

Nathan Skid



About Me: I'm a multimedia reporter for Crain's Detroit Business. I also cover Southeast Michigan's restaurant industry. My coworkers have labeled me a food snob but I digress. I like to think of myself as...
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Table Talk

A blog on all things concerning Detroit's restaurant scene

Meet the Chef: Jeff Rose

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I was able to sit down earlier this week with Toast's new executive chef Jeff Rose. Rose has a storied career in Southeast Michigan's culinary scene. The MSU grad has spent time in many well-known kitchens including **Big Rock Chop House**, **Roast**, **Tribute** and **Iridescence**. We talked about working with and Iron Chef, his departure from Roast, how to handle a bad wait staff, the art of braising, and much, much more.



Why did you leave Roast?

Roast was a toy box. I had every gadget and piece of equipment I could ever want. But when I took the job at Roast I was taking a leap of faith and well....things didn't turn out the way I wanted. Originally there were plans to open a Roast in Milwaukee, Las Vegas and elsewhere. I was going to be the guy to do open them but it just never panned out. My ambition was and is to open franchises.

How did you meet Michael Symon?

I actually knew Michael Symon about eight years before I worked for him. When I was at Tribute, we would have these chef's dinners two or three times a year where chefs from all over would come and bring a dish. Michael came a few times.

What was it like working with an Iron Chef?

He's good. Once, he asked me to break down a whole lamb and showed me how to do it. He was done in seven minutes. Seven minutes! It took me about twenty. I love Michael Symon but there are constraints to working with such a big name.

Describe your style of cooking?

I'm known for braising. It's a talent...an art form. Anyone can grill a steak to medium-rare but Chefs make a whole dish. Chefs make the sauces, pay attention to the organization of the meal; they are even picky about who and where they order meat and produce from.

What is your goal as Executive Chef at Toast?

I came in to get dinner rolling. I spent my first two weeks just watching. After that I worked on changing the dinner menu. I wanted to create a kind of Midwestern neighborhood bistro focusing on local ingredients wherever possible. The menu was all over the

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