



Chef James Robinson

Private Executive Chef/Founder

Chef James Robinson was raised in Harlem, New York, and at the tender age of eleven years old his passion for food began. As his grandmother raised him and his six siblings, James was inspired by her informal culinary skills. Through spending time with her in the kitchen, James truly found joy in creating food for his family. In 2006, James graduated summa cum laude with a degree in culinary arts from Monroe College. Driven by his passion for food and magnetic personality, Chef James has led an expansive career in the culinary world. His dynamic professional legacy is distinguished most by his role as Sous Chef at St. Gregory Hotel, and as Executive Chef at the United States Department of Energy, Indulj Restaurant and the Washington Marriot International. Through these experiences, James has crafted his culinary identity. While James's expertise spans the globe from Thai, Mediterranean to Caribbean cuisine, James enjoys preparing contemporary American dishes.

Throughout his career, James found that his passion was greater than creating beautiful dishes. James became committed to making a five star dining an accessible and personal experience while utilizing his craft to teach underprivileged youth about healthy eating and open their eyes to a career in culinary arts. Kitchen Cray, with stands for Creative Revolutionary Artistic Youth, was created to achieve James' commitment to the community and creating accessible culinary experiences. In addition to private dining experiences, events and celebrity private chef services, Kitchen Cray leads classes and speaks to students through partnerships with area schools, non-profits, shelters and youth centers.

Outside of his seventeen-year career in culinary arts, James enjoys the company of his seven-year old son, Zahir and his three-year old daughter, Asia. He also enjoys bowling, basketball and spending time with family and friends.