



*Chef James Taylor*

**TAYLORED**  
*Cuisine*



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[www.taylorredcuisine.com](http://www.taylorredcuisine.com)



**WHERE DID YOU TRAIN TO BE A CHEF?**

I started training at the University of North Texas in their catering kitchen and from there I enrolled El Centro College's culinary arts program.

**HOW LONG HAVE YOU BEEN A CHEF?**

I have been a professional chef for seven years at various restaurants and hotels, both large and small. However, my zeal for great food started as a child in Houston, TX and blossomed to a career when I graduated from El Centro's culinary arts program. During the last 7 years I have been able to focus my career and my talents on small, intimate dining with style and sophistication.

**HOW LONG AT CURRENT RESTAURANT?**

Just over a year ago I gave in to my entrepreneurial spirit and founded Taylored Cuisine, a premiere personal chef and catering company based in Irving. We strive to provide our clients the atmosphere and experience of the most elite restaurants in the country, at any time or location they wish. Taylored Cuisine is dedicated to serving food with the highest standards while providing an experience that is customizable from beginning to end.

**PAST EXPERIENCE, RESTAURANTS?**

Jacob's Spring Grille at the Hyatt Regency at DFW Airport  
Lochrann's Irish Pub and Eatery  
The Belo Mansion

*3 Quick Bites:*



**SALT OR PEPPER?**

Definitely salt

**APPETIZER OR DESSERT?**

Appetizers I prefer to cook, desserts I prefer to eat

**GORDON RAMSAY OR RACHEL RAY?**

I highly respect Chef Gordon Ramsey



**CAN'T COOK WITHOUT:**

My Wusthof Grand Prix chef's knife.

**CHEF'S RECOMMENDATION:**

I like a simple pan roasted duck with an orange gastrique on an endive and apple salad. You can pair this dish with your favorite Pinot Noir