



Colleen Grapes

Culinary Advisory Board

Colleen Grapes is a celebrated pastry chef known for her decadent desserts at award-winning New York City eateries, including Butter, The Red Cat, The Harrison, and Oceana. Her desserts have been featured on Food Network's Sweet Genius, Chefography, Alex's Day Off, and Cooking Channel's Unique Sweets.

Colleen earned a Bachelor of Science in Food Service Management and an Associate in Baking and Pastry Arts at Johnson & Wales University in Providence, Rhode Island. She furthered her training at the prestigious Valrhona School of Chocolate in France.

Colleen's culinary career began at the James Beard Award-winning restaurant Al Forno in Providence. Known for her chocolate expertise, she was a showcase demonstrator at the International Chocolate Show for six years.

Colleen has maintained solid academic ties as a baking and pastry instructor at the Institute of Culinary Education and adjunct professor at NYU Steinhardt School.

Colleen has been extraordinarily generous in her commitment to STREETS. She has regularly been the featured pastry chef at the annual NYC STREETS Eats events. Her impact extends beyond New York, as she has been a frequent on-site contributor to the STREETS culinary training and apprenticing program in HoiAn. Colleen's on-site instruction and oversight were instrumental to the success of STREETS' Nine Grains bakery enterprise.