

Tiffany DERRY



Chef • Restaurateur • TV Personality • Social Justice Advocate



tiffanyderryconcepts.com

About Tiffany



Beaumont, Texas native Tiffany Derry is the founder of Tiffany Derry Concepts and co-founder of T2D Concepts, the Texas-based purpose-driven hospitality group behind Roots Chicken Shak, Roots Southern Table, Radici Wood Fired Grill, and 'Shef Tiffany spice and apparel line. Denied from her first cooking job at the age of 15 because of her race and gender, Tiffany has risen her way through the culinary ranks to run her own restaurant concepts, appear on national television, and cook for President Obama at the White House.



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Bio

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Tiffany knew her purpose was to be in the kitchen from an early age. Growing up on her family's farm in the South, farm-to-table eating wasn't a trend, it was a way of life—eating with the seasons, canning and preserving fresh-picked fruits and vegetables, fresh pies on the counter, never letting anything go to waste. Her grandmother always welcomed guests to her kitchen with love and taught Tiffany that cooking is more than just putting a few ingredients together—it's a passion.

This propelled Tiffany to apply to her first cooking job at the age of 15 at IHOP, which she was denied from because of her race and gender and was hired as a server instead. She was eventually given the opportunity to cook when the kitchen was understaffed, and she stepped in and stepped up. In just a short amount of time, she was promoted to kitchen management, making her the youngest person to hold a managerial role in the restaurant.



Tiffany earned her culinary degree from the Art Institute of Houston and deepened her appreciation for various cuisines and cultures through the study abroad program that took her to Costa Rica, Mexico, Italy, France, China, and Hawaii. She went on to cook in esteemed kitchens throughout Texas including Pesce, Grotto Cucina Napolitano, Go Fish Ocean Club, and Private|Social.

Tiffany then decided to break out on her own and founded Tiffany Derry Concepts in 2013, a company established to support her business and culinary ventures including television shows and brand partnerships.

In 2016, Tiffany and her business partner Tom Foley founded T2D Concepts, which operates her restaurant concepts and spice and apparel line. Fueled by a spirit of

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service and a deep-rooted hunger to drive social change, T2D aims to bridge the gender and racial wealth gap in the hospitality industry through the power of good food and meaningful dialogue around the table. The pair operates Roots Chicken Shak, a fast-casual concept centered on Tiffany's famous duck fat-fried chicken with an innovative franchise model designed to give minorities an opportunity for ownership; Roots Southern Table, a fine dining establishment that pays homage to Tiffany's Southern culinary heritage that has been lauded as one of America's top restaurants by Esquire and The New York Times; and Radici, an Italian-inspired concept centered around an open wood-fired grill.

Outside of her restaurants, Tiffany regularly appears as a judge or contestant on national television shows including Worst Cooks in America, MasterChef, Bobby's Triple Threat, The Great American Recipe, Top Chef, Chopped, Beat Bobby Flay, Guy's Ranch, Guy's Grocery Games and the Great American Soul Food Cook Off.

Tiffany is also a fierce advocate for social justice and equity across gender, race, and food access. She spends much of her spare time lobbying politicians to pass sustainable and healthy food policies—she was integral in getting the farm bill updated in 2013.

Tiffany serves as a member of Les Dames d'Escoffier, a spokesperson for the James Beard Foundation's sustainability efforts, a board member for the National Restaurant Association, an educational ambassador for the U.S. Embassy and supports No Kid Hungry and MAPP.

Tiffany's authentic approach to Southern cooking landed her on the 2022 James Beard Award finalist list in two categories – Best Chef (Texas) and Best New Restaurant (Roots Southern Table). T2D was named to Nation's Restaurant News Power List, the definitive list of the 50 most powerful industry leaders, for Tom and Tiffany's forward-thinking, inclusive approach to hospitality.

TV, Awards & Service

Worst Cooks in America

Co-Host

Bobby's Triple Threat

Chef Titan

Top Chef & Top Chef Junior

Recurring Judge & Cheftestant

Guy's Ranch & Grocery Games

Contestant

Chopped & Chopped Kids

Recurring Judge

Master Chef

Judge

Beat Bobby Flay

Recurring Judge & Contestant

MasterChef

Judge

Tournament of Champions

Competitor

The Great American Recipe

Judge

The Great Soul Food Cook-Off

Judge

Bar Rescue

Advisor

Hungry Investors

Advisor

Cutthroat Kitchen

Competitor

James Beard Awards

Finalist, Best Chef: Texas, 2022

Finalist, Best New Restaurant, 2022

Nation's Restaurant News

Power List, 2022

New York Times

50 Favorite Restaurants in America, 2022

Esquire

Best New Restaurants in America

Association of Private Sector Colleges & Universities

Hall of Fame, 2013

No Kid Hungry

MAPP

Do Good Foods

U.S Embassy Educational Ambassador

National Restaurant Association Board Member

Les Dames d'Escoffier Member

Roots Southern Table



Roots Southern Table pays homage to the way Chef and Owner Tiffany Derry grew up eating in the South. On her family's farm, Tiffany's grandmother always welcomed guests with food. Food is what held the family together. For her family, field-to-table eating was not a trend but simply a way of life – eating with the seasons, canning and preserving fresh-picked fruits and vegetables, never letting anything go to waste (a true Southerner knows the potlikker is the best part of a mess of greens). Friday evenings were reserved for family fish-frys, fried chicken was the centerpiece of any special occasion, and crawfish boils were a summer staple.

