

Aaron Bashy Executive Chef

Aaron Bashy is a proven industry veteran who counts among his mentors Gilbert LeCoze, Eric Ripert and Charlie Palmer. Though the Boston native's cuisine has a New England sensibility, it was also influenced by his diplomat father's entertaining visiting foreign dignitaries, expanding Aaron's palate and knowledge of flavors.

After trying his hand at the restaurant business through an apprenticeship, Bashy attended Culinary Institute of America. After being recognized by his classmates as most likely to succeed, he secured a position at Le Bernardin under Gilbert LeCoze and Eric Ripert, where he cooked for three years. Subsequently, he went to Aureole to learn from Charlie Palmer, who honored the young chef by naming him executive chef of Alva. Bashy then went to work for Marc Meyer at Five Points before opening his own updated take on the New England seafood restaurant, The Minnow with his wife Vicki, which they owned and operated together for five years. Bashy then joined Prime Hospitality Group, opening Prime Grill in Beverly Hills and returning to New York to run Solo in NYC.

Bashy then went to work for Buzzy O'Keeffe as executive chef of Pershing Square, then was promoted to executive chef at The Water Club. Bashy brings years of experience and passion to bear in his role as executive chef of Maloney & Porcelli.