



# On The New Milford Green...with *Chef Kevin DeLuca*

By Dan Olson

When Chef Kevin DeLuca speaks about his first year as Executive Chef at Good Eats Restaurant and Bar in New Milford, his enthusiasm is palpable. “Working for owners Edward Maynard and Brian Cabrera has been nothing but a pleasure. They are willing to give me total control over my menus and how the kitchen is run. This doesn’t sound like a big deal, but after working for many owners in this industry, it is a hard trait to find.”

Good Eats recently celebrated its 1-year anniversary and Chef Kevin cannot hide his excitement about the success of the restaurant. “I am so proud of our food, our service, the beautiful décor, and what our team has built here. We look forward to continuing exactly what we are doing.”

Since his childhood in Mount Ponchos, PA, many of his interests revolved around food. He was born in Brooklyn, NY and shortly after, his family moved to PA. His father, Louis, worked in the World Trade Center (3 hours, one way), and his mother, Margo, was caring for 3 young sons, including brothers William and Andrew. His mother had a passion for cooking and many of her recipes came out of gourmet cooking magazines. “While other kids were eating boxed mac and cheese, and chicken tenders, we were eating foreign things like escargot. My love of food began with my mother and her magazines.”

When Kevin was in 3rd grade, his family relocated to Danbury, CT. The 2008 Danbury High School graduate's cooking journey began as a young boy, and the first step into a career was at the age of 17 at The Square One Café in Mount Kisco, NY. He worked for his brother, William, and James Beard Award winner, Chef Bradley Day, a stern, but generous man. William was afforded an opportunity to become Chef at The Chappaqua Tavern down the road, and Kevin followed to become his sous chef.

The Chappaqua Tavern was where Kevin learned how to manage a kitchen, deal with employees, ordering, and creating his own special dishes. His next step was working at Dere Street Restaurant in Newtown, CT under Executive Chef, Iain Sampson, a classic British man who was voted “Best Chef in Wales” numerous times. Kevin came to the realization that he might be enjoying a long career in this business.

Kevin did not take a traditional path by attending a culinary school but was fortunate to get a valuable education through a series of incredible opportunities and experiences working under several talented Chefs. He studied his craft and as he said, “I learned a lot about British, Italian, and Indian cooking and read a mountain of British cookbooks. With Chef Iain’s support I found my first Executive Chef position at 52 Main in Millerton, NY. It was a Spanish Tapas restaurant, and I not only learned the Spanish cuisine from the owner, Eleanor Nuriza, but all sides of the business.”

While at 52 Main, Chef Kevin discovered a love for Korean and Asian cooking. He knew that this was the direction he wanted, and took a position at Siliva Restaurant in Woodstock, NY. Executive Chef Doris Choi, who was recently nominated for the James Beard Award, taught him a style of cooking with ingredients he had never before seen.

Chef Kevin carved a niche with his incredibly diverse talents, with experience in many cuisines, both traditional and culturally rich. When Edward and Brian called to discuss an opportunity at Good Eats, they were convinced that Chef Kevin was the perfect fit for the position. He relocated to New Preston, CT and said, “I’ve fallen in love with New Milford and New Preston. Everyone has been so kind and welcoming to Good Eats Restaurant.”

The Good Eats menu reflects Chef Kevin’s varied experiences and amazing creativity. Edward and Brian share a confidence in Chef Kevin, and the results have been spectacular. Chef Kevin credits his mother for his creativity, but also mentions his many mentors and his current staff. “My vision would not be possible if my staff wasn’t working hard every day. I am fortunate that I have such a talented sous chef in Ryan Rosenberger, who is very experienced and knowledgeable. The reviews and kind words from guests are more than I could ever ask for which makes the long days and hard work more worth it every day.”

Good Eats Restaurant and Bar creates a wonderful dining experience. With a beautiful setting on the Housatonic River, and a casually elegant interior, the vision of Edward Maynard, Brian Cabrera, and Chef Kevin DeLuca is a must for those who love great food with the comfort of an incredible atmosphere.

**GOOD EATS**  
RESTAURANT & BAR

**Hours:**  
Wednesday-Saturday  
Lunch: 11am-3pm  
Dinner: 4pm-9pm  
Sunday  
Brunch: 11am-3pm  
Dinner: 4pm-8pm

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