



Steven Devereaux Greene Executive Chef

Steven Devereaux Greene is executive chef of [The Umstead Hotel and Spa](#), a Cary, North Carolina hotel lauded for its progressive American regional cuisine. He is responsible for all food and beverage operations, including Herons restaurant, The Bar & Lounge and catering. Greene's passion for using ingredients and products from the rich Piedmont region to drive beautifully refined culinary experiences is evident daily in The Umstead's award-winning dining program. In 2016 esteemed restaurant critic John Mariani noted, "Herons matches everything else of quality at the Umstead but stands as a culinary beacon in the entire region, a restaurant of great generosity and elegant proof of fine dining's enduring pleasures."

One of the country's youngest executive chefs to helm the kitchen of a *Forbes* Five Star or AAA Five Diamond establishment, Greene is presently a semifinalist for the James Beard Foundation's 2016 and 2017 "Best Chef: Southeast" award, one of the most sought-after accolades in the industry. Greene's tenure with The Umstead began in 2009. During his post as chef de cuisine, Greene guided Herons to its first *Forbes* Five Star rating. In 2012 Greene departed to hone his skills as executive chef of Cary's AN New World Cuisine (ăn), a restaurant that shares ownership with The Umstead. Under Greene's direction ăn received Five Stars from *The News & Observer* and was named among "the Triangle's crème de la crème." Greene returned to manage The Umstead's culinary operations in 2014, and continues to provide creative leadership to ăn as its culinary director.

His background includes work in some of the country's most celebrated kitchens. After serving as chef de cuisine at the handsomely awarded Dining Room at Woodlands Resort and Inn, in Summerville, S.C., Greene was inspired to open his namesake restaurant, Devereaux's, which quickly became a mainstay in Greenville, S.C. Devereaux's would ultimately join the prestigious ranks of the Table 301 Restaurant Group to make way for Greene's first post with The Umstead. Named a "Rising Star" by Restaurant Hospitality in 2008, Greene has twice cooked at the prestigious James Beard House in New York, representing Herons in 2011 and Devereaux's in 2007.

Greene is the consummate southern gentleman and hails from Ninety Six, S.C. He lives in Morrisville, N.C. with his wife and son, and beyond family and food, his next great passion is guitar, which he has played for over 25 years.

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