Brent Johnson Bio

Chef Brent started his career in restaurants when he was 12, working as a dishwasher in his hometown of Redding, Connecticut. From there he traveled cooking in seasonal places from Nantucket to the Cayman Islands after which he graduated with honors from the French Culinary Institute in New York. He has since worked in the restaurant industry cultivating his craft in Michelin star restaurants from coast to coast. Brent cut his teeth in New York working for renowned chefs Terrance Brennan at Picholine and Alain Ducasse at ADNY. After moving to the San Francisco bay area, he continued his intense training at acclaimed restaurants including Masa’s, Oliveto and Spruce. While working as Executive Sous Chef, Spruce was awarded their Michelin Star. From there he worked as Culinary Director at La Cocina, a non-profit organization, where he mentored low-income food entrepreneurs building their businesses. Following that, Brent worked as opening Executive Chef at Stem Kitchen & Garden, a farm to table concept in San Francisco before moving to the Midwest. Here he used his expertise to successfully open Saint Paul’s Red Rabbit as Executive Chef. When he’s not in the kitchen, Brent likes cooking over the campfire, hiking and paddle boarding. Brent’s favorite food is pizza.