



## 5 Questions with a Past BNR Chef

**ERICK WILLIAMS**  
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**ESQUIRE:** What changes have you noticed in American restaurants over the past forty years?

**ERICK WILLIAMS:** Good: the increase in pay for back-of-house employees, better benefits, and more opportunity for chefs cooking the food of their ethnicity and culture. Bad: Staffing and work ethic are at an all-time low, and customers are more entitled than we have ever seen.

**ESQ:** What changes still need to happen?

**EW:** There need to be clearer paths to capital for small and independent operators. There is still a ton of work to do in regards to recognizing food and culture of every walk. **ESQ:** What's a dish that you consistently order whenever you walk into a restaurant? **EW:** Biscuits, bone marrow, octopus, sardines, steak tartare.

**ESQ:** What's a dish that you'd happily never see again?

**EW:** Lobster mac and cheese.

**ESQ:** In your opinion, what's the best American restaurant of the past forty years?

**EW:** Canlis [in Seattle].