



Media Contacts:

Patricia Nugent / Shara Seigel
Middleton & Gendron
(212) 284-9935 / (212) 284-9938
pnugent@mg-pr.com / sseigel@mg-pr.com

**A Homecoming for Steven Devereaux Greene,
Named Executive Chef of The Umstead Hotel and Spa**



CARY, N.C. – June 9, 2014 – [The Umstead Hotel and Spa](#) has named Steven Devereaux Greene executive chef of the hotel and its signature restaurant, Herons. In his new role he is responsible for all of the hotel's food and beverage operations including Herons, The Bar & Lounge and Catering. Greene's appointment marks his return to North Carolina's premier hotel, lauded for its progressive American regional cuisine. As chef de cuisine for The Umstead from 2009-2012, Greene guided Herons to its first Forbes Five Star rating.

In the years since, Greene has honed his skills as executive chef of Cary's An New World Cuisine (An), a restaurant that under Greene's direction received Five Stars from *The News & Observer*, and was named among "the Triangle's crème de la crème." An, which shares ownership with The Umstead, will continue to receive creative leadership from Greene as its culinary director, with menus executed by chef de cuisine Josh Hughes.

"Steven is an extraordinary leader, and I am happy to welcome him back to The Umstead," said Jim Beley, general manager of the hotel. He continued, "I know he will bring a fresh perspective to our team, and continue the hotel's tradition of serving highly creative cuisine in an environment of refined service."

Greene added, "I am thrilled to return to The Umstead to oversee all aspects of its successful food and beverage program. I look forward to working with our Culinary Farm on SAS Campus and to implementing my own vision, while encouraging the continued

creativity of my colleagues.”

Greene has worked in some of the country’s most celebrated kitchens with the industry’s most esteemed chefs, from Joel Robuchon at MGM Grand to Thomas Keller at French Laundry. After serving as chef de cuisine at the Dining Room at Woodlands Resort and Inn, in Somerville, S.C., Greene was inspired to open Devereaux’s in Greenville, S.C. His namesake restaurant would ultimately join the prestigious ranks of the Table 301 Restaurant Group to make way for Greene’s first post with The Umstead.

About Herons

Located at The Umstead Hotel and Spa in the heart of North Carolina’s flourishing Piedmont region, Herons has gained national notice for its progressive American regional cuisine. Rich in culture and natural beauty, this area provides the inspiration for seasonal menus that promise guests a new experience with every meal. Herons is open for breakfast and lunch daily, dinner Monday through Saturday, and weekend brunch and has been lauded with a Forbes Four Star Award, AAA Five Diamond Award and Raleigh’s *News & Observer’s* Restaurant of the Year honor, as well as earning recognition in publications including *Condé Nast Traveler*, *Travel + Leisure*, *Southern Living* and *Food & Wine*. Follow the latest from Herons on [Twitter](#) (@HeronsNC).

About The Umstead Hotel and Spa

The Umstead Hotel and Spa is a singular, sophisticated triumph in North Carolina’s northeastern Piedmont region, an area rich in beauty and rooted in innovation. The state’s most highly rated hotel, it boasts stunning interiors punctuated with privately curated fine art, 150 spacious guest rooms and suites, world-class cuisine, a stimulating spa, gracious staff, and a serene woodland setting. The Umstead is a recipient of both the AAA Five Diamond award and *Forbes* Five Star rating.

Located in Cary, North Carolina, The Umstead is just minutes from the Raleigh-Durham International Airport and Research Triangle Park, and within a short drive of Raleigh, Durham, and Chapel Hill. For more information, visit www.theumstead.com or connect with the hotel on [Facebook](#) (@UmsteadHotel), [Twitter](#) (@The_Umstead) and [Instagram](#) (@theumstead).

#