

**CHEF BENCHAWAN PAINTER**  
**“CHEF G”**

**2023 James Beard Winner for  
Best Chef Texas**

**Chef | Restaurateur | Gastro-Judge (Asian Food)**

**StreetToKitchen.com - Houston, TX**  
**ThPrsrv.com - Kemah, TX**



# Biography

By all accounts, Chef Benchawan Jabthong Painter (Chef G) is a young chef. But her experience in the kitchen goes as far back as she can remember. At the age of 6 years, she began helping make Central Thai classics from scratch with her grandmother in their neighborhood restaurant in the North Central Thai metropolis of Nakhon Sawan. She has never stopped cooking since.

After working in a number of Bangkok restaurants and pastry shops, Benchawan met her husband Graham Painter and moved to Houston, TX with him 5 years later. She put her skills immediately to use at such lauded restaurants as Justin Yu's Theodore Rex, and Saltair Seafood Kitchen.

In August 2020, Chef Benchawan and Graham launched "Street to Kitchen", their East End Houston dream restaurant. Dedicated to unapologetic Thai staples, the restaurant has garnered fans and acclaim both regionally and internationally.

In 2023, Chef Benchawan was awarded the title "Best Chef Texas" by the James Beard Foundation. And in 2022, Street to Kitchen was awarded Culture Map Houston's Tastemaker Awards "Restaurant of the Year" and Chef Benchawan won the coveted "Rising Star Chef of the Year" award. Street to Kitchen is also listed in Eater Magazine's "38 Essential Restaurants Houston", and made the Houston Chronicle's "Best 100 Restaurants Houston" in the Top Ten.

In May of 2023, Chef Benchawan and Graham have opened their second concept in Kemah with Choctaw native and chef/owner of eculent, David Skinner. Their tasting menu restaurant, th\_prsrv (@thprsrv), traces the history and evolution of Choctaw and Thai fare through the ages and explores the cross-pollination of ingredients brought about through European trade.

