

Chef Luke VerHulst, Executive Chef | Reserve Wine & Food

While most people his age were out riding bikes and playing kickball, a teenage Luke VerHulst started working in professional kitchens and has never looked back. Beginning as just a teenager, this Grand Rapids native quickly moved up the culinary ladder, finding his way to Reserve in 2012. It is here that he is able to hone his craft, focusing on whole animal cutcherry and charcuterie and is a vibrant supporter of locally grown and responsibly raised product. Chef Luke sees everyday as an opportunity to grow and innovate, both personally and on the masterful plates he creates. When he's not delighting tastebuds across West Michigan, Chef Luke likes to trade in the apron for a helmet and boots and ride his motorcycle through the beautiful landscape of northern Kent County and beyond.

