

Executive Chef Stephen DeMarco Mountain Lake Lodge

Celebrating a New Culinary Tradition

Stephen DeMarco, formerly executive chef at The Hotel Roanoke for nearly a decade, was recently appointed executive chef at Mountain Lake Lodge. DeMarco brings exciting new culinary experiences to resort guests and area residents alike, overseeing the culinary operations of Harvest Restaurant, Stony Creek Tavern, Salt Pond Pub, themed weekends, meetings and special events.

“Harvest stays true to the farm-to-table experience to celebrate the region’s culture and community,” said Chef DeMarco, “now with a more modern twist, but still keeping its rustic and approachable quality, with menus rotating throughout the seasons.”

Harvest diners will discover DeMarco’s sumptuous, newly-introduced Spring dishes – Bourbon BBQ Charred Quail, Wild Game Sausage Duo and Smokey Shrimp & Grits among them – while still enjoying such iconic items as Crab Cakes and Bald Knob Bison Burger. His infamous flair and skill for interpretation takes its cue from the area’s freshest quality ingredients combined with delectable flavors, just slightly pushing the boundaries to make it his own, as in his new signature 32 oz. Chicken Fried Long Bone Tomahawk Ribeye specially created for Harvest.

“We are excited to welcome the talented Chef DeMarco to Mountain Lake Lodge,” said Heidi Stone, president and CEO. “We look forward to his benchmark of inventive culinary experiences that meld perfectly with the area’s style and appeal to the generations who love to savor good food and relax in an unpretentious, fun environment.”

During a stellar 30-year career, in addition to The Hotel Roanoke, DeMarco has served as executive chef for several top Manhattan restaurants including Asia de Cuba. He opened the Capitol Grille’s first location in New York in the Chrysler Building, and then as executive chef for Roots Steakhouse and the Harvest Restaurant Group, developed and oversaw the debut of nine restaurants and several innovative concepts.

DeMarco, a Florida native, has been in the restaurant business since he was 14 starting out as a dishwasher, but his senses were drawn to cooking long before in both his mother’s and grandmother’s inspired kitchens. He earned his degree from the culinary college Johnson and Wales with an externship at The Equinox. His first culinary arts job was at the five-diamond Hilton Short Hills in New Jersey where he was mentored by Chef Louis Spost. Following were stints at the Flamingo Hotel’s Conrad Room in Las Vegas and the venerable W Hotel’s Todd English’s Olives Restaurant on Manhattan’s Union Square.

DeMarco is married with twin teenage daughters. He has long believed that good chefs should be good citizens. He sources and partners with local farmers and is committed to environmental stewardship, taking an active role in building community through food.