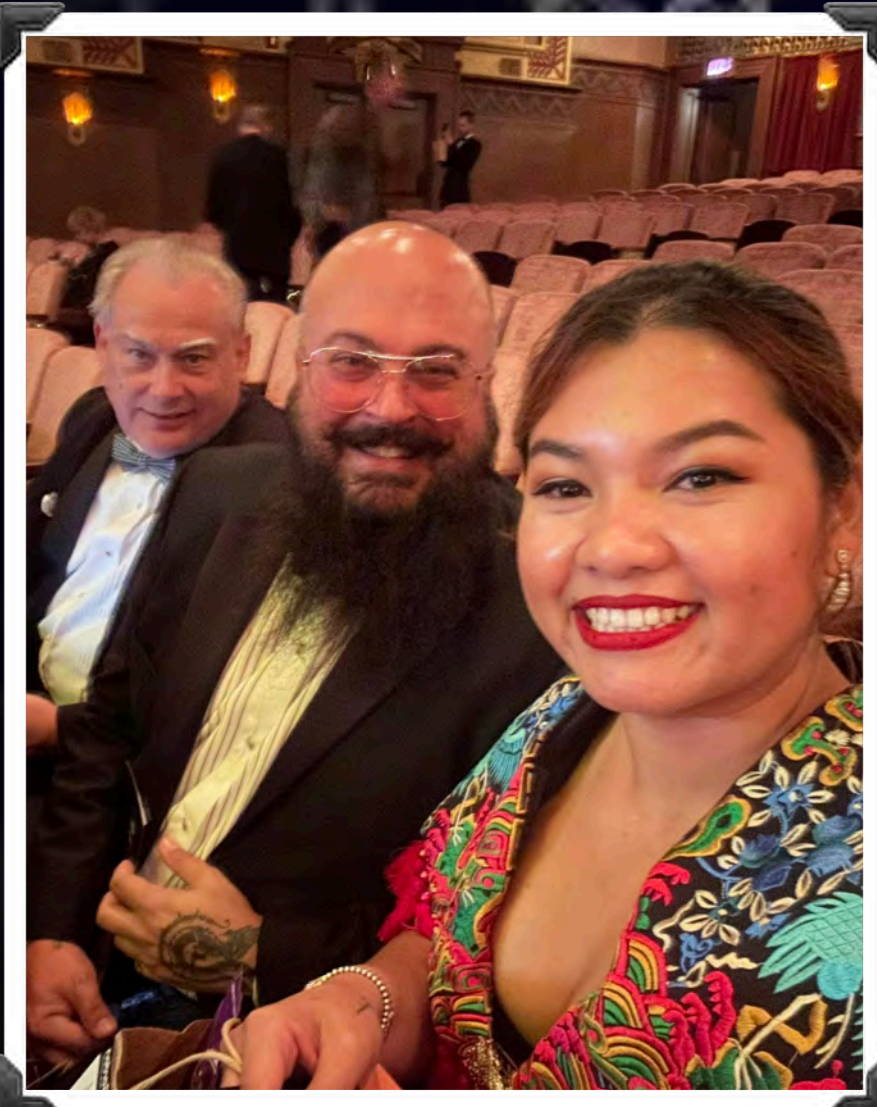
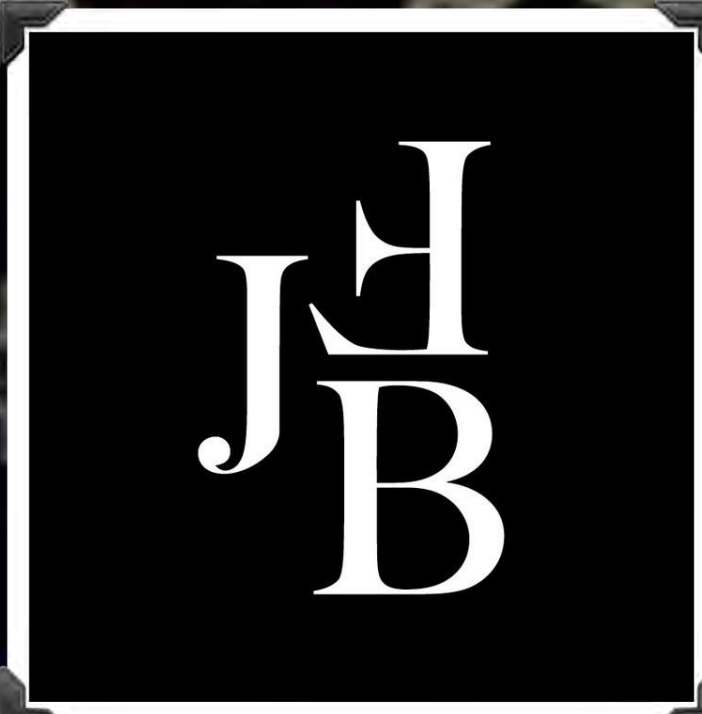


Benchawan Painter  
Street To Kitchen  
Spook To Know



# CHEF BENCHAWAN "CHEF G"

2023 James Beard Winner for Best Chef Texas



# Street to Kitchen - New Digs - Q4, 2023



Houston's newest James Beard Award winner will soon have a bigger, better space to share her "unapologetically Thai" cuisine with the world. Chef G and Street to Kitchen will relocate from its current home in an East End gas station to The Plant, a new development in the Second Ward.

The acclaimed Thai restaurant is moving two miles west on Harrisburg Boulevard to the former home of Louie's Italian American. Expected to open in November, the move will allow Street to Kitchen to seat approximately 100 guests — roughly triple its current capacity.

Street to Kitchen will operate at its current location on Harrisburg until the new one is ready to open.



