



CHEF JAROBI

WHITE

**HIP-HOP ORIGINATOR
KEEPER OF FLAVOR AND CARE
CULINARY ALCHEMIST**

Born in St. Albans, Queens, Jarobi White's earliest rhythms came from sizzling skillets and the cadences of PBS cooking shows. Raised in a single-parent home where time and meals were scarce, he learned early how to turn necessity into nourishment, treating food not only as sustenance, but as storytelling, refuge, and ritual. While some knew him first as a founding member of A Tribe Called Quest, the pulse of his creative spirit always beat in the kitchen.

Jarobi stepped away from the limelight in the early '90s, trading verses for mise en place. He trained formally at the New York Institute of Technology, then went on a culinary pilgrimage through Atlanta, South Carolina, Washington D.C., and New York, absorbing techniques, refining instinct, and remixing flavor through the lens of global fusion and soul.

In New York City, he earned fine dining stripes under Chef Josh "Shorty" Eden, a Jean-Georges Vongerichten protégé whose mentorship became transformational.

Eden's restaurant August, a West Village restaurant, became Jarobi's crucible—honing his technique, elevating his plating, and expanding his creative range. His role helped achieve a Michelin rating, further marking his quiet triumph in the upper echelons of fine cuisine. Their relationship extended to August in SoHo, cementing Jarobi's place in NYC's culinary fabric.





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As an executive chef and restaurant manager in D.C., Jarobi made a name not only for his cooking but, his commitment to artists and community—managing rapper Head-Roc and cooking with the same heart that fueled his music.

But it was in Atlanta where his food became something more sacred. Jarobi relocated there to care for his dear friend Phife Dawg, cooking for him daily to help manage his diabetes. In these acts of devotion, his culinary philosophy deepened into something restorative and personal. The kitchen was no longer just performance—it was love, grief, and ancestral communion.

Jarobi's style is eclectic and improvisational: Asian fusion, Southern soul, Mediterranean spice, and the occasional falafel taco with lamb vindaloo. He's known for plates that surprise and move, like crab mac & cheese and poetic beet duets. His cooking lives in the same spirit as his music—unapologetically original, rhythmic, rooted in heritage and remix.

As the founder of Eats, Rhymes & Life, Jarobi brings food and music into dynamic dialogue. Through Tribe Taco Tuesdays, restaurant takeovers, and curated events like Blujeen's Black Chef Series and Charleston Wine + Food Festival, he creates spaces where nourishment meets vibe—where sound and flavor become memory.

Jarobi White doesn't just cook. He feeds lineage, honors rhythm, and carries care across cities, kitchens, and hearts. His food is medicine, his method is movement, and his mission is to plate stories you can taste.

NOTABLE WORK & COLLABORATIONS

- **2013–Present | National – Eats, Rhymes & Life:** Culinary brand and event series blending hip hop heritage with global cuisine.
- **2010–Present | National – Culinary Pop-Ups:** Hosted "Beats & Eats" series, pairing DJ sets with curated menus in Miami, NYC, Chicago, and L.A.
- **Jun 2024 | New Orleans, LA – Essence Festival:** Culinary stage appearance and panel on food justice in Black communities.
- **Feb 2024 | Miami, FL – South Beach Wine & Food Festival:** Featured chef at "Hip Hop & Haute Cuisine" showcase with Marcus Samuelsson and Trina.
- **Feb 2017 | Miami, FL – South Beach Wine & Food Festival:** Co-hosted a sold-out Interactive 5-Course Dinner at Alter, sponsored by Breakthru Beverage and EAST Miami. Featured beverage and music pairings curated with Chefs Brad Kilgore and Brandon Brumback.
- **Apr 2016 | Forbes Feature – "Work Clean":** Highlighted as the central case study for Dan Charnas' high-performance book, Work Clean. The feature explores Jarobi's mastery of mise-en-place and how he successfully translated the discipline of elite professional kitchens into his creative process with A Tribe Called Quest.
- **Aug 2016 | Forbes Profile – "Rapping and Food":** Featured for his unique dual-career trajectory, highlighting the synergy between his roles as a foundational member of A Tribe Called Quest and a professionally trained chef. The piece explores his "Eats, Rhymes & Life" events, which blend high-end multi-course meals with live hip-hop performances to create a premier "grown and sexy" cultural experience.
- **2005–2008 | New York, NY – West Village Restaurant:** Drove culinary excellence that led to a Michelin rating for a contemporary American bistro.
- **1991–2000 | Washington, D.C. / Atlanta, GA / Charleston, SC – Executive Chef Roles:** Led kitchens in fine dining establishments; known for fusing Southern and Caribbean flavors.



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