

DINE LIKE ROYALTY RACK OF LAMB WITH A CARROT PURÉE AND CRISPY LEEKS WAS FOLLOWED BY WINE-POACHED PEARS WITH MASCARPONE WHIPPED CREAM AND ALMOND CAKE.

PERSONAL CHEF EXPERIENCE



DINE ON A LUXURIOUS MEAL COOKED RIGHT IN YOUR OWN HOME

We asked Kaitlin Skilken, a Denver private chef who will come into your home to cook a custom meal for you, to prepare us a luxurious fall dinner.

How did you become a private chef?

I've been cooking for as long as I can remember. After college, I moved to New York City to work in the art world, but quickly discovered it wasn't for me. I found myself wanting to cook in my free time, so I found a day job in event entertainment and went to school at the French Culinary Institute (now the International Culinary Center in SoHo) in the evenings. I moved to Denver in 2011 and started working at Vert Kitchen. Finally, I decided it was time to do something on my own. I've been running my business full time since September 2017.

How do you plan meals for your clients?

To start, I like to have a conversation to gauge what the client is looking for. In order for me to deliver a custom meal that is exactly what you want, I need to get to know you. I ask a lot of questions. Then I send a variety of menu options and have a follow-up conversation. I always ask my clients to be brutally honest. The meal isn't about me—it should reflect the exact desires of the person who will be eating it.

What makes this meal special?

This is a rack of lamb with a port cherry reduction, carrot purée, asparagus, and crispy leeks—a perfect fall dish. The contrast of the rich port and cherries with the creamy, sweet carrots, along with the saltiness of the leeks, really gives the whole plate a lot of textural variety, which is so important in a dish. And lamb is such a decadent meat; there's really nothing like it. For dessert, we have red wine-poached pears with fall spices, almond cake, and a mascarpone whipped cream. There's some cinnamon and clove in there, a little bit of all-spice, and a little rosemary. There aren't many fruit desserts that work well in the winter, but this one—because it's served warm—is an exception. —**ANDREW WEAVER**



KAITLIN SKILKEN

Prices depend on number served and ingredients.

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photography by EMILY TEATER