

Absinthe's new chef: Mina vet Adam Keough

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Absinthe's corner. Photo: Katy Raddatz/The Chronicle, 2008

Breaking news from Hayes Valley, where **Absinthe** proprietor **Bill Russell-Shapiro** has appointed a new executive chef for Absinthe and its lil' sis next door, **Arlequin Cafe**.

You'll recall that Top Chef vet Jamie Lauren [left the restaurant](#) earlier this summer to move to Los Angeles. Just last week, it came out that she got a job to boot, at [Beechwood](#) in Venice. It's a good thing, too, because the [two-star](#) chef said she was [mighty bored](#) up here.

Anyway, Absinthe's new chef should be a good one: **Adam Keough**, who has been cooking in the Michael Mina farm system since February 2006. It was then that Keough opened Mina's **Stonehill Tavern** down in Orange County, originally under Joshua Skenes (Saison).

When Skenes left Stonehill, Keough became the restaurant's executive chef. Stonehill Tavern holds [three stars](#) from the LA Times, and the 32-year-old Keough has twice been a semifinalist for a Beard Rising Star.

He starts at Absinthe on August 17. Stay tuned for menu changes and the like.

Absinthe Brasserie & Bar: 398 Hayes Street, at Gough; (415) 551-1590 or [absinthe.com](#)