

Chef Stefan Boutchyard



Stefan Boutchyard is a Rockstar, no-hold barred innovative chef from Virginia. He is known to be the “Robin Williams” of the kitchen. He has a unique style of explaining the history, composition, and nutrition of the recipes he makes in an approachable and humorous way. Stefan was born in Fredericksburg, Virginia and grew up in central Virginia. He has 2 degrees in Culinary Arts and Management from the Art Institutes. Chef Stefan has cooked for 2 presidents, several heads of state, countless celebrities, and has even been approached by the Cooking Channel. His passion is not just cuisine but making people smile...and laugh! Stefan has been a college professor, a catering chef, a restaurant chef, and an amateur comedian. He was once one of the head chefs at SeaWorld Orlando and has been on Food Network briefly to benefit Hurricane Katrina victims. Chef Stefan continues to share his joie de vivre with everyone he meets. When asked what his favorite food is he said, “I’m an equal opportunity glutton. Today my favorite was nachos with charro beans and boy, are they talking to me! Wait, don’t write that...”

Chef Minh Coli



A native of Vietnam, Minh honed her authentic Vietnamese cooking style from recipes passed down from her mother and grandmother. In the years since, Minh has expanded her repertoire to include not only Asian dishes, but “any type of food that I can eat with my eyes first.” Minh is passionate about transforming dishes into flavorful, beautiful, and healthful creations. Minh is a private chef and teaches cooking classes for private gatherings, corporate team-building events, specialty markets, retreats, and cooking schools.

Chef Tashi Zorn



Chef Taz's culinary origins lie in her German Jewish heritage. After initially studying public relations, she became increasingly interested in working with food and the way people eat and decided to pursue courses in culinary science and hospitality before launching her career as a chef by interning in Lemaire, the signature restaurant in Richmond, VA's historic Jefferson hotel. In her pursuit of the best food and produce Chef Taz's culinary journey has taken her all over Europe and she is now the co-owner of

Die Kuche, specializing in high-end European tapas and the economic development company Chef's Infusion. Passionate about the relationships between agriculture, what goes on the table and addressing the problem of urban food deserts, she founded Chefing, LLC with her business partner and mother. Chef Taz's goal is to change lives with the production of good food regardless of social and economic status.

Chef Michele Wright



Michelle has spent over 30 years in the food industry and over 40 in the kitchen. She has worked in restaurants, butcher shops and farmers markets as a private chef, instructor and caterer. Michelle has also been a contestant on Chopped and is currently working in television and film industry. She is a Goochland resident, mother, neighbor and food enthusiast.