

EVAN MALLETT

Instructor

Evan Mallett is the chef and owner of Black Trumpet in Portsmouth, NH, a 17-year-old restaurant dedicated to building a resilient community around local food, sustainability and social justice.



In addition to receiving numerous local accolades, Evan is a six-time James Beard Foundation semi-finalist for Best Chef, Northeast. In 2020, Black Trumpet was also nominated for a national Beard award for Best Hospitality. He has logged over a decade sitting on the boards of Chef's Collaborative, Slow Food Seacoast, and, most recently, Cultivate--a non-profit that he co-founded, which serves as an umbrella organization for local food and culture celebrations such as BIPOC Fest and Farm-a-Q.

In 2016, Evan wrote an award-winning book published by Chelsea Green Publishing entitled Black Trumpet: A Chef's Journey through Eight New England Seasons.

During the pandemic, Evan converted the Black Trumpet kitchen two days a week to a production facility for meals that fed food insecure families in Southern New Hampshire and Maine. He is currently developing a culinary program at Great Bay Community College to help re-populate a beleaguered local hospitality industry.

He lives in southern Maine with his wife Denise.

