

Chef Marcus Paslay, Executive Chef and Owner Clay Pigeon and Piatello Italian Kitchen

Marcus Paslay is the executive chef & owner of Clay Pigeon and Piattello Italian Kitchen in Fort Worth, Texas. Chef Paslay's in-season cooking philosophy and lifelong deep appreciation of food is reflected in both restaurants' menus, which feature from-scratch dishes made with the freshest ingredients. Chef Paslay opened Clay Pigeon in 2013 to critical and commercial acclaim. His second restaurant, Piattello Italian Kitchen, was named one of the most highly-anticipated openings of 2017 by Zagat Dallas.

Born and raised in Arlington, Texas, Paslay enjoyed hunting and harvesting from a young age which created an early passion for food. After graduating from the Culinary Institute of America (CIA) in Hyde Park, New York in 2006, Paslay worked in some of the best restaurants around the country, including preparing fresh seafood in Alaska; being part of the opening team of Four Seasons in Vail; butchering fresh meat and fish in Hawaii; preparing rustic American cuisine under award-winning chef Gerard Thompson at Rough Creek Lodge in Glen Rose, Texas; creating molecular dishes under James Beard award nominee chef Jason Franny at Canlis in Seattle; and working as executive chef for Neighborhood Services in Dallas.

Chef Paslay has been featured in local and national media, including CBS This Morning: Saturday, Food & Wine, USA Today, Men's Journal, Men's Health, Texas Monthly, the cover of FSR Magazine, Good Day Fox 4, Fort Worth Star-Telegram, Fort Worth Business, 360 West, CultureMap, Dallas Morning News and more. He was also named one of 16 chefs redefining Texas cuisine by Zagat.

