

Farmington High School Graduate, Chef Nathan Rich, Featured in Northern New England Journey Magazine

Chef Nathan Rich, the son of Christine and Larry Rich. He was recently featured in Northern New England Journey, a magazine exclusively for AAA members in ME, NH, and VT. Following his graduation in 1997, Nathan enrolled in Berlin Technical College, studying culinary arts while

engaged in a three and a half year apprenticeship program at the Balsams, a program reserved for a select few. In 1999, while still in the apprenticeship program, Nathan was honored with the Balsams Apprentice of the Year Award. He is currently chef at the Twin Farms resort, near Woodstock, Vermont.

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Nathan Rich

Nestled outside Woodstock, Vermont, Twin Farms is a sprawling woodlands resort that features hand-painted murals, a 15,000-bottle wine cellar, and a candlelit dining room that is equal parts inviting and intimate. New Hampshire native chef Nathan Rich helms the property's dining operations. (802) 234-9999; twinfarms.com. —Perri O. Blumberg

What's unique about Twin Farms? One thing is that we don't have any menus. Each day, we create a lunch and dinner tasting menu based on the season and what's available to us from our gardens or the local farms. Before dining, guests share their likes, food restrictions, and allergies, and then our team customizes the dining experience around their dietary preferences. This way, we encourage all cooks to be involved and bring their ideas to the table. This is important for a cook's development; it requires you to be creative on a daily basis.

What inspires you in the kitchen? Throughout the year, we have so many changes in local produce from ramps and morels in the spring to apples and squash in the fall. This allows us to be creative and also inspires us to create new dishes. One of my favorite dishes in the spring is white asparagus and morel mushrooms, finished with hollandaise and pickled red onions.



If you were stranded on a desert island, what's the one thing you'd eat? I would be cooking fish! They would be plentiful and it would be a good way to survive. The best way to eat the fish would be sashimi-style or raw, or if I had a way to cook the fish, grilled. I love the charred flavor on grilled fish.