th\_prsrv  
@eculent

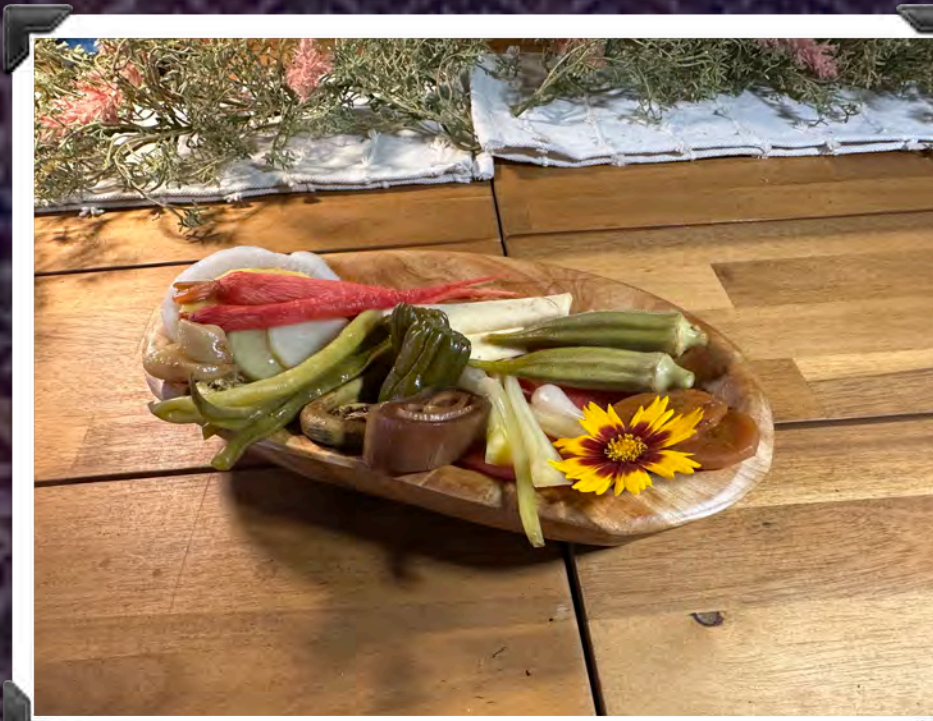
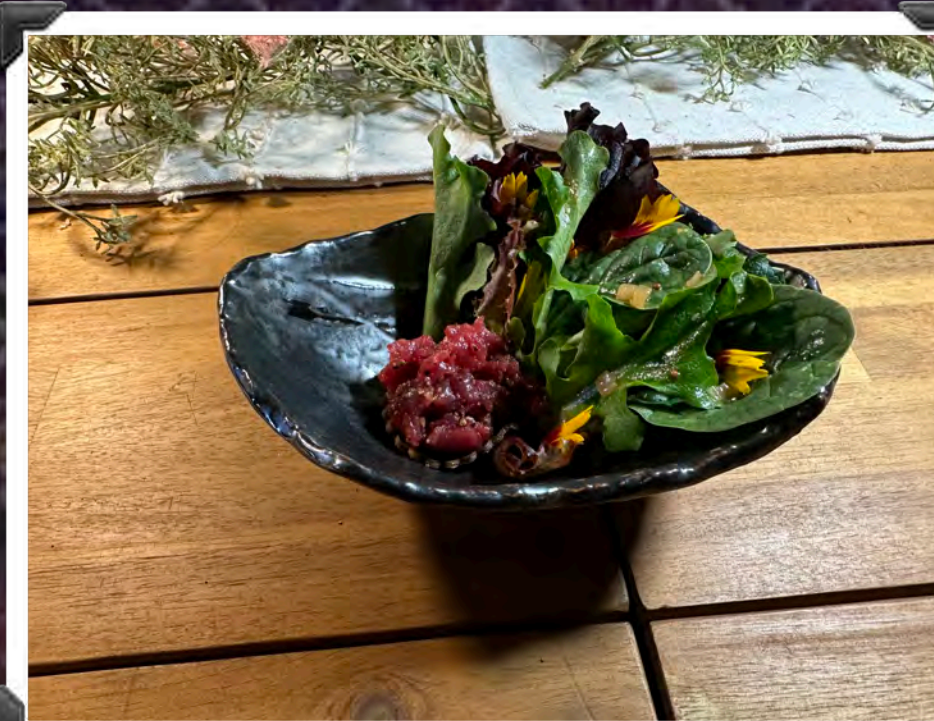
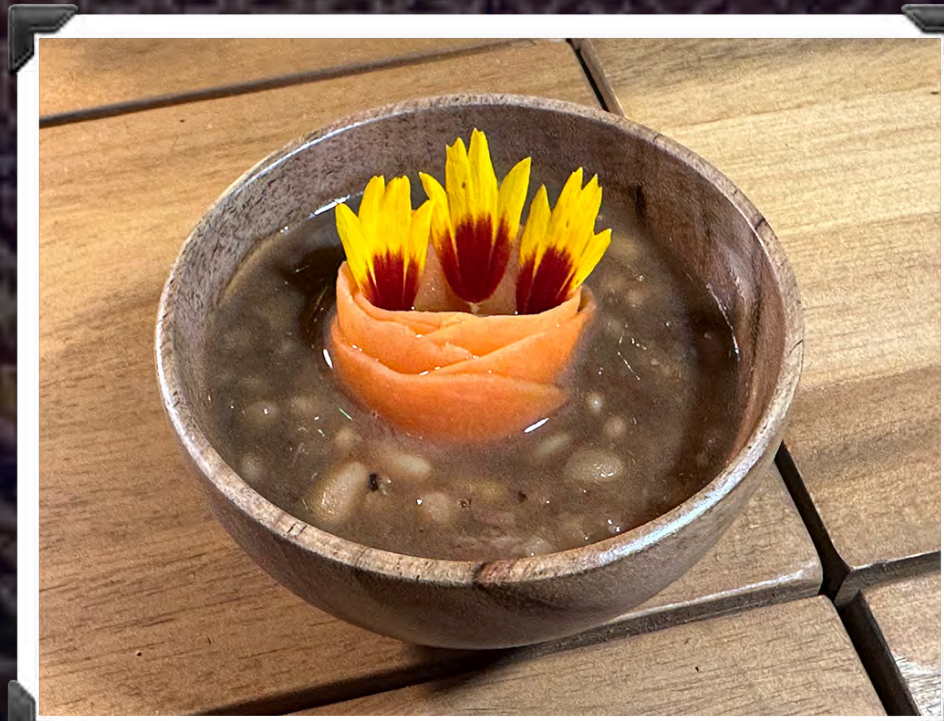
**Indigenous cuisine.**

