

HEALTHY CHEF CHALLENGE 2024



NATHAN CHEATHAM

PERSONAL CHEF

Meet Chef Nathan, his journey began in the dynamic world of pop-up dining. Fueled by his passion for the culinary arts, Nathan embarked on a transformative path, honing his skills at pastry school for two years. His dedication led him to Terzo Piano at the Art Institute of Chicago, where he crafted desserts for two years before venturing into savory cuisine at Beatnik.

As his culinary prowess continued to flourish, Nathan rose through the ranks, eventually becoming Chef De Cuisine at Beatnik. Under the mentorship of culinary luminaries like Marcos Campos and Erwin Mallet, Nathan's culinary palette expanded, preparing him for his next chapter at the neighboring Porto, where he played a pivotal role in its opening.

Driven by a relentless pursuit of excellence, Nathan further refined his craft at The Loyalist under the guidance of renowned chef John Shields. However, Nathan's culinary journey took a new turn as he transitioned from restaurant kitchens to the intimate world of personal cheffing.

Now, Nathan pours his heart and soul into curating exquisite culinary experiences as a full-time personal chef for a charming couple, while also delighting guests at private dinners and events in his spare moments. In his role as a private chef, Nathan has had the distinct pleasure of crafting culinary delights for a distinguished clientele, including the likes of ODESZA, Jamie Foxx, Khalid, and Fred Again. With each dish he creates, Nathan continues to share his love for food and his unwavering commitment to nourishing both body and soul.