

Jimmy Gibson is a rare breed in the culinary industry. He has been called “Cincinnati’s most influential chef of the past decade.” A few of his many awards include, “Favorite Foodies” from Cincinnati Enquirer and three time winner of the Food Network show, “Ready, Set, Cook.” Also, in the rebranding of the Waterfront, his menu and service achieved 5 stars from the Cincinnati Enquirer; one of only 4 in Cincinnati. Ever modest about his achievements, Jimmy says, “My biggest Award of honor is happy guests as they leave the restaurant.”

A Pittsburgh native, Gibson has worked at restaurants all over the country before arriving in Cincinnati in 1989. Since then he has served with distinctions in the following Cincinnati kitchens:

- Chef, The Phoenix Restaurant, Downtown
- Chef, consulting chef for the Diner on Sycamore, Cincinnati/Dayton
- Corporate Chef, Ciao Baby (Symmes Twp. Washington D.C.)
- Chef, Spazzi, Covington
- Chef, Plaza 600, downtown
- Corporate Chef, Jeff Ruby Culinary Entertainment, Greater Cincinnati

Other notable restaurant’s Gibson has played a role in include:

- Chef at the world famous Dolce located in New York City
- Consultant Chef for famous Miami, Florida Restaurateur, Norman Van Aiken.

In late 2008, Gibson decided it was time to take his talents in a new direction. He parted ways with Jeff Ruby Culinary Entertainment Group and started his own restaurant consulting company, Kitchen Elite. Gibson recently finished consulting on a restaurant in Lexington called, baker’s 360.

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