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## IAN MILLER

Chef Ian Miller spent his early days learning to cook while growing up in Wolcott, Connecticut. His passion for food kept him busy in the kitchen, and eventually landed him a position at Carol Peck's Good News Café in Woodbury, CT. Wanting to further his knowledge and skills, Ian attended the Culinary Institute of America in Hyde Park, NY where he trained under world famous chefs and completed internships across the country. Upon graduation from CIA he decided to bring his skills to the North Shore in Massachusetts taking a position at Essex County Club and eventually accepting a position at the TD Banknorth Garden in Boston, MA as the Luxury Suites Chef preparing meals for VIP guests. When the city life finally got to him, he and his fiancé decided to relocate to the seacoast of Maine where he plans to use his experience to continue to wow the rest of New England while being the Chef/Owner of Food by Design private chef and catering service as well as Chef /Manager at York Lobster and Seafood.

