



## The Relentless Pursuit of Results

**Robert Young**  
**Executive Chef**  
**Bastone Complex**

Chef Robert Young began experimenting in the kitchen at the age of 12, with some encouragement from his family. By 14 he was already working in hotel kitchens and honing skills that would lead to a lifelong career in the restaurant industry.

Drawn in by the excitement of a fast-paced business, Young said he always appreciated that culinary work exposed him to such a diverse group of people. He encountered people of all different skill sets and backgrounds while working in kitchen and it inspired him to continue on in the career. He enjoyed playing with different flavors and concepts, creating dishes of his own.

Young graduated from the Cardiff Institute of Culinary Arts in his home country, Wales, before traveling the United States. He took a job on Michigan's scenic Mackinac Island, working at the landmark Grand Hotel. There he gained experience in the realm of fine dining. "I wanted to cook myself around the world," said Young, who had offers to move to do so. Still, life had other plans for him.

After a successful run in Northern Michigan, Young worked at East Lansing's Harrison Roadhouse for about a year, gaining skills in speed and productivity, before moving on to Flint's Redwood, one of the largest steakhouses in Michigan. He spent 12 years at the restaurant and became familiar with a brewery setup.

That experience led him to his current position as executive chef of the Bastone Complex in Royal Oak. He presides over menus, kitchen and wait staff for Bastone Brewery, Vinoteca Wine Bar, Café Habana and Commune Lounge. "Now that I'm here I hope to use all those skills to create an efficient, effective, high-quality kitchen," said Young.

He's brought a more authentic European background to the menus at Bastone and Vinoteca. His approach to preparation is also new to the Bastone Complex. Young may incorporate one main ingredient into three distinct menus. This technique has managed to streamline the process and help to maintain high quality in the kitchen while keeping costs low for the clientele. The position grants him a new level of creative expression while highlighting his culinary abilities.

He enjoys working with kitchen staff members who come from a variety of geographic and cultural backgrounds. "They are from all over the country," said Young. "And they have introduced me to different flavors and traditions, inspiring me to create dishes in new ways.