

Chef Trimell Hawkins | Private Chef

Chicago-born and Holland, MI raised, Chef Trimell discovered his love for cooking while serving in the US Military. After leaving the service in 2008, he worked his way through various kitchens before attending and completing his culinary training at the Secchia Institute of Culinary Arts under three prestigious Master Chefs. After graduation, Chef Trimell spent a summer working with Chef Mark Elliot, the esteemed owner of Elliott's on Linded in North Carolina and later worked as Sous-chef under Master Chef Kevin Dunn. Chef Trimell is trained in classical French cooking, but also likes to bring his own heartfelt style and flair by blending southern elements to his dishes.

