

Chef 1

Adam Carr



Restaurant: Monterosso's Italian Restaurant

Years as Chef: 15

Cuisine Style: Italian/French

Phone: 509.946.4525

Address: 1026 Lee Blvd, Richland

Website: www.monterossos.com

Bio: Monterosso's Italian Restaurant Executive Chef, Adam Carr's fascination with food started at a young age. "Playing with food comes natural to kids and I was always told to do in life what you love to do." Under the guidance of some of the most talented cooks in the Tri-Cities, Adam thrived and elevated himself to the top of his profession. During his early years as a chef he mastered the basics working every position at Sea Galley and learned great perspective on how all positions in a restaurant work together. Eight years later, he went to work at Meadow Springs Country Club. There, Adam was exposed to and contributed to a higher level of quality, where great ideas and fresh food meet artistic taste. Training under two of the best chefs in the Tri-Cities, Adam learned to translate excellent culinary ideas onto the plate. Now, Chef Adam has brought his talents to Monterosso's Italian Restaurant, where his passion for food, his creativity, and his many years of experience show in every dish he creates and is an excellent match for "the train car's" unique and unforgettable dining experience.



Pahlisch Homes, Inc

Kitchen 1

Kitchen Style: Traditional

Cabinets: Knotty Alder

Countertops: 3cm Granite Slab

Appliances: Kenmore Pro and Elite

Flooring: Porcelain Tile

Details: This airy traditional kitchen inspires your inner chef and puts you on stage with professional style appliances, granite countertops, generous storage space and ample room for entertaining family and friends.



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