

## Meet Chef Vincent Edwards

A graduate of the Culinary Institute of America, Chef Vincent “Vinny” Edwards began his culinary journey with an internship at Tom Colicchio’s acclaimed restaurant, Craft. After graduation, he moved to Boston to join Craigie on Main, where he was introduced to nose-to-tail and locally sourced cuisine.

Vinny then headed south to Charleston to work under celebrated chef Sean Brock at McCrady’s, deepening his appreciation for Southern flavors and seasonal cooking. His culinary path later brought him back to New York City, where he honed his craft at Momofuku Nishi, the Michelin-starred Contra, and Momofuku Ssäm Bar. Most recently, he played a key role in opening Brass, a modern French restaurant in Manhattan.

Throughout his career, one of Vinny’s greatest passions has been visiting local farmers’ markets—sourcing peak-season ingredients and building relationships with the growers who produce them. This connection to the land and its people continues to inspire his thoughtful, ingredient-driven approach to cuisine.

When he’s not in the kitchen, Vinny enjoys spending time with his wife and daughter, exploring farmers’ markets, and cheering on his hometown team, the Buffalo Bills.