Boasting a world-class resume, Chef de Cuisine Adam Brick, recently top chef at Apis, is a big name in the Austin restaurant scene. He also attended the Austin Montessori elementary and adolescent (middle school) programs. Adam has known he was going to be a chef since his time at AMS, where he helped construct the Adolescent Community kitchen at Austin Montessori’s Gaines Creek Campus.

After high school, Adam worked his way through some of Austin's best-known kitchens, before attending the Culinary Institute of America in Hyde Park, NY. After graduation Adam worked in high-profile New York City kitchens like Restaurant Daniel, Aureole and Momofuku Ssam Bar, before moving to Washington, DC (where he was featured in the Washington Post for his tasting menu popup called “The Gems”). Since returning to Austin, Adam has been a supporter of AMS through a farm-education outreach program and by helping to host the 2016 AMS Auction Dinner. Keep an eye out for Adam’s forthcoming Austin restaurant, Marina’s, named after his Cuban grandmother. It will be opening in spring 2019, at 979 Springdale Rd., directly next to the Austin Bouldering Project.