

Twin Farms

NATHAN RICH

A New Hampshire native, Chef Rich joins Twin Farms from Lake Placid Lodge where he oversaw the property's dining program, Artisans Restaurant and Maggie's Pub. Chef Rich's culinary expertise was recognized when he was one of only three chefs in the world to be awarded the Relais & Châteaux 2013 Rising Chef Trophy. Chef Rich sharpened his culinary skills for several years at premier establishments including Mandarin Oriental, Boston, The Vinoy Renaissance St. Petersburg Resort & Golf Club, Taj Boston and The Balsams Grand Resort Hotel in New Hampshire.



Twin Farms welcomes Nathan Rich as the executive chef, heightening the distinguished culinary program of the intimate Relais & Châteaux property. A seasoned chef with extensive luxury hotel experience, Rich believes in cooking quality foods that have been naturally grown or raised, which mirrors Twin Farms' culinary philosophy.

"Nathan's passion for delivering creative and memorable dining experiences will further elevate the culinary offerings at Twin Farms," said Managing Partner John Graham. "We are delighted that Nathan and his lovely family are making their home in beautiful Vermont."

At Twin Farms, guests forgo menus, trusting the Chef to exceed their culinary expectations with specially curated meals for breakfast, lunch and dinner. The cuisine reflects the changing seasons, inspired by Vermont's finest produce, and Twin Farms' farm-grown herbs, fruits and vegetables. The Twin Farms culinary team works closely with local farms such as Kiss The Cow Farms and Fable Farms, both located within a mile of the property. Breakfast begins with a daily smoothie, freshly squeezed juices from the on-site farm and endless options of house-cured meats and fresh baked goods from the kitchen. Set overlooking the Green Mountains, the Chef prepares a new multi-course lunch and dinner, carefully paired with wine from their 20,000-bottle wine cellar.

