

Jamie Malone

Jamie Malone has always had a life that revolved around food. She grew up cooking and baking breads with her Dad in St. Paul, Minnesota. Before receiving her culinary degree from Le Cordon Bleu, Chef Malone traveled and studied extensively in Hong Kong, Singapore, Vietnam and Europe, immersing herself in each region's cuisine.

Malone has worked restaurants since age 16, but began her cooking career in hospitality in 2007 working for Chef Tim Mckee. She was on the opening team of several Minneapolis restaurants early in her career including Jean Georges Chambers Kitchen, Porter and Frye and Sea Change. In 2011 she took position as Chef at Sea Change in Minneapolis. There, Malone gained National attention and earned a place as a semifinalist for James Beard Award Foundation "Rising Star Chef" of the Year for 2013 and "Best Chef Midwest" of the year for 2014. In 2013, Malone was named one of *Food and Wine* Magazines "Best New Chefs".

Jamie has written for *Esquires* "Eat Like a Man" blog and been featured in many magazines including *GQ*, *Savuer*, *Elle*. In 2014 she won *Cooking Light* Magazines "Trail Blazer Award" for her work with sustainable seafood.

Jamie Malone is currently in the process of opening restaurant Brut in the North Loop of Minneapolis with Partner Erik Anderson. It will be a neighborhood restaurant with focus on a modern approach to classical French cookery and plenty of sparkling wine.

