



IAN KRSTIK, EXECUTIVE CHEF

HOMETOWN: Winnipeg, Manitoba, Canada

CULINARY TRAINING AND PROFESSIONAL EXPERIENCE:

I gained invaluable experience cooking in restaurants in Denver and Memphis, followed by ten years at the Tellico Village Yacht Club – five years as Executive Chef.

FIRST COOKING MEMORY:

Making peanut butter cookies with my babysitter at 5 or 6 years old.

YOUR KITCHEN MUST-HAVES:

Spice: Thyme

Vegetable: Shallots

Protein: Fish

Accessory: Mandolin

HOW WOULD YOU DESCRIBE YOUR CULINARY STYLE?

Open. I like the adventure and experimentation of cooking new things. When asked what my favorite thing to cook is, my answer is always, “Something I’ve never cooked before.”

WHAT ARE YOUR CULINARY INSPIRATIONS?

Sara Moulton, who used to have a show on the Food Network and Grade A Sashimi Tuna, because it is just gorgeous.

DESCRIBE BUCKBERRY’S MENU AND WHAT SETS IT APART:

The menu changes daily and our dishes represent so many different cuisines. From traditional American fare, Italian, Asian and a variety of wild game, there really is something for every palate.

FAVORITE BUCKBERRY DISH?

Impossible! The varying daily menu offers so many delicious dishes. I couldn’t choose just one.

KITCHEN CONFIDENTIAL: WHAT CAN WE LOOK FORWARD TO SEEING ON THE MENU IN THE FUTURE?

Spaghetti squash “pasta,” veal cheeks and the freshest fish available . . . and much more. You’ll have to come see for yourself!





JASON MILANICH, SOUS-CHEF

HOMETOWN: Chicago, Illinois

CULINARY TRAINING AND PROFESSIONAL EXPERIENCE:

I'm a self-taught chef and worked my way up in the kitchen from the bottom. I have also had the privilege of working with some of the top chefs in the Knoxville area.

FIRST COOKING MEMORY:

My great-grandmother's homemade noodles.

YOUR KITCHEN MUST-HAVES:

Spice: Kosher salt, thyme

Vegetable: Onion

Protein: Egg

Accessory: Robot Coupe, an unbelievable food processor

HOW WOULD YOU DESCRIBE YOUR CULINARY STYLE?

Innovative. I like re-creating classic dishes and fusing different styles to create new classics.

WHAT ARE YOUR CULINARY INSPIRATIONS?

Alton Brown. His vast knowledge is beyond impressive. It inspires me to learn as much as I can through my cooking experiences. Also "The Cajun Chef," Paul Prudhomme.

DESCRIBE BUCKBERRY'S MENU AND WHAT SETS IT APART:

Our menu varies so much weekly, offering new dining opportunities every day, foods you aren't likely to find anywhere else in East Tennessee.

FAVORITE BUCKBERRY DISH?

It's a tie between the elk tenderloin and the lamb T-bone with tomato, whiskey demi-glace. Both are delicious.

KITCHEN CONFIDENTIAL: WHAT CAN WE LOOK FORWARD TO SEEING ON THE MENU IN THE FUTURE?

So many exciting dishes in the works, but you'll have to join us at the Lodge to find out.

