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**Evan Sheridan
Pastry Chef**

Evan Sheridan is pastry chef of the Forbes Five Star, AAA Five Diamond [The Umstead Hotel and Spa](#) and its signature restaurant, Herons.



Sheridan brings a great craftsmanship to his post, with a focus on clean, straightforward ingredients that are balanced in flavor. His presentation style is simple and refined; a natural complement to The Umstead's sensibilities, and his culinary background spans both savory and sweet, which gives him a unique perspective that elevates The Umstead's pastry program.

He works at the nearby Culinary Farm on SAS Campus to source the freshest ingredients, such as eucalyptus for ice cream, and he relies on local producers to ensure his creations reflect the region's best fare. Chocolate is a particular specialty, and Sheridan competed in the 2012 World Chocolate Masters U.S. Selection Finals. He shares his passion with guests and locals via a popular discovery series called "Artisan Confections," during which Sheridan leads cooking demonstrations, tastings and offers his industry intelligence on all things sweet.

Chicago-trained, Sheridan most recently served as pastry chef at the award-winning Inn at Little Washington in Va. An Iowa native, Sheridan received his training from the French Pastry School in Chicago and resides in Cary, N.C. with his wife and two young daughters.

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