

restaurant iris

Chef Kelly English



The Food

- French-Creole Cuisine
- Menu changes often to highlight fresh, local and seasonal ingredients
- Dinner and five course “degustation” menus 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

- 2013, Top 40 Under 40, Memphis Business Journal
- 2013, Young Memphian, Greater Memphis Chamber
- 2013 Outstanding Alumnus of the Year, University of Mississippi
- 2013, 2012, 2011, 2010 and 2009 “Best Restaurant” and “Best Chef,” *Memphis Flyer*
- 2013, “Best Server,” “Best Romantic Restaurant,” *Memphis Flyer*
- 2013, 2012, 2011, 2010 “Best Restaurant,” “Best Chef,” *Memphis* magazine
- 2013 “Best Cajun/Creole,” “Best Wine List,” “Best Ambience,” *Memphis* magazine
- 2013, 2012, 2011 Founders Council, Atlanta Food & Wine
- 2012 “Prince of Porc” COCHON555- Memphis
- 2012, 2011 & 2010 Voted Memphis’ “Best Restaurant,” “Best Service,” and “Best Chef,” *Memphis* magazine
- 2011 Restaurateur of the Year, Memphis Restaurant Association
- 2010 James Beard Award Semifinalist for Best Chef: Southeast
- 2010 Food Network debut, “The Best Thing I Ever Ate”
- 2010 Authored chapter in *Wild Abundance* cookbook
- 2010 featured in *Everyday with Rachel Ray* magazine
- 2010 featured in *Food Network* magazine
- 2009 Best New Chef, *Food & Wine* magazine
- 2009 Editors Choice: Best Restaurant, *At Home Tennessee*
- 2009 Best Bet Outside of Louisiana, *Louisiana Life* magazine
- 2008 Hot New Restaurant, *Delta* magazine
- 2008 Best New Restaurant, *Memphis Flyer*



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Restaurant Iris

2146 Monroe Avenue
Memphis, TN 38104
901.590.2828

Monday-Saturday
5pm- 10pm

Check out restaurantiris.com
for more information.