



# MEET OUR CULINARY TEAM



## Daniel Coté

Executive Chef Dan Cote has been serving up creative and delectable dishes for the Pelham House Resort's three restaurant outlets since 2019. Dan's passion for quality and dedication to exceptional strategic planning, have made him an incredible steward of building the Pelham House Resort culinary department. He has over a decade of experience working in various reputable restaurants in Massachusetts, including Chatham Bars Inn, where he served in various positions including Executive Sous Chef.

Dan's culinary approach is undefinable as he is constantly introducing unique flavors to our menus. His true passion for food presents itself in every dish served throughout the resort.

## PattiAnne Curtin

PattiAnne is a graduate of The Culinary Institute of America where she earned a bachelor's degree in Baking and Pastry Arts Management. After graduation, she worked as the pastry chef of Main Course, a popular catering company in New Paltz, NY. She then moved to Cape Cod to work as the Assistant Pastry Chef at Chatham Bars Inn for six years, and later joined team Pelham in 2019.

PattiAnne has a great passion for desserts and wedding cakes with designs and flavors that leave a lasting impression on everyone. She thrives on crafting desserts and cakes that create lifelong memories for all our guests.



## Tim Ames

After graduating from Johnson & Wales with a bachelor's degree in culinary arts, Tim returned to Cape Cod to pursue his love for the kitchen, fishing and nature. He formerly served six years as the Sous Chef of The Red Pheasant, originally located in East Dennis, where he developed and refined his culinary techniques. He most recently served as the original chef for three years at Mooncusser's Tavern in Harwich, before joining team Pelham in late 2019, where he started as our Rooftop Chef in 2020 and later transitioned to Banquet Chef in 2021.

Tim enjoys working with coastal New England ingredients while adding modern techniques to classical flavors. He strongly emphasizes the natural taste and texture of products and always looks for ways to enhance them visually.

## Casey Jette

After graduating from Johnson & Wales University with a bachelor's degree in Food Service Management, Casey sought opportunities to further develop her own creativity in the kitchen. She went on to work in various locations across Rhode Island and central Massachusetts including The Flying Rhino in Worcester, Massachusetts excelling her way to Sous Chef. From the Flying Rhino, she evolved to Chef de Cuisine at Stratton Mountain in Vermont before establishing her career, here on Cape Cod. Within her first year, Casey became Sous Chef for Chatham Bars Inn. She then found her way to the Pelham House Resort, where she currently serves as our Chef de Cuisine.

Casey sees cooking as an art and treats each dish as her canvas. Every day she expresses her passion for culinary arts by creating an unforgettable dining experience for all guests. Her uplifting spirit and passion for the kitchen is contagious.