Roots Southern Table evokes the feeling you're coming home to those you love. Receive a warm welcome upon arrival and gather around the table for a meal prepared with purpose. The energy and friendliness of the team brings a sense of comfort, creating a space where you can break bread with neighboring guests.

Each dish tells a story of Tiffany's culinary heritage, inspired by the memories made at the family supper table. The menu pays respect to the South's culinary history while incorporating global flavors from her travels. Ingredients are scratch-made sourced from the region's best purveyors, many of which are independent and minority-owned. The bar program was designed to complement Chef Tiffany's menu, pairing the freshest local ingredients with fine spirits.

Roots Southern Table was named a 2022 James Beard Award Finalist for Best New Restaurant, and was included on The New York Times' 50 Favorite Restaurants and Esquire's 40 Best New Restaurants in America lists.

Roots Chicken Shak



Roots Chicken Shak is the home of Chef Tiffany Derry's famous duck-fat fried chicken. The menu was inspired by Tiffany's Southern upbringing and utilizes locally sourced, fresh ingredients prepared with proprietary methods and spices. Here, duck-fat fried chicken is served in many forms – from wings and tenders to The Big Bird (a fried chicken sandwich with a sweet potato bun, seasonal kale, salad, pickles tomatoes, red onion, herb mayo) and atop salads.

Tiffany and Tom strive to ensure everyone is invited to the table and has equal opportunity to thrive. This inspired the creation and launch of their innovative franchising model designed to grow the Roots Chicken Shak concept while creating economic opportunity for all. With an efficient footprint, streamlined menu centered around Tiffany's duck fat-fried chicken, and elimination of food waste, Roots presents a scalable restaurant concept that creates a great dining experience, and works to catalyze social justice.

What differentiates T2D's franchise model from others is the criteria of their potential franchise owner-operators. Rather than looking at net worth, bank account balance or credit score first, T2D looks for individuals who embrace their core values: the passion to deliver legendary hospitality and a commitment to excellence. The secondary factor is that the potential operator possesses a baseline level of restaurant operations experience. This allows qualified individuals who may be undercapitalized, both currently and historically, to join T2D as owner-operators or multi-unit developers.

Radici Wood Fired Grill



Radici Wood Fired Grill draws inspiration from Tiffany's early experiences in Italian restaurants, Tom's maternal heritage, and both of their travels through Italy. The menu changes based on seasonal availability and centers around meats and vegetables prepared in a wood-fired grill and a selection of fresh pastas made daily.

Start the culinary journey at Radici with Antipasti such as Suppli al Telefono, a risotto croquette with pork sausage, chicken liver, pomodoro, and smoked mozzarella; or a Seafood Salad of prawns, octopus, calamari and peppers tossed in an olive oil-lemon-herb vinaigrette. The Primi course highlights housemade pastas, including Derry's unique take on Lasagna, which she prepares in the style of Modena with white bolognese, sage, spinach pasta, parmesan, and nutmeg; and Coniglio Alla Gricia with rigatoni, braised rabbit, guanciale, pecorino romano, bitter greens, and black pepper. For Secondi, fire-roasted meats and vegetables range from a 14 oz Rosewood Ribeye "Fiorentina Style" with charred lemon and chicory salad, to the Eggplant Involtni with ricotta, smoked mozzarella, parmesan, calabrian chili, pomodoro, and basil. End on a sweet note with classics like Tiramisu, Affogato, or Pistachio Olive Oil Cake.

When entering Radici, guests are greeted with a warm welcome and the aroma from the wood-fired grill, a centerpiece of the open concept kitchen. With a simple design, engaging and well-versed team members, a robust selection of cocktails, wines, and spirit free beverages, guests will feel as if they've taken an Italian journey in the "hills of Dallas."

Derrywear

Derrywear is for everyone. It's especially for the women that aspire to be the strong entrepreneurial boss lady, but also for the men who support strong women making business moves all over the world.

While growing up, Tiffany was not a girly girl. She always wore t-shirts. She loves a tee with a strong statement that invokes others to smile or comment. There is no better way to share her style with others than through an apparel line curated to empower.



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