



FOR IMMEDIATE RELEASE

With Photos (Credit: OFM)
May 2012

MEDIA CONTACT:

Lisa Clark
Ad 1 Partners
724 448 5625
ad1pr@ad1partners.com

**ORIGINAL FISH MARKET LANDS NEW CHEFS
WITH EMPHASIS ON SUSTAINABLE, LOCAL CUISINE**

PITTSBURGH, Pa. — The Original Fish Market (OFM) announces the appointment of Executive Chef Jason Huzzard and Sous Chef Michael McKenzie.

This dynamic duo of farm-to-table cuisine continue to elevate OFM's culinary creations to a higher standard, with an emphasis on fresh, seasonal ingredients sourced from local farmers and global providers who use sustainable fishing practices. They work with California-based Monterey Bay Aquarium's renowned Seafood Watch Program and Pittsburgh Zoo and PPG Aquarium's Partnership Program to select sustainable varieties of seafood flown in twice daily to serve in OFM's restaurant, lounge and sushi bar.

"Sustainability is of utter importance to me, for my guests and for my children," says Huzzard, the father of two. "Serving food that is fished and farmed in ways that don't harm the environment will protect the earth for future generations."

Fresh food done simply is Huzzard's mantra in the kitchen. "Food at its freshest needs very little embellishment to bring a wow factor to the plate," says Huzzard, who 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 honing his skills at restaurants in Boulder, Colo., and has cooked for several of Pittsburgh's other notable restaurants.

McKenzie most recently served as Executive Chef at Pittsburgh Zoo and PPG Aquarium, where he was a champion for sustainable seafood and catering with a low-carbon footprint. He began his culinary career more than 20 years ago as a waiter in New York City, where he trained in culinary arts with celebrity Chef Anthony Bourdain.

—MORE—

PAGE 2/Original Fish Market

From 1998-2008 McKenzie led upscale catering for the University of San Francisco Jesuit Community — Loyola House, where he was the personal chef for visiting dignitaries including His Holiness the XIV Dalai Lama, and earned recognition from the U.S. Department of State and the 58th General Assembly of the United Nations for his culinary contributions to the Bureau of Diplomatic Security.

The Original Fish Market is located at 1001 Liberty Ave., adjacent to the Westin Convention Center Pittsburgh Hotel, downtown. For reservations, call 412-227-3657. For special offers and more information, visit www.TheOriginalFishMarket.com, follow OFM on Facebook and Twitter and text SPECIAL to 94253.

###