

GUY GENOUD, Owner Brasserie Provence

Brasserie Provence is Owner Guy Genoud's homage to all things Provençal. The Brasserie evokes memories of a childhood spent in the seaport of Cannes, France, surrounded by sun-kissed hills, the sparkling Mediterranean, and the pre-Alps towering to the north-east. The daily quest for the choicest ingredients at the enormous local farmer's market and boulangerie resulted in the time-honored practice of sharing traditional meals made with local food & wine with family and friends. After 30 years in the hotel and restaurant industries in Europe and the US, Guy opened Brasserie Provence in the East End of Louisville as a token of love to his Provençal roots. It is his great pleasure to share the cuisine and camaraderie of southern France with his adopted home.

1983-84: Apprenticeship at Claridge's Hotel London, England

1985: French Military Service

1986-1988: Maître d'hôtel at "Rado Plage" Cannes, France

1989: Server at "Pierre & Madeleine" Restaurant, Vienna, VA

1990: Restaurant Manager at "Florian" Restaurant, Washington DC

1991: Restaurant Manager at "Chez Gateau" Restaurant, Occoquan, VA

1992: Restaurant Manager at McClean Hilton, VA

1993: Beverage Manager at McClean Hilton, VA

1995-1998: Beverage Manager at Atlanta Hilton & Towers, GA

1999: Assistant Director of F&B at Atlanta Hilton & Towers, GA

2000-2005: Director of F&B at Hilton Rye Town, NY

2006-2011: Assistant General Manager at Brown Hotel, Louisville, KY

2011-2013: Director of F&B at Downtown Louisville Marriott, KY

2013 to Present: Owner of Brasserie Provence, Louisville, KY