



BRIAN DUFFY
Chef/ Culinary Personality

Born and raised in Philadelphia, PA, Chef Brian Duffy had his first experiences in the kitchen as a young child with his big Irish-Italian Family. Those experiences introduced him to culinary life and led him to study at Philadelphia's The Restaurant School at Walnut Hill College. Culinary school may have taught him technique, but it was those Sunday nights cooking with his family where he developed his passion.

After graduation, Chef Duffy worked under James Beard Award winning Chef Jean Marie LaCroix at The Four Seasons in Philadelphia. From there, he partnered in opening Kristopher's, a BYOB concept that received widespread critical acclaim. It was through opening his own brick and mortar that Duffy began to realize his flair for refined, modernized Irish pub fare and coined the term "New Celtic" cuisine. Duffy brought his "New Celtic" point of view to the Dave Magrogan Group as their Corporate Executive Chef for their brands: Doc Magrogan's Oyster House, Harvest Season Grill and Kildare's Irish Pubs. Following his successful tenure with Dave Magrogan Group, Duffy joined forces with Seafood American as a consultant and Executive Chef, where he developed fresh and frozen products for grocery chains across the world.

Duffy is perhaps most recognized from his abundant television appearances on the wildly popular **Spike TV** series **Bar Rescue**, where he tours the country (sometimes on his Harley Davidson) reforming failing bars and restaurants with his "tell it like it is" style. He made his on-camera debut on the **Food Network** series **Date Plate** and has appeared on countless segments on the **DIY Network**, **HGTV**, **NBC**, and **Fine Living Network**. Chef Duffy is also returning for his second time to judge the **Food Network** series **Beat Bobby Flay** and has appeared on **The Today Show** since 2006 for the St. Patrick's Day Irish cook-off. Chef Duffy even has his own signature spice, "Duffified Spice" which is available on his website.

On and off camera, Chef Duffy works with restaurants across the country updating their menus and coaching them through much needed facelifts. His proven success has made him one of the most in demand restaurant consultants across North America and overseas. When he isn't with clients, he is working on his soon-to-be-released modern gastropub cookbook or hanging out with his adorable, chefs-in-training - daughters Emily and Fiona.

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