



**TIFFANY MACISAAC  
EXECUTIVE PASTRY CHEF  
NEIGHBORHOOD RESTAURANT GROUP**

As the Executive Pastry Chef at Neighborhood Restaurant Group (NRG), Tiffany MacIsaac is the guiding force behind Buzz Bakery's desserts and baked goods. She also oversees the dessert programs at NRG's collection of upscale, chef-driven restaurants including Tallula, Eatbar, Vermilion, Evening Star Cafe, Columbia Firehouse, and Rustico. MacIsaac devotes an extra dose of her attention to kitchen at Birch & Barley restaurant and ChurchKey where the Executive Chef, Kyle Bailey, also happens to be her husband. There, she offers an exceptional bread program and creates innovative desserts to complement the cuisine at the beer-centric restaurant. From fresh-made Lemon-Poppy Seed Donuts and her signature Chocolate Peanut Butter Tart to fresh-baked Pretzel rolls and her housemade rendition of a Cashew snickers bar, MacIsaac gives an elegant spin to childhood favorites.

MacIsaac's morning menu at the growing Buzz Bakery concept includes specialty muffins (such as her signature bittersweet chocolate sour cherry muffin), cinnamon sticky buns, apple almond turnovers, crème fraiche biscuits brushed with cream and dusted in sea salt, and breakfast brioches filled with egg, cheese and local, artisan sausage. Later in the day, guests can select from a series of Buzz desserts, such as delectable cheesecakes and cakes, paired with a delicious glass of dessert wine or a fun cocktail. MacIsaac's team bakes everything in small batches throughout the day to ensure the highest levels of freshness.

A graduate of the Institute of Culinary Education in New York City, MacIsaac began her career as a pastry assistant at the busy Union Square Café in New York, under pastry chef Deborah Snyder, before spending time in the pastry kitchens at ILO and Tuscan Restaurant. She then rose to the Pastry Chef role at CRU restaurant in New York, where her menu included a nightly selection of more than 20 ice creams and sorbets. Prior to joining NRG, she was the Pastry Chef at Allen & Delancey, where she created imaginative desserts to complement the restaurant's modern American dishes. MacIsaac was also responsible for the in-house bread program at the award-winning restaurant.

MacIsaac was named Pastry Chef of the Year in 2011 by the Restaurant Association of Metropolitan Washington. In 2010, she was recognized by the Star Chefs organization as a Rising Star, and Birch & Barley was honored as the Best New Restaurant of the Year by the Restaurant Association of Metropolitan Washington.