

New Chef. New Menu. New Attitude.
New Redington.

Redington Restaurant is pleased to announce that Tim Stevens as it's new chef. He was employed by World Dining of the Southwest, a corporate catering firm, and most recently was with Gentle Ben's and The Hut on 4th Avenue.

At Redington, Tim is looking forward to utilizing his nutrition background, and is offering a "tour of the world" as a culinary experience, with four different food guides: Mediterranean, Latin American, Asian, and the Food Guide pyramid. He also wants to incorporate an occasional "naughty day", such as soul food featured from the Louisiana Bayou.

Tim will provide a nutritional analysis for everything, and will avoid using too much butter or animal fats. It's his goal to also provide protein information about the menu so diners who have special dietary needs will be accommodated. Redington's full menu is available on the Arizona Student Union's website and Tim is working towards having a three-week menu cycle available online as well.

The culinary bug bit when Tim was 16 and working in a small Irish breakfast café. He developed an interest in Mediterranean cuisine, and ultimately attended Johnson & Wales University where he got his 2-year associate in Culinary Arts and a bachelors degree in Culinary Nutrition.

Tim lived in Tucson for four years. Originally from Connecticut, Tim enjoys board sports and motocross.