



Megan Kulpa Fells

Executive Chef and Owner
The Artist Palate Wine Bar & Bistro
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Profile:

The revered Catherine Street Community Center nominated Megan Kulpa Fells for the Distinguished Woman in the Food Service Industry in 2007. This distinction was fitting recognition for a foodservice veteran who has shown verve and ingenuity in a profession dominated by men. A leading light in the culinary art world, Fells is at the heart of the success story of *The Artist's Palate*, her first venture as Executive Chef and Co-Owner with husband Charles Fells. In fewer than three years, The Artist's Palate has not only survived in a challenging market; it has thrived. Its clientele hails from all over the tri-state region, and boasts appreciative guests who regularly make the trek up from Manhattan for its distinctive food. Megan Kulpa Fells's star is on the rise.

Background:

Since May 2005, Megan Kulpa Fells has served as Co-Owner and Executive Chef of *The Artist's Palate* in Poughkeepsie, NY, Kulpa Fells manages all kitchen and front-of-house duties. Working with Co-Owner and husband Charles Fells, Kulpa Fells introduces continual innovations that have made The Artist's Palate one of the biggest business success stories of the county.

From 2004-2005, Kulpa Fells served as Executive Chef for the *Dutchess Golf and Country Club*, Poughkeepsie, NY. She consulted on the new kitchen for the 280-seat clubhouse, trained and supervised the 10-person kitchen staff, configured computer system for point of sales and member accounts, and was responsible for all catering, a la carte and vending services.

From 2003-2004, Kulpa Fells was Executive Chef for *23 Broadway*, Kingston, NY, where she supervised daily operations and kept the restaurant supplies fully stocked. Fells coordinated the restaurant's participation in such high-profile regional events as *A Taste of the Hudson Valley* and *A Taste of New Paltz*.

From 2001-2003, Kulpa Fells served as Sous Chef at *The Hudson House* in Cold Spring, NY, where she managed a six-person kitchen staff which served a 130-seat dining room.

In 2000, Kulpa Fells was Chef at the *West Park Winery* in West Park-on-Hudson, NY. There, she managed a team of Culinary Institute of America student cooks, executing high-end catering events for parties of up to 350 people, and consulting clients on menu items and design.