



MISSISSIPPI MUSEUM *of* ART
380 South Lamar Street
Jackson, Mississippi 39201

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Media Contact: Julian Rankin
jrankin@msmuseumart.org
601-960-1515

MISSISSIPPI MUSEUM OF ART ANNOUNCES NEW EXECUTIVE CHEF

Luis Bruno comes on board as Executive Chef of The Palette Café by Viking

(Jackson, Miss.) ... The Mississippi Museum of Art is honored and privileged to announce Luis Bruno as the new Executive Chef of The Palette Café by Viking. Chef Bruno elevates The Palette Café's already stellar reputation with his passion for cooking, his creative culinary repertoire, and his extensive experience as a leader in the kitchen.

Chef Luis Bruno hails from Bronx, New York, and as a boy, left home at age 13 to work in his brother's pizzeria in upstate New York. In 1993, he moved to Florida to earn a degree in culinary arts, where he met his wife, Kathleen. Three years later, the couple relocated to Kathleen's hometown of Jackson, Mississippi, where Luis was appointed Executive Chef at the Mississippi Governor's Mansion during the Kirk Fordice Administration. There, he prepared fabulous fare for governors, kings, foreign dignitaries, and celebrities.

Luis left the Governor's Mansion in 2001 to open his restaurant, *Bruno's Eclectic Cuisine* with the motto, "A Passion for Food and Fun" and known for its colorful, diverse menu of Spanish and Caribbean-inspired cuisine. Bruno's was recommended in *The New York Times* Travel section, made an official "Food Find" by *Southern Living* magazine, granted 3½ out of 4 stars by *The Birmingham News*, and Luis was named "Best Chef" by the *Jackson Free Press*.

Unfortunately, Bruno's closed in 2003; health priorities made this difficult, emotional decision a must. Six shots a day of insulin couldn't stop Luis' advancing liver disease, sleep apnea and diabetes, which was blurring his vision and causing his right foot to go numb. The doctors gave him five years to live if he did not change his lifestyle. So Luis started an 800-calorie-per-day, medically-supervised liquid diet, and in 5½ months, he had lost 160 pounds.

A year later, the slim and healthy Chef Bruno reprised his role as Executive Chef at the Governor's Mansion under Governor Haley Barbour, who recognized Luis as not only a one-of-a-kind chef, but as a perfect example of the importance of healthy living for Mississippi citizens.

Now at the Mississippi Museum of Art, Chef Bruno captains a team of catering and service industry professionals. The Museum is fast becoming the prime venue in the region for weddings, banquets, and gatherings, and Luis' confidence, experience, and sheer mastery as a chef turn every event into an unforgettable occasion. As the Museum grows and thrives, including upcoming completion of The Art Garden at the Mississippi Museum of Art, Chef Bruno continues to put his signature on the Museum's culinary traditions.

He uses his platform as Executive Chef to please guests with his unrivaled cuisine, to perfect innovation in his recipes, and to continue his mission of imparting to Mississippians of all ages the wisdom and joy of a healthy and active life, with food at its center. It is only appropriate that The Palette Café by Viking, housed under the same roof as thousands of gems of visual art, would have the equally rare and talented Executive Chef Luis Bruno.

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