Due to a communication mix up, Dubourg didn’t hear back and went to Houston for three months, planning to stay. When he came back, he saw the position still open.

“So I contacted them again and they said, ‘Well, we asked you to come over here,’ Dubourg said. ‘I said, ‘I never got your email.’”

According to Beth Kennedy, general manager of Evans Street Station, they interviewed 12 candidates, including Dubourg, over the six month period and invited the five finalists to the restaurant for follow-up interviews and cooking demonstrations where each candidate had to cook a four-course meal.

“His food is beautiful, it’s refined. He’s the kind of chef who throws out the rule book,” Dubourg said. “He said, ‘Whatever you’ve got, make it work.’”

Dubourg describes his style as “fusion,” with significant French and Asian influences as well as the “fusion” with significant French and Asian influences as well as the "fusion." 

“I love to do it all — from Texas to Africa to Italy to France,” Dubourg said. "I love to do it all — from Texas to Africa to Italy to France.

Dubourg is working closely with Kennedy and the restaurant, in addition to working closely with Kennedy and the restaurant, and Kennedy is working closely with Dubourg and the restaurant. She has also written numerous changes that have been made to the menu.