

**Brian Fisher**

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773.368.6457

504 West 33rd Street  
Apartment 2F  
Chicago, Illinois 60616

**Experience*****Culinary Director  
Seoul Taco***

Chicago, Illinois / St. Louis, Missouri  
June 2021 – January 2024

Menu creation, recipe development and staff training across 9 locations. Logistics and setup of outdoor kitchens for music festivals and other events.

***Executive Chef / Partner  
Entente***

Chicago, Illinois  
March 2017 – April 2021

Menu creation, recipe development and staff training. Awarded and retained one Michelin star status.

***Executive Chef / Partner  
Dorian's***

Chicago, Illinois  
September 2018 – Present

Menu creation, recipe development and staff training.

***Executive Chef / Partner  
Saved by the Max***

Chicago, Illinois / Los Angeles, California  
May 2017 – June 2019

Menu creation, recipe development and staff training.

***Chef de Cuisine  
Schwa***

Chicago, Illinois  
March 2012 – December 2016

Menu creation, recipe development and staff training. Maintained one Michelin star status.

**Awards*****One Star  
Michelin Guide***

2018, 2019, 2020, 2021

***4 Diamond Designation  
AAA***

2021

***Semi Finalist, Best Chef: Great Lakes  
James Beard Awards***

2018

***America's 10 Best New Restaurants  
Gayot Guide***

2017



**Brian Fisher**  
*Chef*

## **Bio**

Chef Brian Fisher has spent his career in notable restaurants throughout the U.S., from New York to San Francisco. His time in kitchens coast to coast eventually led him back to his Chicago roots as Chef de Cuisine at the Michelin-starred Schwa in Wicker Park, where he furthered his exploration of culinary styles and international cuisines. In his next move in 2016, Fisher made national headlines for helming the kitchen at the Saved by The Max pop-up in Chicago—and eventually in L.A.—where he served classic, yet elevated diner fare.

Fisher always dreamed of opening a restaurant, and it became a reality with Entente in partnership with Fujimura Hospitality in 2017. Within weeks of opening, critics nationwide lauded him for his precision, technique and unparalleled flavor profiles. Fisher earned his first Michelin star just after Entente's one-year anniversary and has continued to maintain its rating. Earlier this year, Fisher relocated Entente to a stunning new home in the heart of Chicago's River North neighborhood, where he once again retained his Michelin star and earned a glowing, three-star review in the Chicago Tribune. He continues to push boundaries with both his cuisine and atmosphere, never shying away from exploring with new ingredients like CBD, or playing a range of music (a personal passion) in the dining room.

In 2018, he was a semi-finalist for the James Beard Foundation Awards in the Best Chef Great Lakes category and a Rising Chef of the Year nominee for Chicago's prestigious Jean Banchet Awards. His work at Entente received accolades in both local and national publications.