

JUST ABOUT THE PRODUCT

REDZIKOWSKI STRIVES FOR PERFECTION AT BONDST.

Jonathan Morr and Steven Durbahn made BondSt. successful in Manhattan's Greenwich Village, but their Japanese concept didn't instantly translate when they expanded to Beverly Hills last year. To help compete with LA's fashionable Japanese competition, the duo hired Brian Redzikowski in November. Thanks to his market-driven approach, BondSt. Beverly Hills is finally drawing notice.

Redzikowski's father and two brothers are all chefs, so it was no surprise that he followed a culinary path. The Long Island native first entered a professional kitchen at age 15, washing dishes at an upstate New York bed-and-breakfast called The Hollowbrook Inn. He was soon working the line. Redzikowski religiously studied cookbooks and learned plenty from brother Steve, who was The Hollowbrook's chef. To further advance his career, Redzikowski enrolled in 1999 at the prestigious Culinary Institute of America.

He graduated with honors from CIA in 2001 and spent six months working in high-profile Manhattan restaurants like Alain Ducasse, Le Bernardin and Lespinasse. He moved to Orlando to become sous chef at Epcot Center's Bistro Paris. On a fortuitous trip to visit his brother in Aspen, Colo., Redzikowski scored his first job cooking Japanese fare at Matsuhisa.

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After two years at Matsuhisa, Redzikowski heard that legendary French chef Joël Robuchon was opening a Las Vegas outpost. He immediately flew to Vegas to interview with Robuchon, scored a job and left Colorado behind. In two years, he worked his way up to sous chef, fine-tuning his skills. Redzikowski says Chef de



With few ingredients

Cuisine Tomonori Danzaki taught him “perfection in everything, including how you present yourself.” Next, he moved down the Strip, spending a year and a half as the executive sous chef of Yellowtail in the Bellagio, which is where he formed a relationship with customers Morr and Durbahn.

Redzikowski has worked hard to forge a unique identity in a city that's overflowing with Japanese restaurants. “What separates us is our classic French roots,” he says. “It was not market-driven, which is what I think people in LA really like and want.” As a result, he says he's “using as much organic, local and seasonal produce as possible within a 200 mile radius. [At BondSt.,] it's just about the product.” Toward that end, Redzikowski shops at farmers' markets three days a week and prints a new menu daily.

Still, guests will find some evergreen dishes at BondSt. For example: pork belly cooked sous vide for 48 hours until achingly tender, broiled with a miso glaze until caramelized, then paired with olive oil powder and artichoke sauce. Crispy tarts are also popular, topped with kewpie mayonnaise, red onions and tuna and finished with Maldon sea salt, fresh white pepper and white truffle oil.

For dessert, Redzikowski regularly works with fresh produce and churns sorbets and ice creams on a daily basis. His signature dessert is a play on Vietnamese coffee: a coffee sphere containing milk “jam” paired with Rice Krispie Treats, espresso ice cream and a “cappuccino” with kaffir lime and lemongrass.

Redzikowski's approach seems to be working. After only six months, he's already helped BondSt. double its seatings. And judging from his past determination, there will be no slowing down.

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