



C&S SEAFOOD OYSTER BAR

JON SCHWENK, Co-Owner

Jon Schwenk started in Atlanta, like Rich Clark, at Brasserie Le Coze in Buckhead. A native of Long Island, NY, Schwenk comes by his passion for and knowledge of French cuisine naturally; his grandfather was a French chef and owned a fine restaurant on Long Island where Schwenk helped as a young man.

While Clark moved around to many different operations in Atlanta, Schwenk stayed at Brasserie Le Coze and remained true to his beloved French cuisine under Maggie Le Coze. Clark and Schwenk stayed in contact and dreamed up their perfect restaurant over the years and decided that 2007 is the year to make it happen. Schwenk left his job at the beginning of the year, like Clark, to focus all his attentions on bringing C&S into reality.

Schwenk insists that everything be made in-house, from scratch, even the cocktails (no pre-made mixers) and the sauces, no matter how much extra work that means. It's far more important to him to craft the perfect meal for his guests than to make it easier on the kitchen. He also made sure that almost every ingredient in the kitchen is certified organic and locally grown.

"I want the customers to be able to taste the earth in our vegetables," Schwenk says. "A lot of people think that because French food is rich that it's not healthy, and that's absolutely not true. It's fresh, it's heavy on vegetables, and the rich stuff is used in moderation. We feel it's important that it's organic, too."

Schwenk will be handling the back-of-the-house operations for C&S, focusing on the food and helping with the beverage side of the restaurant, and of course making sure that both ends of the new shop run smoothly together, which shouldn't be too hard, seeing as how he and his counterpart are old friends and share the same vision.

