



***Announcing An Exciting Addition to Our Dining Services Team:  
Pavillon Welcomes Executive Chef Bryan Kilby.***

A recent decision to close The Water Oak Restaurant in Rutherfordton has presented us with a unique opportunity to expand our dining services management and bring on board its owner and chef, Bryan Kilby. After many highly successful years running his fine dining establishment, Bryan brings a wealth of talent and expertise to Pavillon as he enjoys sharing his passion for the culinary arts with others.

Bryan received his formal training at Asheville-Buncombe Technical Community College in the rigorous and well-regarded Culinary Program. It was during this time that Bryan honed his skills as a chef winning first place in the State Jr. Hot Food Competition and a gold medal in the Southeast Regional Jr. Hot Food Competition.

Bryan's focus is southern cuisine while using many classic Mediterranean preparation techniques. He believes in using only the freshest ingredients of the highest quality and that everything should be made from scratch. His ideas include bringing a new, more comfortable atmosphere to the dining room.

Bryan is married with two children.