

Eric Sibley
Chef de Cuisine
Monmouth Plantation
Natchez, Mississippi

Chef de Cuisine Eric Sibley, age 26 and a Baton Rouge native, got his start in cooking at an early age. His grandmother influenced his love for cooking during his many visits to her home in East Feliciana Parish. Particularly, it was her Coq Au Vin that sparked Eric's interest in the culinary arts and heavily influenced his desire to create dishes with classic French techniques. Eric's culinary career began with an apprenticeship under chef and CIA graduate Larry Macaisz at the popular eatery, Dajonel's. His two years there earned him the title of Sous Chef. Eric worked again with Larry Macaisz, as his sous chef at Unique Cuisine at Lod Cook. Once leaving Unique cuisine, Eric found himself working for Scott Varnedoe, as an executive sous chef, in St. Francisville. He worked there for two years, and moved on to Chicago to experience what the culinary industry had to offer.

Eric is a graduate from The Cooking and Hospitality Institute of Chicago. He excelled in all courses, and started the competition team there as well. While attending school, Eric worked as sous chef to Andrew Brochu, at Pops for Champagne. At Pop's, Eric served small shared plates that involved utilizing skills from the so called "molecular gastronomy" movement. In addition to working under Brochu, Eric was a stagier in many of Chicago's finest restaurants, and working under some of the country's greatest chefs.

Eric left Chicago to work with his friend and mentor, Scott Varnedoe here at Monmouth Plantation, as his Chef de Cuisine. Eric gives credit to many culinary greats for his passion for cooking: Christophe David, Jean Georges, Jeffery Pikus, and Georges Escoffier. He hopes to follow in their footsteps by traveling abroad to learn different culinary techniques and to one day open his own restaurant. Until then, you can find him manning the kitchen, and happy to be part of the family at Monmouth Plantation in Natchez, Mississippi.