

Chef to Create Take-Home Harvest Dinner

The Land Trust's 6th annual Wine & Dine community dinner and fundraiser will be held Saturday, September 18. With your safety in mind, the committee decided to bring back their successful Farm to Fork Take-Home Harvest Dinner to you. This is once again going to be a very special meal for all who partake!

Our unique Take-Home Harvest Dinner is being planned and orchestrated by Jeremy Archer, Executive Chef of Gillette Ridge Golf Club in Bloomfield and the Wine&Dine Committee. Jeremy is truly a culinary treasure. He will be creating meals that will represent the best combination of gourmet and local farm-to-table fare. Moreover, you can count on the committee to make sure all dinners have a lovely, seasonal aesthetic.

Jeremy is a Connecticut Culinary Institute (CCI) graduate with a deep connection to the farmland of Litchfield County and the local food movement. His "fresh is best" mantra in cooking took root on his grandfather's Goshen farm, where he developed an abiding respect for the animals raised there, and continues today with his support for the local farming community.

Jeremy has accumulated many culinary accolades. After graduation from CCI, he received a prestigious fellowship at Walt Disney World in Orlando, Florida. Upon his return to New England, he served as opening roundsman at Simmer, voted best new restaurant in Connecticut in 2005. He was the Executive Chef at the Flatbread Company in Canton, where he developed the premier model for training chefs at that company. He returned to his Litchfield roots when he moved to Nodine's to become the Research and Development Chef where "the sky was the limit for creating and honing his skills." Jeremy also has some entrepreneurial "fire in his belly" and is the proprietor of the Amigo Hot Sauce Company.