



CHRISTOPHER WILSON Executive Pastry Chef, Twin Farms



A Pennsylvania native, Chef Wilson joined Twin Farms' team as Executive Pastry Chef in 2004, after crisscrossing the country and heading up several luxury kitchens before making Vermont his home.

Chris's experience in both sweet and savory cooking spans both Coasts and several esteemed culinary establishments. Most recently, Chef Wilson was the Pastry Chef of the Inn at Little Washington in Virginia; an Intimate 20 room Inn owned by Chef Patrick O'Connell, and one of only a few in the country to have held Double Mobil 5-Diamonds. Chef Wilson has also held the post of Executive Pastry Chef at Brix Restaurant, in Yountville, CA, in an award winning, all-encompassing locally focused scratch kitchen. Prior to Napa Valley, he was Chef Instructor at the California Culinary Academy in San Francisco. It was in California where he honed his artisan bread baking techniques working with renowned artisan bakers Jan Schatt, Craig Ponsford and Michael Kalanty He had also spent several years prior honing his plating and chocolate skills, winning several awards and accolades with the Starwood Corporation, Caesars Palace Casino and Harveys Lake Tahoe.

Chef Wilson's professional and educational experience includes not only working in the pastry industry, but also in fine art and design, and he applies his artistic talent and knowledge to his work in pastry, a perspective that greatly influences preparation and presentation. "Twin Farms allows me to pull all of my experience together and apply it on a daily basis" he adds "We create a seamless locally focused experience. From the house-made jam from Twin Farm apple orchard, the plated desserts, the artisanal breads, to the handmade garden lavender chocolates by the bedside at turndown, It's all produced here in our scratch kitchen."