

QuickDFW.com

# CHEF PROFILE

12:00 AM CDT on Thursday, June 26, 2008

David Bull's first memory of working in restaurants was a family affair.

His grandparents, who had seven kids, ran an Italian-American restaurant in upstate New York, and everyone in the family – aunts, uncles and cousins – had jobs.

Bull, 33, peeled garlic with his grandmother, stuffed sausage with his uncles and made sauce with his aunts.

CLICK IMAGE TO ENLARGE



CARTER ROSE/Special Contributor

Bolla chef David Bull was nominated as the best chef in the Southwest last year.

With Bolla – the flashy new modern Italian restaurant at the Stoneleigh Hotel that opened in March – Bull got the enviable chance to build a restaurant from scratch. *Suzanne Marta*

**How he got started:** Bull started working in his grandparents' restaurant when he was 12 and enrolled in cooking school as soon as he graduated from high school.

First job? A vegetable line cook at the Mansion on Turtle Creek restaurant in 1999. After learning his chops there for more than five years, he headed to Austin, where he helped reposition a renovated Driskill Hotel. His efforts there earned him a nomination as the best chef in the Southwest by the prestigious James Beard Foundation in 2007.

**Specialty at Bolla:** Modern Italian using seasonal ingredients. For the summer, that means thimble-shaped pasta with diced eggplant, eggplant puree, eggplant chips and pan-fried homemade ricotta cheese or buffalo mozzarella gelato to go with the spicy tomato sauce and braised pork belly.

**Guilty pleasure food?** "Mint chocolate chip ice cream, especially at night."

**What he cooks at home:** Bull is commuting between Dallas and Austin. Each weekend, he preps several pounds of meat – slicing, dicing, marinating and seasoning – so his wife can throw it on the grill in his absence for his four kids. Sometimes he just makes mac 'n' cheese from a box. "With kids, there's just not enough time to cook homemade meals every day."

**Scariest cooking moment:** On the opening night of Bolla, the power in the kitchen went out for nearly half an hour. "It was pitch-black in the kitchen."

**How he deals with kitchen pressure:** "Lots of caffeine and lots of Red Bull."

CLICK IMAGE TO ENLARGE



LOUIS DeLUCA/DMN  
NQ\_12Bulla 1213228800  
LOUIS DeLUCA/Staff  
Photographer 132032  
QUICK\_NQ Taken  
06/12/2008 -- 132032 --  
Chef David Bull of Bolla  
Restaurant at the  
Stoneleigh Hotel, 2927  
Maple Ave. in  
Dallas.\*S0423487400\*The  
Dallas morning news

This document was created with Win2PDF available at <http://www.win2pdf.com>.  
The unregistered version of Win2PDF is for evaluation or non-commercial use only.  
This page will not be added after purchasing Win2PDF.