

*Heather Allen Miller*

*Executive Chef*

*White Cliffs Country Club, Plymouth, MA*

Executive Chef Heather Allen Miller has over 25 years of extensive culinary experience. She graduated in 1989 from the ACF certified Apprenticeship program at The Balsams Grand Resort Hotel Dixville Notch, NH. She was on the New England Culinary Team where she worked hand in hand with Chef Michael C. Beriau as a Team apprentice from 1987-1988. Chef Heather is a member of the Les Dames d' E Scoffier International. LDEI is the premier organization of influential professional women who are committed to the advancement of education and philanthropy in food, beverage and hospitality for the good of the global community.

Previous to leading the brigade at White Cliffs Country Club, Chef Allen Miller was at the helm of some of the finest Hotels, Resorts and Restaurant's in the Northeast and the Caribbean, including The Chatham Bars Inn, The Golden Tulip Hotel in Aruba, The Houston Country Club and she was the Chef instructor at Williams Sonoma in 2006. She was with the Regatta of Cotuit and Falmouth for 14 years as Executive Chef, then opened the fine dining restaurant "Heather" in Mashpee.

Chef Heather's area of expertise includes menu design, tasting dinners, cooking classes and artful plating of restaurant and buffet presentation. She prides herself on staying current with today's trends in regional and global cuisine.

She began at White Cliffs Country Club in 2013 working with Chef Beriau and has a strong work ethic and desire to please members and guests. She looks forward to continuing The Clubs dining experience.