

SHORT BIO

My name is David Yarinsky, Chef and owner The Great Foodini's Mobile Bistro, but first, before that let me take you back. I was born September 17, 1986 at Marshall University in Huntington West Virginia while my mom was visiting my father whom was doing volunteer work reconstructing children with cleft palates. Fast forward, I did most of my growing up in a small town in upstate New York called Saratoga springs. At 17 years old, I was a broke college student. My mother knew a chef & owner of a very fine bistro, he reluctantly hired me. It was my first restaurant job, in the kitchen at that. There were no cooks in that kitchen, they were all chefs. There were eight of them, all very well educated in cuisine. During service "compliments to the kitchen" would flow out of the servers mouths and fill the kitchen with the joy & delight we instilled on our guests. I knew right then I wanted to continue this journey making people happy through cuisine. That's where I fell in love with food, from fresh bread & pastries to butchery. It all happened underneath one roof.

From there I was fortunate enough to work with world class chefs including Paul Ozmek of Charlie Trotters, Robert Irvine, Bobby Flay, Ken Oringer, Susur Lee & Mario Batali to name a few. After six years working under chef David Britton I was ready to move on. My journey took me to Charleston South Carolina where I took on an executive sous chef position at Cypress known for executive chef Craig Dehil's Award winning charcuterie and cured meats program, where I took on the art of butchery and dry aging to its extreme limits. From there I journeyed to R Kitchen where myself and two other chefs created a completely different five course menu 365 days a year. It was literally dinner impossible every day. We became the most sought after reservation in all of Charleston, SC with a waiting list 6 months out. It was here where cuisine reign supreme and I was able to collaborate with friend such as Sean Brock of Husk & McCready's and Magnus Nielsen of The Fäviken, then #11 best restaurant in the world. Honestly at the time there was too much talent to list in Charleston!

It was also there that I got sober which was & will always be the best thing I've done in my life. My big problem with alcohol got me through motorcycle accidents and liver failure several close calls with death but I'm one of the lucky ones that decided to make a decision and a choice to change. Today it's been over 5 years & honestly life couldn't be better but it keeps getting better every passing day.

From Charleston I decided to move down to Naples, FL to help my grandfather & mother who live here. They've given me so much it was time to give back. It was here I met my wife & son and I knew she was the one the first day I met her 4 1/2 years ago. Several years and a few restaurant gigs later I decided it was time for my own, but it had to be different! It had to have wheels, not just a common food truck, a Mobile Bistro! I found the truck and I started to build, I did it all myself. It took about a year to finally come together exactly as I want it, piece by piece... while at the same time being open & serving.

Since then I have geared more and more towards being as fully self-sufficient as any restaurant or "food truck" could possibly be. I grow my own produce & herbs on the truck & work with local farmers for our produce to our proteins for our meals. We get most of our produce from farmer Jonathan Way & Colusa Farms local here in Collier County. It's better than any organic produce you can get, it's hydroponic - no pesticides. In fact just yesterday he released 10,000 ladybugs onto the farm. Jonathan and I have been friends for a while now, I go to his farm to pick and choose what I want to use on a weekly basis. It doesn't get any better for my guest than that. As far as all of our fowl, pork, beef and veal I go straight to the source and work with farmers who are open to letting me see how they feed and treat their livestock. From our Colorado lamb & grass fed Nebraskan beef, to our upstate New York foie gras, & even the Hawaiian & local seafood, everything is overnighted, I know what I'm getting and it needs to be the best. I have fun, I don't go to work anymore, I go to fun. "Some see a kitchen, we see a playground!"

Lastly one thing that has been dear to my heart are kids & abolishing hunger in general. Back in March when schools shut down here in Collier County I knew I needed to do something. I knew that there were thousands of children right here that relied on that free lunch from the school and that bus ride to get them to that free lunch from school. So I started a program immediately, "No Hungry Little Tummys Left Behind". This all started with a guy & a food truck and turned into a well oiled and organized charity with well over 300 volunteers. We are a bit different than most, as we understand that many families do not have the proper transportation to get to the source of food & nutrition needed for survival so we delivered 1000 meals a day. Since last March we have DELIVERED well over 60,000 meals to those in need in SWFL. At the end of the day the great gifts were all the drawings from the kids to The Great Foodini's thanking him. It's all about the kids, they are the future & nobody should go hungry in the second richest County in the USA let alone the wealthiest country in the world.