



Steven Devereaux Greene
Executive Chef

Steven Devereaux Greene is the Executive Chef of Herons at The Umstead Hotel and Spa in Cary, NC, an acclaimed destination known for its progressive American regional cuisine. Here, he blends his Carolina heritage with the classical culinary training he received from some of the world's most celebrated kitchens.

Along with his team, he creates seasonal cuisine rooted in Southern flavors.

Greene's commitment to showcasing the bounty of the Piedmont region is evident across the menu of Herons, celebrating the best of each season from The Umstead's own One Oak Farm. Chef Steven has driven the growth of the farm, challenging and inspiring the farmers to grow different vegetables, fruit and herbs to highlight the spirit of North Carolina.

A multi-year James Beard Award nominee for Best Chef: Southeast (2016, 2017, 2019, and 2020), Chef Greene's approach reflects a commitment to craftsmanship and storytelling. Under his guidance, Herons' wine program has received Wine Spectator's Best of Award of Excellence since 2011, and Steven Greene's artfully executed, locally driven menu has earned Forbes' prestigious Five-Star rating annually since 2012. In 2025, Chef Greene was named a Krug Ambassade, recognition of the personalities that bring Krug to life around the world, one of only 33 in the United States.

A consummate Southern gentleman, Greene hails from Ninety Six, South Carolina. He lives in Morrisville, North Carolina, with his wife and son, and beyond family and food, his next great passion is guitar, which he has played most of his life.