



Executive Chef, Aaron Lemieux

Aaron Lemieux took an interest in cooking at a young age in his home town of Plainfield CT. working at a local Italian restaurant throughout high school. In 2000, he moved to South Carolina to study Computer Technology at the University of South Carolina. To earn extra money, Lemieux worked lead line at a lakeside restaurant. It was then that he realized his true passion and consequently, made the move to Charleston to pursue an education in the culinary arts.

Lemieux enrolled in the Culinary Institute of Charleston and studied under some of the best chefs in the world including his mentor the late William Stacks. After graduating in 2005, he began working at Magnolias under Donald Barickman and Donald Drake who are widely respected as pioneers in the Charleston culinary scene. Advancing quickly, he soon became butcher and later Sous Chef. In 2007, Lemieux joined 39 Rue De Jean where he now serves as Executive Chef.