

## NATE BERIAU | EXECUTIVE CHEF, MONTAGE PALMETTO BLUFF

Chef Nathan Beriau, joined Montage Palmetto Bluff in April, 2015, as Executive Chef, responsible for overseeing all culinary operations. A New England native, Chef Nathan began his career working at some of the top restaurants in his home state, eventually accepting the position of Chef de Cuisine at the Harraseeket Inn, a Four Diamond, premiere Hotel in Freeport, Maine. Three years later, he and his wife relocated to San Francisco, where Chef Nathan was thrilled to have the opportunity to work with well-known, veteran chef, Ron Siegel, at The Dining Room of the Ritz-Carlton, a Five Star and Five Diamond Restaurant.

After two years working under the tutelage of Chef Siegel, Chef Nathan joined restaurant impresario, Pat Kuleto, and renowned chef, Jan Birnbaum, as Opening Sous Chef at Epic Roast House in the Bay area. A year later, he was coaxed back to the Ritz-Carlton as Executive Sous Chef, and within 2 years was promoted to the prestigious position of Executive Chef.

Chef Nathan remained Executive Chef at the Ritz-Carlton for almost 5 years, when he chose to move to the Lowcountry and accept the position of Executive Chef at Montage Palmetto Bluff. His expertise, extensive experience and dedication to his craft, made him an obvious choice, and a perfect match to lead the culinary team.

