



Reed Anderson - Executive Sous Chef / General Manager

Twenty/20 Grill & Wine Bar

Chef Reed Anderson is a native of Virginia and was inspired at an early age by the southern cooking of his grandmother. His first restaurant job was at age 13, and as he continued on he soon was a Graduate of the New England Culinary Institute. After several internships with noted East Coast chefs, Chef Reed moved to San Francisco, where he worked under celebrated chefs Jody Denton of the popular Lulu restaurant and Hubert Keller at the award winning Fleur de Lys.

Chef Reed then returned to his roots and moved to Charlottesville, VA to lead the team at the newly opened Blue Light Grill & Raw Bar. From there he seized every opportunity to travel to other parts of the world, experiencing the foods of his visits and landing in Sienna, Italy where he spent a year cooking in three well-respected restaurants.

Chef Reed is a member of the Slow Food movement, an organization dedicated to protecting the heritage of food, tradition and culture by opposing food processes that are harmful to humans, animals or the environment. He has brought his passion to Twenty/20 and is incorporating his Swedish heritage, southern roots and love of local and organic products found in North San Diego County. He is also a crowd pleaser as he cooks at the Twenty/20 Thursday Tapas nights on the restaurant's patio, as well as the Raw Bar at *Tastes of San Sebastian* nights during the winter months.

In November 2009 Chef Reed was promoted to General Manager and Executive Chef of Twenty/20 so now he can be found both in the kitchen and in the restaurant dining room, overseeing both service and all the food prepared for the restaurant.

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