

## Jessica Largey

### Chef/Owner

After working alongside world-class chefs in notable restaurants across the country, Los Angeles native Jessica Largey returns home to combine her experience, perseverance, and know-how at Simone, her first restaurant venture. High-quality products drive Largey's menu, as she wants the food she serves to not only nourish guests but also resonate with them on an emotional level no matter their dining occasion. "I want Simone to be a place that keeps people coming back, whether for a quick meal at the bar after work or a leisurely date or reunion with old friends," Largey explains. "I look at Simone as my new favorite place to eat if I were not in the kitchen."

Having worked primarily in fine-dining restaurants, Largey knows her way around a white tablecloth—yet, the sum of those experiences has led her to follow a different philosophy for Simone. "My experience deals mostly with high-end restaurants, but I've also had opportunities to work on menus that champion approachable, recognizable dishes. That is the balance I want to strike and really encompasses what Simone is to me: I want to convey approachability to my guests," she says. Functionality and timelessness describe the design Largey created for Simone. Well thought-out details throughout the entire space contribute to a unifying theme: comfort. While aesthetically pleasing elements decorate the space, a sense of sturdiness and purpose also abound.

Prior to opening her restaurant, Largey took some time from the rigor of kitchen life to travel, and then appeared as the fifth guest chef at Lettuce Entertain You's rotating-chef restaurant Intro in Chicago. The majority of Largey's culinary career was spent with Executive Chef and Owner David Kinch at the two-Michelin star Manresa in Los Gatos, CA, working up the line from chef de partie to chef de cuisine. The media took note of Largey's work: The James Beard Foundation awarded Largey the Rising Star Chef of the Year award in 2015 when she was just 29 years old. One year before, the *San Francisco Chronicle* listed Largey as a "Rising Star Chef," and she also was recognized in Zagat's 30 Under 30 in 2013. Before her time at Manresa, Largey worked in the kitchen at Providence in Los Angeles and Bastide in West Hollywood, and had staged at Heston Blumenthal's The Fat Duck in London for one month while traveling in her early 20s.

Outside of the kitchen, Largey spends her time outdoors and says she enjoys hiking as much as cooking. She has even built trips around the activity; in Norway in 2015, Largey planned her vacation around a 12-hour hike over a fjord.

