

# VICTOR ALBISU

## Chef de Cuisine



With a quiet consistency and explosive energy, Chef Victor Albisu assumes the role of Chef de Cuisine at BLT Steak in the Nation's Capitol. Working in line with Executive Chef and Partner Laurent Tourondel to re-imagine the American steakhouse, Chef Albisu aims to alter the status quo in the District. And he is on the right track: Washingtonian magazine honored BLT Steak with a ranking of number 11 out of the 100 very best restaurants in the Washington DC area in February 2009.

From early on, Chef Victor Albisu knew the impact of an exquisite meal. As a young child, his grandfather once cooked him an expertly prepared salmon, so good he ate the foil it was wrapped in. Before the meal began, his grandfather said to him, "You'll never forget this salmon." And he never has. It was at that moment he understood the true meaning of a memorable dining experience. Combining family history with world-renowned training has become the mark of this talented chef.

Albisu has cooked in a professional kitchen since the age of seven and was training as a butcher by his 12th birthday. Following generations before him, Albisu developed a love (cultivated by his family) for the culinary arts. His culinary journey has led him to such prestigious establishments as Michelin three-star restaurant L'Arpege in Paris, and Marcel's in Washington, DC. Most recently, he was the Chef de Cuisine at the Contemporary Latin American restaurant, Ceiba, in the District downtown. His passion and dedication to the industry serve as fodder for greatness in his kitchen.

A true Washingtonian, Chef Albisu uniquely combines extensive knowledge of the tastes and bounty of the District with a sophisticated appreciation of his rich Cuban and Peruvian heritage and global travels. His combined passion for flavors and desire to bring his world travels into his cooking, Chef Albisu uses Castillo do Tabernas, an exotic olive oil produced from the finest olives in Spain's only desert. Currently the oil is only imported to a few select cities in America, but with his commitment to quality, Chef Albisu infuses his dishes with the delicate oil to elevate his creations and provide patrons with an atypical experience.

Graduating from the prestigious Le Cordon Bleu School in Paris, in 2001 where he received his basic, intermediate and superior diplomas in Cuisine, Pastry and Wine, Chef Albisu is able to intimately tap into the French roots of BLT Restaurant Group while adding a dash of spice lent by his Cuban and Peruvian family. Specifically, his immersion in the distinctive meat culture of South America educated this young chef to the varied and honored art of the butcher; an invaluable skill he brings to this bistro steakhouse.

For additional information on Chef de Cuisine Victor Albisu or BLT Steak DC, please contact 2911 Productions, Inc. at 703.549.0585 or [info@2911productions.com](mailto:info@2911productions.com).

