



THE UMSTEAD
HOTEL AND SPA

Jonathan Fisher
Pastry Chef

Jonathan Fisher is pastry chef of the Forbes Five Star, AAA Five Diamond The Umstead Hotel and Spa and its signature restaurant, Herons.

For Fisher, the kitchen is a place where he can lose himself and find himself at the same time. Having originally begun his career with a savory focus, Fisher quickly discovered the tantalizing and creative nature of pastry creations. He attended Johnson & Wales University in Providence, Rhode Island, graduating in 2004 and immediately started his journey in the pastry world. Fisher worked as an assistant pastry chef at Le Bec Fin in Philadelphia, Pennsylvania and Miel Patisserie in Cherry Hill, New Jersey before joining the team at acclaimed The French Laundry restaurant in Yountville, California as the chef de partie for over two years. In 2012, Fisher traveled to Girona, Spain where he was chef de partie at Michelin three-star restaurant El Cellar de Can Roca, working alongside Jordi Roca. In mid-2013, Fisher returned stateside as the pastry chef and sous chef at [ONE] Restaurant in Chapel Hill, North Carolina. In April 2016, Fisher became pastry chef at Herons Restaurant with Executive Chef Steven Greene, where the two excel in cross utilizing complimentary techniques to create a symbiotic relationship between savory and sweet for a singular dining experience.

Fisher brings great artistic expression to his creations, with a philosophy focused on highlighting the juxtaposition between art and food to create thought provoking and artistic dishes with a perfect balance of sweet and savory flavors. Inspired to satisfy every diner's childhood fantasies, Fisher's creations are whimsical, yet refined and invoke feelings of nostalgia. Under Fisher's direction, Herons' pastry program highlights the natural beauty and essence of each ingredient to create an emotional connection between nature and the diner, a natural complement to The Umstead's sensibilities.

Fisher sources the freshest ingredients from The Umstead's local garden, such as violets used to make violet sugar for ice cream, and he relies on local producers to ensure his creations reflect the region's best fare. Chocolate is a particular specialty, as Fisher contributed to the creation of the chocolate program at The French Laundry. He loves to share his passion with guests and locals offering his industry knowledge and expertise on all things sweet.

A Philadelphia native, Fisher resides in Cary, North Carolina with his fiancé, Safa, and puppy, Baxter.

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