

## Brian Gonet

Born in High Point N.C., Brian Gonet showed his passion for cooking at a young age by cooking for his family at every available opportunity. Watching his father and mother's joy for cooking and the ability food had to bring people together was a great inspiration to him, and was influential in him becoming a chef.

Directly after high school Brian attended GTCC in Jamestown North Carolina where he finished top in his class while working in the industry. He began his internship at one of the most influential restaurants in the state: J. Basil Nobles. At Nobles he learned the importance of sourcing local and seasonal ingredients to obtain the highest level of quality and freshness. His creativity and passion for the art of fine dining quickly became evident to his mentors. After only four short years, with constant menu adaptation, he secured his position as Executive Chef. In 2007, Brian relocated to Savannah and continued to learn and made his name in downtown's restaurant scene. Brian was hired to open the Public Kitchen and Bar in July of 2012. He is dedicated to the Daniel Reed Hospitality team and continues to push the envelope to make innovative and affordable dishes that are both French inspired and staples of the South.