

The Grateful Chef

15 years ago, I decided to open Medusa.

It was the most important decision of my life at the time, and I am so grateful I did. I have decided to sell the Medusa property and evolve my culinary journey to a new avenue.

My daughters are all adults now and doing very well, I am a proud Papa. We have secured a local buyer to take over the watch of a historic site, neighborhood, and city.

The tenure has been a “long strange trip” between raising three children, managing my health, climbing out from a difficult divorce, and a full time/full-service restaurant.

I am grateful to have had the opportunity to live my dreams.

So many have been a part of my journey with me. Many who came out of nowhere to offer funds, trades, work for food, or nothing charged, it was not a one man show at any means, not even close. It was done out of love, and I am grateful.

I was truly touched by the support; it was very moving at times.

Doris Hanny believed in me, and I will never forget her or her memory.

Now after 40 years of professional food service experience I am going to pursue

Cookbooks -- YouTube -- Ceramics -- Bladesmithing -- Education

Until then: healthy lifestyle & diet, golf, build a workshop,

back to the classroom, rest, and meditate.

God bless, and thank you very much

Chef Greg

For more information and to follow my progression visit medusagrillandbistro.com