

Meet our Thanksgiving Market Chefs

Alex Green, Executive Chef, Frontier Nursing University – Making Crunchy Fall Vegetable Salad

Alex Green is a native of Mayfield, Kentucky in far West Kentucky. Travel has always been an important part of Alex's life and upbringing and through many trips around the world realized that food was his passion. He graduated with a bachelor's degree in nutrition-food management from Murray State University before going on and graduating with honors from the prestigious Culinary Institute of America in Hyde Park, NY. He has worked from New York to New Orleans including a stint under multiple James Beard Award winner Alon Shaya at Domenica and Shaya restaurants. Alex spent time working under a master butcher at a USDA whole animal butcher shop in the Hudson Valley of New York. He helped open Josephine Estelle in New Orleans with James Beard nominees and Food & Wine Magazine's Best New Chefs Michael Hudman & Andy Ticer. Eater named Josephine Estelle the Restaurant of the Year in 2016. In 2017 Alex moved to Memphis, TN to head Ticer & Hudman's popular Hog & Hominy restaurant and in 2018 Eater named Alex one of the best chefs in the country under the age of 30. During the COVID-19 pandemic Alex worked as an Executive Chef with Morrison Healthcare in Memphis. Most recently Alex has been the Dining Services Director and Executive Chef of Frontier Nursing University in Versailles, KY.

Robin Westrick, Kentucky State University Nutrition Trailer Chef Making Chef Raw Bean's Beet Soup

Jess Zoller, Sous Chef, KY Governor's Mansion- Making Butternut Squash Gratin

A Lexington native, Jess decided as a child that one day she would be on the TV show "Great Chefs of the World". She started serving in a restaurant while attending Transylvania University, and later dropped out of a Political Science doctorate program at UK to attend the Culinary Institute of America in Napa, California. Having worked in restaurants as a cook, bartender, and restaurant manager across the country, she settled back in Lexington and is now the Sous Chef at the Governor's Mansion here in Frankfort. She believes in cooking seasonally and that longer tables, not taller walls, are what will bring us all together.