

Dennis Marron, Executive Chef
Jackson 20 and The Grille at Morrison House

Executive Chef Dennis Marron oversees both **Jackson 20** and **The Grille at Morrison House** with ease, style and an unwavering commitment to sourcing and using the finest local ingredients. A native of New Jersey, he has held nearly every imaginable position in the restaurant business, and brings a depth and diversity of experience that are unparalleled to his two kitchens.

Chef Marron began his career in restaurants as a broke surfer on the New Jersey shore. At the young age of 15 he took a job washing dishes to pay for a new surfboard, but when the summer came to an end, so did his dishwashing days. The following year, Dennis found himself once again strapped for cash and returned to the restaurant to try his hand at a different trade. A string of jobs in fish fry houses led to a year-long stint as a bartender, but he eventually left New Jersey for college in North Carolina, where he planned on studying physical education.

In North Carolina, Chef Marron began working as a caterer under a Culinary Institute of America (CIA) graduate, and eventually ditched his pursuit in physical education, returning to New Jersey to pursue more opportunities in the culinary world. At the urging of colleagues, he applied and was accepted to the CIA at Hyde Park. While attending the CIA, he completed a six-month externship in Hawaii, and upon graduation, returned once more to his birthplace New Jersey, working as a chef at the Molly Pitcher Inn, a three-diamond hotel overlooking the Navesink River in Red Bank, New Jersey.

Chef Marron always wanted to live in San Francisco, and felt he'd be an even better chef if he spent some professional time in a front-of-house position. He relocated to the Bay Area starting off as a bar back at Scala's Bistro, and after three months was quickly promoted to restaurant manager. While he managed restaurants for a few years, his heart was always in the kitchen. Eventually, Marron joined respected San Francisco restaurants such as Mecca and Indigo, and developed a knack for creating menus that relied on fresh, organic and local ingredients.

After seven years in California, Marron took that talent with him to Minneapolis, where he worked at W.A. Frost and Company Restaurant and Craftsman Restaurant, where he received a three-star review from both the *Minneapolis Star Tribune* and the *St. Paul Pioneer Press*.

It didn't take long before Chef Marron wanted to return home to the East Coast, and he relocated once more, but this time to Alexandria. A successful stint at the highly acclaimed Bistro Bis in Washington, DC resulted in an offer from Kimpton to join their team at The Grille at Morrison House as executive chef. After two illustrious years at the helm of their acclaimed kitchen, he now adds the title of executive chef at both Jackson 20 and The Grille to his impressive resume.

A chef's dream, Marron enjoys the privilege and challenge of overseeing two distinctly different restaurant concepts. At Jackson 20, he has embraced the restaurant's modern take on southern fare, to which he has added a personal and whimsical touch. Guests can enjoy traditional favorites like hushpuppies, fried chicken in a bucket, and mouth-watering pork ribs with a house-made barbeque sauce. The modern American menu at the Grille allows him to create dishes expected at a fine dining restaurant, like fluke with preserved lemon, capers and marinated calamari, and braised kurobuta pork cheeks, with brown sugar bacon, charred frisée and roasted Shallots

Marron, who proudly shares a birthday with President Andrew Jackson, for whom Jackson 20 is named, lives in Alexandria with his girlfriend and two dogs.