

## "Chef's Special: Patrick Reilly"

By Jennifer Biggs

Posted November 25, 2008 at 5:38 p.m.



PHOTO BY MIKE MAPLE

Patrick Reilly, chef/owner of The Majestic, in his kitchen.

**Title:** Chef / Owner

**Age:** 44

**Restaurant:** The Majestic Grille

**First cooking job:** Right after culinary school I apprenticed at the executive dining room at the Guinness Brewery in Dublin, Ireland, where part of our compensation was two bottles of Guinness per working day.

**Best original dish:** Crisped duck with Asian spices, maple roasted root vegetables and hoisin sauce.

**Worst original dish:** The list is long and not very distinguished.

**First food you remember eating:** My mother's brown bread, which my wife, Deni, now makes after learning how from my sister.

**Your favorite meal:** Lunch at Raymond Blanc's Le Manoir aux Quat' Saisons in Oxford, England in 1982: Salt-crusted wild pigeon carved tableside and the best raspberry soufflé I have ever eaten.

**Favorite junk food:** I'm not a junk food fan -- really good potato chips or the rare candy bar when I have a sugar craving.

**Favorite ethnic food:** Either Thai or when Luis, one of my cooks, makes killer tostados for family meals.

**Favorite culinary destination:** Southern Spain.

**What do you cook at home?** Usually we just grill out and keep it simple. When I visit family at a lake in Virginia, I break out the smoker and make some Memphis barbecue.



A "Cajun Grilled Chicken Sandwich" at The Majestic

**The most ambitious or challenging meal you've cooked:**

Cooking dinner for Paul Bocuse, Roger Verge and their staffs. No pressure there! It didn't help that when I asked Bocuse's assistant what they would like he said "You're a chef -- figure it out."

**Best place in town to eat, besides your restaurant:** Circa or Chez Philippe for fine dining, and I recently had a great meal at Restaurant Iris. Bardog Tavern is my new favorite casual joint; they've got great sliders. I had one of the best Italian meals in a long time at Andrew Michael Italian Kitchen.

**If you weren't a chef, what would you want to be?** I've loved cooking ever since I was 3 years old making oatmeal cookies in my mother's kitchen. I'm not sure what else I would do.

-- Jennifer Biggs: 529-5223

The Majestic Grille is at 145 S. Main; call 522-8555 for more information