

# Chef Burnell

 CHEF BURNELL  
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## Personal Chef ~ Nutritional Therapist ~ Culinary Consultant

Innovative Mediterranean & World Cuisine, healthy and beautifully presented dishes

- Personal Chef for Private Estates, Holiday Rentals, Boutique Hotels in USA, France and the Caribbean
- Associate Director, N. & S. Americas Chapter of the World Oyster Society (WOS.org)
- Published culinary author / illustrator: Le Guide du Routard, Moffit Cancer Control Journal, Hudson Hillsdale Magazine
- Exhibiting culinary painter: TK Home & Garden NY, World Oyster Society's 6<sup>th</sup> International Symposium, Le Clos d'Argenson in Bergerac, The Half Moon Gallery in St. John, USVI

*"I've cooked in many VIP's kitchens across three continents. My passion for making great food began as soon as I could reach the stovetop. After college began my gustatory travels: From Lake Como to Venice I plunged into the colorful Italian cuisine, then learned the subtle art of French cooking in the Dordogne and on the Mediterranean shores. Ever eager to learn more, in Indonesia, Thailand, Vietnam and Hong Kong I captured refined Asian perfumes to add to my repertoire. Just a few favorite Southwest and Southern American accents complete my varied menus. Life is a sensorial feast. If I'm not in the kitchen, you'll find me painting, swimming, gardening or walking."*

- Located in Le Var, 83230 France. Age 54 years
- Fully professionally insured – Level II HACCP Food Hygiene & Safety
- Certified Nutritional Therapist, Academy of Health Sciences, London UK, 2015
- US & British Passport. Fluent in English, French & Italian
- Windows & Mac (Sage, Quicken, Adobe Suite, PageMaker, Excel, PowerPoint, Office Outlook)
- Excellent Health, Non-Smoker
- Mobile with own Automobile



### CLIENTS

HRH the Grand Duke & HRH the Grand Duchess of Luxembourg, Cabasson, S.France  
Breakfast Chef, The Inn at Hudson (5 stars), Hudson, NY [theinnathudson.com](http://theinnathudson.com)  
Sushi Chef, Shipwreck Landing Restaurant & Bar, Coral Bay, St. John, U.S. Virgin Islands  
Caterer to Private Charter sailing boats, St. John, U.S. Virgin Islands  
Menu Consultant, The Stewart House, Athens NY [stewarhouse.com](http://stewarhouse.com)  
Consultant, Gigi Hudson Valley, Rhinebeck NY [gigihudsonvalley.com](http://gigihudsonvalley.com)  
Condiment Chef, Beth's Farm Kitchen, NY [bethsfarmkitchen.com](http://bethsfarmkitchen.com)



### REFERENCES

Guardien Nicola Conforti, Le Palais Grand-Ducal [maison-guardien@orange.fr](mailto:maison-guardien@orange.fr)  
Windle Davis, The Inn at Hudson, Hudson NY [windle.davis@gmail.com](mailto:windle.davis@gmail.com)  
Paula Forman, Breezy Hill Estate [paulaforman32@gmail.com](mailto:paulaforman32@gmail.com)  
Owen Lipstein, The Stewart House, Athens NY [owenjeffreylipstein@icloud.com](mailto:owenjeffreylipstein@icloud.com)  
Bob Burns, Director of Mattatuck Museum, Waterbury, CT [rburns@mattatuckmuseum.org](mailto:rburns@mattatuckmuseum.org)



(Letters of Recommendation & Menu Samples furnished upon request)