

EXECUTIVE CHEF D. BRUCE MCADOO OF SEAGAR'S PRIME STEAKS & SEAFOOD

by Julie Wax

Before becoming Executive Chef at Seagar's in the Hilton Sandestin, Chef McAdoo honed his talents in some of Atlanta, Georgia's finest kitchens, including the Cherokee Town and Country Club, Swis-sotel, Pricci's, Pano's and Paul's, the Atlanta Country Club in Marietta, Ga. and Papa Pirozki's Russian Restaurant in Roswell, Ga.; as well as Hambleton Hall in Oakham,

Chef McAdoo



England; The Greenbrier in White Sulphur Springs, West Virginia; Indian Bayou Golf and Country Club in Destin, Florida; and The Lake Place. Recently, the *Thirty-A Review* learned more about Chef McAdoo.

Q: So, tell me about all about your culinary background. Where did you learn to cook?

A: My culinary background first started with my family. I was raised in a military family, and we traveled to many locations outside of the continental U.S.: England; Okinawa, Japan; Philippines; Hawaii; Cayman Islands and France.

My first exposure to a professional kitchen came in high school as dishwasher/prep cook for pocket money. I learned my cooking fundamentals at a small French school in the south of England. The head teacher had taught in Lausanne, Switzerland, and the lady who ran the school was related to the founder of the Cordon Bleu in Paris, France. I graduated with honors with a two-year degree.

Q: If you weren't a chef, what would you be?

A: An architect.

Q: How long have you been a chef?

A: Twenty years. I graduated Culinary School in England in 1989.

Q: What's the main difference in cooking for an upscale, five-star restaurant versus a more casual spot with a smaller menu?

A: Attention to detail, in every aspect, from sourcing ingredients to preparation and handling, to delivery and service at the table.

Q: How would you describe your culinary style, and what inspired this unique style?

A: Continental with a flare of fusion. I prefer to have fun with food, at the same time, balancing that with simple yet precise technique and quality control.

Q: What are a few key ingredients you like to use for flavor?

A: Fresh Gulf of Mexico fish, USDA Prime beef, basil, ginger, tarragon, dill, rosemary and thyme. Plus, arugula, mangos, watermelon, almonds, spices and white truffle oil.

Q: Do you have any signature dishes?

A: Seagar's signature dishes include: Yellowfin Tuna Tartare, Sweet Chili Glazed Roasted Chilean Sea Bass, Crispy Fried Eggplant Jumbo Lump Blue Crab Napoleon, Caesar Salad Tableside, Steak Diane, Banana Fosters and, of course, our Chocolate Soufflé.

Q: Since you cook for a living, do you cook much at home and outside of your job?

A: I enjoy cooking, but I prefer to eat out with my family if I have the chance since our time is limited and I like to expose my children to dining out. When we do cook at home, I grill with my kids (steaks, ribs, fish, hamburgers, hot dogs and crab boils).

Q: Is there a particular chef who has been an inspiration to you?

A: My inspiration has to be my old bosses from Pano's and Paul's in Atlanta, Ga. At the time, it was Executive Chef Paul Albrecht and his Chef de Cuisine Peter Kaiser. I have the most respect for both men. I truly saw Chef Paul as a culinary genius/mentor, and Chef Peter Kaiser was relentless in his work ethic—the first in the kitchen and the last to go home. An unbelievable hard worker, he ran circles around us all.

Q: What is the best part about cooking for the Destin/30-A crowd?

A: The people here are so diverse and well traveled that you really are exposed to some very well-heeled clients who are very pleasant and have very interesting backgrounds. I am so lucky for some of the relationships I have formed here with many of our customers at Seagar's over the years—now going on 11 years here at the Hilton Sandestin.

Q: Can you provide a recipe for one of your favorite dishes you offer at Seagar's?

A: I will provide our Yellowfin Tuna Tartare, which is perfect served chilled for any sunset location, preferably on a boat.

Seagar's is located at 4000 Sandestin Blvd. For information or reservations, call 850-622-1500.

Yellowfin Tuna Tartare

- 1 cup diced mango
- 1/2 cup diced red onion
- 1 cup diced ripe avocado
- 1/2 cup diced red pepper
- 1 cup diced #1 sushi-grade tuna loin
- Salt and white pepper to taste
- 6 pc (cut into triangles) fried wontons

Ginger-Soy Dressing

- 1 cup ginger-soy vinaigrette
- 2 tsp. minced ginger
- 2 tsp. minced garlic
- 2 tsp. shallots
- 1 tbsp. Fresh Chopped Cilantro
- 1 green onion
- 4 oz. rice wine vinegar
- 4 oz. soy sauce
- 1 cup olive oil
- 2 oz. sesame oil

Wasabi Cream

- 1/2 cup sour cream
- 1/2 cup half and half blended with 1/4 cup wasabi powder

1. Start with the Ginger-Soy Dressing. Take these ingredients and place into blender. Puree for 1 minute until all ingredients are liquefied. Taste and adjust seasoning.
2. Cut wonton skins into triangles and fry at 350 until golden.
3. Dice up first 5 listed ingredients and set in mixing bowl.
4. Toss diced items together with 1 cup of dressing and season with salt and white pepper to taste.
5. Garnish 12-inch plate with Siracha and Wasabi Cream.
6. Place tuna mixture into ring mold and garnish with radish sprouts. Tap down into mold with serving spoon. Remove ring mold. Add fried wonton skins to plate and serve.