

Simone Ver Eecke

CULINARY CREATIVE

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- New York City

Skills

- Wine & Culinary Expertise:**
 - Seasonal, locally-sourced menu development
 - Wine & beverage pairing for multi-course and themed menus (Certified Sommelier, Level 1)
 - Cheese curation and pairing (trained with Murray's Cheese)
 - Recipe development, testing, and documentation
 - Cooking for dietary needs: vegetarian, vegan, gluten-free, allergen-conscious
 - Plating and presentation for fine or casual dining
 - Foraging and sourcing from local producers (Farm Camp Alum)
- Holistic & Functional Nutrition**
 - Menu design integrating Ayurveda & Traditional Chinese Medicine
 - Meals for specific health intentions (chakra alignment, organ support, vitality)
 - Dieta-compliant meal preparation for plant medicine ceremonies
- Botanical & Foraged Ingredients Expertise**
 - Culinary mushroom identification & preparation
 - Herbal infusions, teas, tinctures, and oils
 - Edible flowers and flavor-enhancing botanicals
- Operation Skills**
 - Kitchen management & staff coordination
 - Event planning & execution for 10–250+ guests
 - Vendor sourcing & budget management
 - Food safety & sanitation compliance (NYC Certified Food Handler)

Personal chef and recipe developer with over a decade of experience in fine dining, immersive event catering, holistic training, and creative menu design to produce seasonal and mindful story-driven dining experiences.

www.thymespace.com/food-as-medicine

Culinary Style

Rooted in French and Italian technique, with a creative global approach that blends flavors from Pan-Asian, Mediterranean, Latin American, and North African cuisines. Passionate about designing vibrant, colorful dishes that balance bold flavor with nourishing ingredients.

I integrate teachings from Ayurveda and Traditional Chinese Medicine, crafting menus that support specific health intentions — whether working with chakras, organ systems, or overall vitality. Experienced in preparing dieta-friendly meals for plant medicine preparation, as well as offering specialty services including foraged mushroom cookery, herbal infusions, teas, and tinctures. Known for creating meals that are as beautiful to look at as they are satisfying to eat — food made with intention, health, and a whole lot of love.

Relevant Work

Creative Chef & Event Producer

Freelance | 2018–Present

- Designed and executed immersive dinners for 10–200+ guests, including Kitchen Witch Pop-Up and Edible Objects Dinner Performance.
- Developed multi-course seasonal menus incorporating local and foraged ingredients.
- Crafted custom beverage pairings, including wines, cocktails, and non-alcoholic infusions.
- Collaborated with artists, musicians, and storytellers to create thematic dining experiences.

Culinary Research & Influences

Julia Child Award 10th Anniversary Dinner Series | 2023–2024

- Studied the culinary styles and cookbooks of Julia Child Award recipients and guest chefs, including Jacques Pépin, José Andrés, Toni Tipton-Martin, and Chris Shepherd.
- Gained insight into diverse cuisines and traditions — from classic French technique to Southern foodways and Black culinary history.
- Applied this knowledge to menu development, wine pairings, and storytelling in immersive dining experiences.

Cofounder & Producer

Tile Table Supper Club | 2018–2021

- Co-created an alternative NYC supper club producing over 40 immersive dining events, each built around a creative theme and paired with an engaging cultural activity.
- Designed globally inspired menus in collaboration with community members from the featured region — examples include:
 - Ethiopian meal with traditional Ethiopian coffee ceremony
 - Korean menu with guided tasting of homemade banchan varieties
 - Pakistani feast with storytelling on culinary traditions
 - New Orleans dinner with live jazz and Creole food history
- Gained hands-on training in global cuisines through direct collaboration with culture bearers.
- Managed all aspects of production, including menu design, ingredient sourcing, kitchen operations, and guest experience.

Senior Captain Server

Jean-Georges | 2010–2014

- Staged in kitchen to study menu preparation, plating techniques, and recipe execution under Michelin-starred chefs.
- Gained expertise in tasting menus, wine pairing, and luxury service standards.