



Sarah Burchard
Chef de Cuisine



As a San Diego native, Chef Sarah Burchard is no stranger to the incredible produce, bright flavors and multi-layered gastronomic influences of California. After spending her early years in Southern California, Burchard moved to the culinary-passionate Bay Area by age fourteen, and was almost instantly wooed into the restaurant world.

With experience in all aspects of the business, from running a deli counter to catering and fine dining, Burchard's passion for food and the restaurant industry had become apparent early in her life and was sealed when she entered culinary school at the California Culinary Academy.

Burchard's devotion to cooking and creating only grew stronger, and upon graduating in 2002, her internship at Viognier turned into a permanent position where she stayed for two and a half years. During that time, Burchard also did a stint at San Mateo's notable 231 Ellsworth. When presented with the opportunity to cook at the famed Rubicon in San Francisco, under rising star chef Stuart Brioza, Burchard gladly accepted.

In 2006, shortly after the opening of Perbacco, Burchard was offered a position there as a sous chef. Burchard has spent the past three years working side by side with mentor Chef and Co-owner of Perbacco, Staffan Terje. She has been garnering knowledge and honing her skills in Italian cooking, deepening her appreciation for handcrafted food and artisanal products, and establishing herself as a skilled butcher and salumaio.

When co-owners, Umberto Gibin and Staffan Terje, approached her about taking the chef's position at their new restaurant, barbacco, Burchard with much enthusiasm accepted. With the second eatery adjacent to Perbacco, heading up the kitchen at barbacco seems nothing short of a natural progression. Burchard's devotion to simple food, bold flavors, and convivial dining are evident in the menu that Chef Terje and she created.

Even when not in the kitchen, Burchard still immerses herself in her passion: food. She is a regular at the farmers' market, where she finds a lot of her seasonal inspirations. Her relationship with other chefs and farmers fuels her drive to cook.