

Christopher Lusk Executive Chef

Chris Lusk was born in Nacogdoches, Texas the child of two math teachers and the grandchild of farmers on both sides of his family. His mother's family raised cattle and farmed corn and cotton while his father's parents grew corn, peaches, tomatoes, blackberries, beans and cucumbers. It was Chris' grandfather who slaughtered pigs and even sold sausage that passed on his great passion for cooking to Chris – tending garden and making biscuits.

Growing up in a very academic environment, Chris has always read incessantly – raised on Scientific American and Math Theory Magazine it is no surprise that Chris went on to a double major in Biology and Psychology, researching “the existence of the mind” and IQ testing. Chris' interest in science and the mind led him to work running a home for the mentally challenged. Assembling computers as well as martial arts have always been Chris' hobbies. But the love of cooking won out and Chris went on to earn his degree at Johnson and Wales.

Chris' interest, experience, and knowledge of food are broad and deep. Chris has cooked Creole with Tory McPhail of Commander's Palace in New Orleans, Southwestern with Stephen Pyles of Star Canyon in Dallas, Italian with Mario Batali of Otto Enoteca in New York City, and is influenced heavily by his days as Chef of Dim Sum Far East in Key West. Those experiences all inform his cooking, but it is the Creole and Louisiana flavors that draw him back. He married a Ponchatoula girl, after all. Chris says “this is home – these are the flavors and taste memories that resonate for me. I will always respect the tradition of this cuisine but I will always tinker.”

“We have the great good fortune of going back to the well. Chris was a part of our key team in the first half of this decade. His talent and brains were apparent from the first day late Sous Chef Ethan Powell dragged him back to New Orleans from Star Canyon in Dallas,” says Ti Adelaide Martin, co-managing partner of Café Adelaide and The Swizzle Stick Bar. Adds Lally Brennan, “Chris is exceptionally bright and talented – as well as being a gentleman – which we always appreciate.”