Nathan Rhee

Private Chef · Culinary Professional

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Profile

Fine-dining-trained private chef seeking a long-term position with one family: daily meal service, comprehensive meal preparation and private estate events. Live-out, or live-in several days a week as needed. Italian, Mediterranean and New American cooking with a strict focus on farm-to-table sourcing, nutrition and customization.

Philosophy

“Good cuisine starts with paying respect to its ingredients. I'm passionate about using ingredients that are of the earth, and ethically sourced.”

Experience

Rome Sustainable Food Project

Jan – Jul 2026

Intern · Rome, Italy

Traditional Roman cooking: scratch-made pastas, whole-animal and fish butchery, curing and preservation, direct-from-garden harvesting, zero-waste peak-season menus, high-end family-style meals and coursed banquets.

Get Rights Bakery

Apr 2025 – Jan 2026

Pastry Chef · Wheat Ridge, Colorado

Advanced viennoiserie, artisanal cakes and multi-layered baked goods; an organized, sanitized workspace; quick response to custom order changes.

Ava Gene's & Tusk

Aug 2021 – Jul 2022

Sous Chef · Submarine Hospitality, Portland, Oregon

High-profile multi-course events, including a seasonal Fall Wine Dinner Series with chef Joshua McFadden; vegetable-focused Mediterranean and Italian menus; food safety, portion control and waste mitigation.

Fora

Oct 2020 – Aug 2021

Banquet Chef · Portland, Oregon

Private chef for curated events; independently executed multi-course dinners and lunches for up to 75 guests. Artisanal purveyors, child-friendly and tailored menus, handmade and extruded pastas, scratch-made sauces, local fish and meat butchery, Pacific Northwest produce, Italian cured meats.

Euzumeh

Oct 2019 – Jul 2023

Private Event Chef · Portland, Oregon

Biweekly private dining pop-ups and upscale events for up to 80 guests; high-end Middle Eastern cuisine; seasonal vegetable-forward menus; logistics for private events across Seattle and San Francisco.

Credentials

- Rome Sustainable Food Project internship
- Kitchen management experience
- ServSafe Certified

Culinary focus

Italian · Mediterranean · Middle Eastern · New American · Vegetable-forward · Whole-food · Holistic · No preservatives

Arrangement

- Live-out
- Live-in, several days a week
- Los Angeles and San Diego

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Private estate & family service

Bespoke meal prep	Organizing, storing and preparing fresh ingredients, plus ready-to-eat and reheat meals tailored to a family's schedule.
Dietary flexibility	Menus adapted to wellness goals, caloric preferences, exercise and training diets, and each family's lifestyle.
Estate events	Service scaled from casual family breakfasts to structured, multi-course private dinner parties.
Kitchen management	Local farm sourcing, zero-waste kitchen management, and sanitation of high-end home appliances.

A recent dinner *June 11, 2026 · family style*

Farro cherry tomato, spring onions, herbs, pecorino

Green Beans peaches, sweet peppers, basil labneh

Purgatorio Beans pork, rosemary, garlic

Smoked Pork Ribs & Shoulder apricot agrodolce

Polenta honey butter

Dinner Rolls olive oil, farro, roasted friggitelli butter

Semola Cake olive simple syrup, whipped ricotta, pistachio

Specialized skills

- Traditional scratch pastas
- Artisanal bread & viennoiserie
- Primal meat & seafood fabrication
- Food preservation & fermentation
- Local sourcing & menu design
- Low-glycemic dishes
- Macro- and micronutrient optimization
- Menu costing
- Local vendor & estate-garden sourcing
- Google Workspace

References

Sara Levi
Head Chef, Rome Sustainable Food Project

Tamara Hattar
Owner/Operator, Euzumeh

Marie Poccia
Events Coordinator, Submarine Hospitality

Justin Ramirez
Mina Group · Culinary Consultant, More Fun Tomorrow

Contact details on request.

From my kitchen



Tortellini en Brodo



Summer Salad



Biga Focaccia



Pâte à Choux