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Founders of Tazza Kitchen form New Parent Company, Big Kitchen Hospitality

Danielle Goodreau to Join as Executive Chef

RICHMOND, VA – The Founders of Tazza Kitchen announce a newly formed parent company, Big Kitchen Hospitality (BKH), and the hiring of Danielle Goodreau as the Executive Chef. BKH is the holding company of both Tazza Kitchen and a new sister company, The Big Kitchen, which will offer prepared meals for take-out and scheduled home delivery. Goodreau will join a team of chefs currently working on recipe development for The Big Kitchen which is slated to open late fall in Scott's Addition.

Led by Partners John and Susan Davenport, Jeff Grant, and John Haggai, Big Kitchen Hospitality is based in Richmond's Scott's Addition and operates three local Tazza Kitchen locations and three locations in the Carolinas. With a focus on wood fired cooking, seasonal ingredients, and craft cocktails, the six restaurants have a staff of over 300 employees. The partners will announce further details on The Big Kitchen in the coming weeks.

"We couldn't be more excited to have Danielle joining our team," says Jeff Grant. "Her broad experience in recipe development and her culinary leadership in a high-level catering operation made it an easy decision. She's very creative and brings together unique, yet approachable flavors."

Goodreau has a culinary degree from Le Cordon Bleu in Chicago. Most recently she served as Executive Chef for A Sharper Palate Catering and served as the recipe developer and tester for Tuffy Stone on his recent cookbook, *Cool Smoke, The Art of Great Barbecue*. Before returning to Richmond, her hometown, Goodreau worked with several restaurants in California and Chicago including The Alembic Bar in San Francisco, Ram's Gate Winery in Sonoma, and Marcus Samuelsson's C-House in Chicago. "There will certainly be a learning curve as I jump into this role, said Goodreau. "But I am thrilled to collaborate with the Big Kitchen Hospitality team and the talented chefs developing these new menus."