

Executive Chef Jason Huzzard

Fresh food done simply is Jason Huzzard's mantra in the kitchen.

"Food at its freshest needs very little embellishment to bring a wow factor to the plate," says Huzzard, a culinary veteran who returned to The Original Fish Market (OFM) as executive chef in early 2012.

To elevate OFM's culinary creations to a higher standard, Huzzard focuses his search for the freshest quality ingredients on sustainability — food that is fished and farmed in ways that don't harm the environment to protect the earth for future generations. "Sustainability is of utter importance to me, for my guests and for my children," says the father of two.

Suppliers such as Penns Corner Farm Alliance, Paragon Produce, Hawaiian Seafood and an array of local producers help Huzzard deliver socially conscience food with flair. He works with fisherman, California-based Monterey Bay Aquarium's renowned Seafood Watch Program and Pittsburgh Zoo and PPG Aquarium's Partnership Program to bring seafood from oceans, lakes and rivers around the world to diners in Pittsburgh. OFM's acclaimed menu changes based on the availability of seasonal varieties that are flown in twice daily.

Huzzard is well acquainted with the bounty of Pittsburgh's fields and streams. A native of South Hills, he earned a degree from the Pennsylvania Institute of Culinary Arts and trained as a line cook at The Original Fish Market in 1997. He spent eight years cooking and learning about farm-to-table cuisine at restaurants in Boulder, Colo., and has cooked for several of Pittsburgh's other notable restaurants.

Whether it's sea bass from New Zealand, scallops from Maine, King Crab from Alaska, or artisan cheese, meat and poultry, Huzzard brings it all together into fresh-tasting, socially conscious, and delicious dining options.