

CULINART VISITING CHEF

COLTEN LEMMER

**WEDNESDAY, DECEMBER 3
DURING LUNCH**

FEATURED MENU

Low Country Shrimp & Grits

Anson Mills smoked cheddar stone ground grits
with shrimp and andouille sausage

White Wine Tomato Sauce

Parmesan Crisps

Chive Oil & Fresh Chives



Chef Colten Lemmer grew up in Michigan and began his culinary journey in San Diego, where he refined his craft under some of the region's most talented chefs. Known for his commitment to seasonal, local ingredients and his belief that "if something is worth doing, it's worth doing right," Chef Colten brings both passion and precision to every dish he creates. His dedication to responsible sourcing and continuous learning has shaped a career defined by curiosity, creativity, and care for the food he serves.

When he's not in the kitchen, Chef Colten enjoys reading, skateboarding, exploring new restaurants with family and friends, and playing video games with his daughter.

