

Our Story

I didn't become a private chef in a polished kitchen or behind the scenes of a restaurant empire - I built my craft living close to the land, close to people, and close to what matters.

I'm a Vermont local through and through. The rhythm of the seasons, the stillness of the woods, the spirit of community - it all shaped how I cook and how I live. I wasn't drawn to trends. I was pulled by something deeper: the desire to feed people in ways they'd never forget. Not just full plates - but full experiences.

My kitchen isn't always in four walls. Sometimes it's in a converted school bus, sometimes at the foot of a mountain, sometimes tucked into a gathering where the laughter is as loud as the flavor. That's because for me, food is never just about ingredients. It's about intention. Place. Memory. Soul.

But it's not just heart - it's strategy. I've always thought in systems, in timing, in how to make a moment stick. Whether I'm designing a menu for a yoga retreat or crafting a dinner after a day of mountain biking, I think beyond the plate. How will the food land in the body? What story are we telling through taste, timing, texture? What does this group need to feel? These aren't just meals - they're orchestrated experiences.

I bring a strategic mind to every event, aligning food with feeling, pace, environment, and memory. My work lives at the intersection of flavor and emotion - because that's where people truly remember.

Adventure isn't just something I do on the side. It's woven into everything. I live mobile, design on the move, and find inspiration off the beaten path. Nature, movement, and spontaneity fuel my creativity. The people I cook for don't just want dinner - they want something real, something rare, something worth remembering.

Clients come to me for more than culinary skill. They come for a lifestyle they can taste: grounded,

intentional, and unrepeatable. Whether it's a weekend retreat, a private dinner, or a moment worth elevating, I bring my whole self to the table - local heart, lived experience, and a commitment to making it unforgettable.

This path wasn't paved - I carved it, meal by meal.