



**Spencer Thomson  
Chef de Cuisine**

Spencer Thomson is Chef de Cuisine of [The Umstead Hotel and Spa](#), a Cary, North Carolina hotel lauded for its progressive American regional cuisine. Under the direction of Executive Chef Steven Devereaux Greene, Thomson oversees the progressive American regional cuisine that has made The Umstead one of the South's top culinary destinations.

This marks the second collaboration between Thomson and Greene, who previously partnered in Devereaux's, Greene's namesake restaurant in Greenville, S.C. Of their newest endeavor, Greene remarked, "Spencer is an extraordinary talent, and we share a passion for marrying innovation with traditional techniques. He is an excellent steward of The Umstead's culinary philosophy to focus on seasonal, locally-sourced ingredients, and I am so pleased that we are working together once more."

Originally from Virginia, Thomson studied at Johnson and Wales University in S.C., and stayed in the Charleston area to hone his culinary skills at such legendary restaurants as 82 Queen, The Woodlands Inn and Resort, and McCrady's, where he was one of Chef Michael Kramer's first employees. Thomson was drawn to Paris in 2009 to stage for Guy Savoy, a three starred Michelin restaurant, before returning stateside to help launch Devereaux's. Prior to joining The Umstead team, Thomson was with Stella's Southern Bistro in Simpsonville, S.C.

Thomson lives in Cary with his wife and two daughters, Norah and Pembroke.