



MAURICE DISSELS

Birk's Restaurant Executive Chef Maurice Dissels learned to cook Cajun/Caribbean cuisine at a young age from his maternal grandmother while preparing meals for a family which included 11 children. Chef Maurice formally studied at The Carnegie School of Culinary Arts in British Guyana, before landing in the San Francisco Bay Area more than 15 years ago. He has been the Executive Chef at Birk's since 2001.

Chef Maurice brings a unique perspective to Birk's that encompasses a solid understand of the flavor profile of meats, poultry and seafood, along with the use of a multitude of spices and sauces that bring a new dimension to the steaks and chops that Birk's is known for. "Being a true culinarian means finding a way to express your soul and yourself. My

background in South America taught me to use and appreciate various rubs, jerk spice methods, and exotic combinations of herbs," Chef Maurice Dissels said. "I believe I have brought these spice combinations to Birk's in a way that no other chef really could have, and in a way that gives depth and layers to our dishes without being overpowering."

Chef Maurice's experiences are broad and diverse. For the past ten years, he has taken an annual mecca to Greystone Culinary Institute in Napa for Master Classes which have included charcuterie, American regional cooking, seafood and caviar, sous vide, and ice cream. He has been a chef-instructor at cooking schools such as Draeger's, Macy's Cellar, and the Annual Fungus Festival. He has judged wine and cooking competitions including the Santa Cruz Wine Mountain Growers Association, the Alameda County Fair Grilling Competition and has served as a panel judge for the International Culinary Center graduating class.

Chef Maurice is a founder of Chef's Lounge San Francisco, a culinary community where 1,200+ Bay Area chefs, restaurateurs, industry professionals and foodies gather monthly to network and share ideas. Dissels is the past Member-Chair of the San Francisco Food Society. As a pastime, Dissels raise his own livestock including chickens and ducks, goats, and a truffle-hunting pig, and he has an extensive garden on his un-incorporated property in Pleasanton.

At Birk's, Dissels and his team cure their own prosciutto and homemade pastramis, and use state of the art dehydration methods to create powders used in Birk's spices and rubs. Dissels has also incorporated sous-vide cooking into the repertoire at Birk's. Next time you stop in, make sure to ask for the 36-hour braised porchetta. Chef Maurice believes that it is vital to continue to learn and make use of the latest cooking methods and technologies. In this way, he

believes that his culinary creations can continue to surprise and delight the ever changing tastes of his dynamic Silicon Valley customers.