

# restaurant iris

*Chef Kelly English*



## *The Food*

- French-Creole Cuisine
- Menu changes often in order to use fresh, local and seasonal ingredients
- Dinner menu, five course “degustation” menu and brunch menu available

## *The Chef*

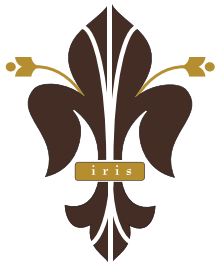
- Born and raised in southern Louisiana
- Graduated from The University of Mississippi, 2002
- Graduated from the Culinary Institute of America, 2004
- Studied in Spain and France
- Trained by award-winning Chef John Besh

## *Reviews*

- 4 out of 4 Star Review from The Commercial Appeal
- 4.5 out of 5 Star Review from Memphis Magazine

## *Honors*

- **2009 Best New Chef**  
*Food & Wine Magazine*
- Best Restaurant, Best Chef, Best Service, third place honors for Best Brunch, Best French and an Award of Excellence for atmosphere.  
*Memphis Magazine's Best of 2009 Awards*
- Best Restaurant, Best Chef  
*Memphis Flyer Reader's Poll 2009*
- Best New Restaurant, Most Romantic Restaurant, Best Service  
*Memphis Magazine's Best of 2008 Awards*
- Best New Restaurant  
*Memphis Flyer Reader's Poll 2008*
- Editor's Choice  
*At Home Tennessee*
- Hot New Restaurant  
*Delta Magazine*



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### **Restaurant Iris**

2146 Monroe Avenue  
Memphis, TN 38104  
901.590.2828

### **Hours of Operation**

Tuesday- Saturday  
5pm- 10pm  
Sunday Brunch  
11am- 3pm