



The Hanover Inn is pleased to announce the arrival of Chef Adam Parker to lead our culinary team. Chef Parker found his passion early in life working with his Grammie Brennon preparing cakes and other delectable treats for special occasions. It was there he discovered how creating food is such an integral part of special occasions in people's lives. Chef Parker received his formal culinary training at the Culinary Institute of America in Hyde Park New York.

Upon completing his bachelor's degree in culinary management and obtaining certifications in Pastry and Baking, Chef Parker went on to start his professional career at the renown Sagamore Resort in Bolton Landing New York. Working his way through the culinary hierarchy Chef Parker moved on to the Breakers in Palm Beach Florida and the Waldorf Astoria Boca Beach Club in Boca Raton. Chef Parker then held a corporate chef's role with Aramark overseeing culinary teams for 50 accounts. Moving back to the New England Chef Parker assumed the position of Executive Chef at the Indian Head Resort in Lincoln New Hampshire followed by an Executive Chef's role at the Mountainview Grand in Whitefield. Most recently Chef Parker was the corporate chef for Fratello's & Homestead Restaurant Group overseeing culinary operations at their 5 locations along with off-site catering.

In addition to creating fabulous food Chef Parker has also created more than 1400 ice sculptures though out his career. Chef Parker fosters a happy, safe and comfortable environment for all of those around him and finds great pleasure in educating young culinary talent. He truly believes that every meal should be the best experience you have ever had and that if you are good to your food, your food will be good to you all those around you. When asked “what is his favorite food” his response is “I don’t know I haven’t cooked it all yet”.

Chef Parker, his wife and 3 children are looking forward to their relocation to the Upper Valley as school recesses for the summer. Please come experience Chef Parker’s inspired new menu at Pine at the Hanover Inn the upper Valley’s only 4 diamond hotel and Wine Spectator Award winner