



Since 2021, Chef Jerome Picca has taken on the role of the Executive Chef at Edson Hill and brings more than 40 years experience with his extensive background in culinary arts, nutrition and cuisine.

With a British background and Sri-Lankan and Malaysian influences, Chef Picca was raised in London and moved to the U.S. at the age of ten. He has years of experience working in and opening restaurants, catering and events, culinary management and teaching.

A graduate of the Culinary Institute of America, he first worked for the Royal Sonesta Hotel in New Orleans, LA as Garde Manger and eventually became the Sous Chef for renowned Chef Susan Spicer at Savoir Fair. Chef Picca has shared his education and industry experience by teaching at The Culinary Institute of Washington D.C. in both the professional chef and catering programs and developed a Culinary Arts class for the University of Maryland. Prior to moving to Vermont, he took over as Chef de Cuisine for a small inn in Maine. He also made his culinary mark on Boston, MA and Cambridge, MA owning and operating several restaurants (including Small Plates Restaurant, Tapas & Wine Bar in Harvard Square, Cambridge, MA, and Mighty Love Food, a plant-based restaurant in Boston) and catering businesses, working as a Regional Manager for a Boston-based catering company and working for several years as an Executive Chef at Harvard University.

Chef Picca brings to Edson Hill a modern, farm-forward, nutrition-focused approach and combines his expertise with the abundance of local products Vermont has to offer, from local seasonal produce and farm-raised meat to artisan dairy and freshly caught seafood. A Vermont Fresh Network Gold Barn Chef, Chef Picca is committed to source and serve locally grown ingredients from Vermont farm partners.

Chef Picca, his wife, Stephanie, and Dalmatian, Lovey, live in both Vermont and Massachusetts.