitates relationships between food service brands and industry professionals, as well as creates original industry-focused content via hundreds of in-person tastings and interviews each year. The Rising Stars Awards recognizes up-and-coming professionals in the food and beverage industry. *Starchefs.com*

About Brennan's: Founded in 1946, the iconic Brennan's today represents the antithesis of fast-fashion fare, opting instead to balance innovation with tradition by reinterpreting classic Creole cuisine - principally French with definite African and Spanish influences, and contributions from Italian cooking. Newfound cultural influences, like Vietnamese, flourish in promising flavors splashed across the plates. The lore of these origins has become the foundation of the Brennan's menus infused with contemporary precision. Located in the French Quarter at 417 Royal St., New Orleans, (504) 525-9711, *brennansneworleans.com.*

For More Information and Photos Upon Request

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