



Deuxave



Chef/Owner  
Christopher Coombs

The young and talented Christopher Coombs pursued an education at the prestigious Culinary Institute of America in New York, and got his first taste of upscale dining while working at Blue Ginger under award winning Chef Ming Tsai upon graduation. Soon after, he headed to Nantucket to work for Relais & Chateau property Toppers at the Wauwinet where he impressed Executive Chef Patrick O'Connell and was hired on the spot. O'Connell took Coombs under his wing and put him to work at The Inn at Little Washington, Virginia, where he prepared special dinners for Laura Bush at The White House and for "Le Club des Chefs de Chef".



Coombs returned to Boston in 2005, and in August of 2006 came in contact with Brian Piccini, owner of dbar. The duo joined forces to start Boston Urban Hospitality Inc., with a focus on fresh, local, seasonally inspired menus.

In 2010, Coombs opened his first restaurant with Piccini, Deuxave, located in Boston's Back Bay. Since then, Coombs' success has been grabbing the attention of both local and national

media, including an appearance on Food Network's Chopped, and being recognized by Forbes magazine for their 30 Under 30 Awards in the food & wine industry. In early 2013, Coombs opened Boston Chops, located in the heart of Boston's South End. Chops is Boston's first urban steak bistro studded with the panache that steakhouses are known for, but tailored with a refined, casual twist. Most recently, his recipe for rib eye steaks appeared on the cover of Food & Wine magazine and Boston Chops was included in America's Best New Steak House recipes.