



PRESS RELEASE

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Foreman Wolf Announces *The Duchess*

Western Pacific-inspired restaurant to feature the culinary talents of Executive Chef Kiko

(Baltimore, MD) - Foreman Wolf President & CEO **Tony Foreman** today announces a unique and exciting addition to the Greater Baltimore dining landscape: ***The Duchess***, an authentically-styled English pub that will feature the culturally-rich cuisine of the Mariana Islands which include Guam and also known as **Chamorro**. This latest venture of the award-winning Foreman Wolf restaurant group, set to open in early fall at the northwest corner of 36th Street and Roland Avenue in Baltimore's Hampden neighborhood, promises to be one of the most talked-about culinary experiences of the Greater Baltimore region.

“As one of Baltimore’s most iconic neighborhoods, Hampden requires something very unique and special. This wonderfully eclectic neighborhood and community, that I’ve had an affection for my whole life, has an irresistible personality that inspired us to develop something equally unique and memorable,” said Foreman. “**Executive Chef Kiko** is not only extraordinarily talented in her ability to successfully combine a diversity and complexity of flavors, but she knows and loves Baltimore as much as I do and is eager to share the experiences that influenced and inspired her passion to cook for others. The combination of a classic British public house with a Western Pacific-inspired menu reflecting Chef Kiko’s rich family traditions is our gift to the Hampden neighborhood and Baltimore.

Chef Kiko (39), whose family roots are in Guam - the U.S. island territory in Micronesia, in the Western Pacific - has been with the Foreman Wolf restaurant group for most of the past 17 years. She graduated from the culinary program of the Art Institute of Seattle and, after working for a time in various hotel restaurants, eventually joined Foreman Wolf in 2007, working as a Sous Chef at the former **Pazo** in the Baltimore neighborhood of Harbor East. Chef Kiko later became the Executive Chef of **Johnny’s** in the Roland Park neighborhood when it opened in 2012 until returning for a time to Guam for family reasons in 2015. She eventually joined the MINA Group, a San Francisco-based restaurant management group, but decided to return to

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FOREMAN WOLF

The Food & Wine of Tony Foreman & Chef Cindy Wolf

the Baltimore area in 2021 when Foreman Wolf enticed her to assume the role of Sous Chef at their newest restaurant, [The Milton Inn](#), a 240-year fieldstone house in Baltimore County that once served as a coach stop for Quaker settlers and a haven for travelers. Chef Kiko currently lends her culinary talents at various Foreman Wolf restaurants while also training new culinary staff.

“As long as I can remember, it was the most natural thing to cook for others, to share my love for good and authentic food with family members and friends,” says **Chef Kiko**. “Even as a young girl in Guam, I came to appreciate and love the culinary influences that defined our family meals and celebrations. Guam - or, Chamorro - cuisine is a melting pot of Spanish, Japanese, Korean, Filipino and Hawaiian flavors and traditions. It’s food that reflects the best of the seasons and is intended to share. It’s never pretentious, but always honest, surprising and memorable. I’m thrilled to now be able to create these rich and wonderful experiences for all of Baltimore.”

The interior of **The Duchess** is thoughtfully designed by **Katie DeStefano**, founder of Katie DeStefano Design. DeStefano has worked on numerous creative projects for Foreman Wolf, including the interior designs of The Milton Inn and the former Bar Vasquez and Lupa, as well as the updated interiors of Cinghiale and Charleston. Brian Thim of Hall & Co. collaborated with DeStefano on the interior of **The Duchess**, designing the updated architecture of this storied Hampden location. Thim formerly designed the original interior for the restaurant Petit Louis in the Roland Park neighborhood.

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ABOUT

[Foreman Wolf](#) is a Baltimore-based restaurant group composed of the restaurants and wine stores of hospitality pioneers Tony Foreman and Chef Cindy Wolf. Their award winning restaurants throughout the greater Baltimore region include Charleston, Petit Louis Bistro, Cinghiale, Johnny’s, The Milton Inn, as well as the retail wine stores of Bin 604 Wine & Spirits and Bin 201 Wine & Spirits.