



Britt-Marie Culey

PROPRIETOR, EXECUTIVE PASTRY CHEF

Chef Britt-Marie Culey, owner and executive pastry chef of Coquette Pâtisserie, approaches pastry by honoring French tradition while injecting her distinct personal flair.

After graduating from college with a pre-med degree, she decided to exchange her scrubs for a chef's coat and enroll at Western Culinary Institute, a Le Cordon Bleu program, in Portland, Oregon. After honing her skills in Portland, she moved to Southern France to train at Au Petit Prince Pâtisserie in Sorgues. Following her time abroad, Chef Culey moved to New York City and worked under Chef Eric Bedoucha at the flagship Financier Pâtisserie on Stone Street in downtown Manhattan. After a year there, she moved back to her hometown of Brookfield, Connecticut and established Coquette Pâtisserie.

In 2008, she moved her business to Cleveland, set up shop at the Shaker Square Farmers' Market, and supplied desserts for several Northeast Ohio restaurants and caterers.

In January of 2014, Coquette Pâtisserie opened as a bricks-and-mortar pastry shop and wine bar in Cleveland's University Circle neighborhood and was met with critical acclaim including being recognized by *Eater.com* (national) as a place "To Eat Right Now" and voted "Best Desserts" by *Cleveland Scene's* readers from 2015 through 2017, among others.

With a growing list of local & national recognition – including first place awards in the national "Art of the Cake Competition" & Northeast Ohio's "Creative Confections Dessert" competition – and being invited to participate in numerous high-profile national events – including the James Beard Foundation's "Women in the Kitchen: Legends, Mentors and Friends" Celebration (2018, Orlando, FL), JBF's "Chefs and Champagne" Benefit (2017, Sagaponack, NY), cooking at the James Beard House (2016, NYC), Autism Speaks "Chefs Gala" (2015, NYC), and Cleveland's "Five Star Sensation" benefit for University Hospital's Seidman Cancer Center (2015-17) – Chef Culey has established herself as one of the area's premier and sought-after pastry talents.




In February of 2018, Chef Culey accepted a Pastry Chef position with Levy Restaurants, taking her talents beyond University Circle to downtown and The Cleveland Convention Center.

Culey prides herself on using only the best local eggs, dairy and produce for her tasty treats – either grown in her gardens or sourced directly from area farmers. She is dedicated to continually exploring the intrinsic yin and yang of pastry: art & science, crunchy & creamy, sweet & savory; and is always looking for ways to create the unexpected.



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