**Ancient techniques.**

**Modern presentation.**

As Native American (Choctaw) and Thai native chefs, Chef G and Chef Skinner's goal at Th\_Prsv is to spotlight the old world and bring forth an even newer world of progressive cuisine.

From the Columbian era to the present, food has been largely dominated by European techniques and approach, leaving lots of native wisdom by the wayside. This is not just a journey of exploration, but also of the reverse colonialization of food. Come to Kemah and taste the vision for yourself.



# From Native Americas to Modern Thai

2400 BCE



## Gaeng

Seasonal fish  
Green squash  
Finger root  
Tamarind  
Palm sugar

1200



## Ron Pu

Crabmeat  
Coconut sauce  
Crispy coconut rice

## Saeng Wa

Grilled shrimp  
Crispy catfish  
Shallots  
Ginger  
Galangal  
Markut lime leaves  
Fish sauce

1700

## Gaeng Hed

Seasonal mushrooms  
Red ant eggs  
Pak Wan  
Plah Rah  
Chinda chilis

## Pad Ped

Wild Boar  
Garlic  
Shallots  
Thai chilies  
Green peppercorn  
Markut lime leaves  
Fish sauce

2023

## Kanom Sai Sai

Coconut meat  
Sticky rice flour  
Coconut cream  
Sea salt

800 BCE

## Memories of my Grandmother's Root Cellar

Pickled foraged ferns and ramps  
Pickled and fermented garden vegetables  
Confit vegetables

Traditional preservation techniques

## Day & Night

Black beans with vegetable ash  
Corn, pumpkin  
Smoked fish  
Garden flowers



## Flock Together

14-day Dry aged duck  
Wojapi sauce  
Manoomin  
Great Grandmother Lona  
Bell's wild greens

## Banaha

Blue corn bread  
Sunflower butter  
Leatherwood honey (foi bile)

## Mother Earth

Bison tartar (yvnvsh), ants  
Blue corn chip  
Greens with day lilly sauce and duck fat vinaigrette

1492

1536

Spanish Conquistadors brought potatoes from Americas to Europe

1540

De Soto brought pigs to America

1545

## Tanchi Labona

Corn soup  
Smoked pork jowl



(shuhka nutakfa shobohi)

1600

Chiles brought to Thailand by Portuguese

1970

## Memories of Fallen Snow

Butternut squash preserves  
Tonka bean ice cream  
Spruce tip syrup  
Snow



## Thinning of the Herd

Bison steak (yvnvsh)  
Fermented wild ramp sauce  
Forest mushrooms  
Duck fat confit potatoes w/ jerky shards

Some Choctaw Language  
Bison – yvnvsh  
Duck – okfochush  
Fish – nvni  
Corn – tanchi  
Rice – onush lakchi  
Squash – isifo halba  
Beans – tobi  
Mushrooms – pakfi  
Potato – ahe  
Greens – na waya okchaki

# Chef G in The Press



HOUSTON  
FOOD FINDER



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## Chef Portal Page

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