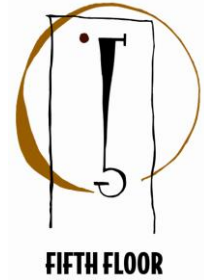




# Inside the kitchen with Chef David Bazirgan



## **What is the most important thing you bring to the kitchen?**

I think it's an appreciation for -- and experience using -- a wide variety of flavors. You can't cook with something if you don't like it and so my personal palate gives me a lot of options to choose from. A lot of people are talking about cooking locally and seasonally and utilizing the best ingredients possible. Of course we are doing that here --we use the best ingredients we can find! But for me, it's more about the inspiration for a dish. When I go to the market, I don't have a list of ingredients or a menu in hand. I might have an idea for a classic Mediterranean or French preparation, but when I get to the market, I might see an Asian ingredient that inspires me. So it's about much more than using fresh ingredients, it's about being inspired by the availability of so many products here, both in terms of seasonal produce, and in terms of the flavors from around the world.

## **How did you become a Chef?**

I started working in kitchens in New England as a dishwasher and then I was a prep cook for a long time before I went to culinary school. As a kid, food was a big part of my life. We had family dinner every single night and both my parents cooked. My mom made classic colonial, New England Style cuisine -- she still makes the best Baked Beans--and my dad was from a big Armenian family. One of my favorite dishes is Lahmejun (lamb flatbreads). So our meals were heavily influenced by my dad's family traditions as well.

## **What are you most looking forward to sharing with fans of Fifth Floor?**

For me, the most important thing, after delicious food of course, is that the experience is fun. Fine dining has changed in the United States. It doesn't mean a four hour long, stuffy, white table cloth experience, where you might not even leave feeling full! Fifth Floor is San Francisco-fine dining at its best. We're doing creative and satisfying food., Scott Chilcutt, our General Manager, is leading a great team of servers who engage with our guests and it's a really comfortable, and sophisticated dining experience that anyone can enjoy. Emily (our Master Sommelier), has done an amazing job with creating our wine list and Jacques (our Master Mixologist) has some incredible cocktails in the lounge. I've had a great time working with the team and we're really excited to introduce our guests to the new Fifth Floor experience!

For more about Chef Bazirgan, [click here!](#)

*The Fifth Floor restaurant, bar & lounge is a relaxed fine-dining restaurant featuring New American Food with a Mediterranean influence by Chef David Bazirgan, modern cocktails by Master Mixologist Jacques Bezuidenhout, and an extensive global wine list by Master Sommelier Emily Wines.*