



AARON GARDNER | EXECUTIVE CHEF AND CULINARY DIRECTOR



Aaron Gardner brings more than 20 years of restaurant industry experience to Towhee Club with extensive knowledge in European, Asian, Indian, and American Cuisines. Having received his training at trained at various Relais & Châteaux properties, including The French Laundry, and The Inn at Little Washington, Aaron's love for culinary excellence is unparalleled.

Prior to moving to Nashville and joining the team at Towhee Club, Aaron was voted best Chef in Cincinnati 2006, and

received accolades from the New York Times for his cooking and work at Golden Lamb Restaurant & Hotel.

As Executive Chef and Culinary Director for Towhee Club, Aaron is excited to bring the club's new restaurant concept, Birdsong Social, to life. He believes that the opportunity will give him the chance to create a signature menu and experience that offers a new perspective to the community, with his own personal touch.

A native of Knoxville, Tennessee, Aaron enjoys regional travel, trying new restaurants and spending time with his family.