Executive Chef NICK SWANSON

In 2005, working in his first kitchen, Nick's culinary talent was quickly recognized. Rapidly rising from prep cook to sous chef at Boulder's Bacaro Venetian Taverna sparked what would become a lifelong culinary drive in Nick. The Bacaro chefs saw his raw talent and sponsored Nick to stage in Italy at the Michelin-starred Relais Villa d'Amelia under Chef Damiano Nigro.

Upon completing his stage, Nick wasted no time finding his next culinary challenge. In 2008 in New York City, he graduated with honors from the esteemed French Culinary Institute before furthering his studies working side-by-side with Chef Fabio Trabocchi at his famed Fiamma and next with Chef Jean-Georges at his West Village gem Vongerichten's Perry Street Restaurant.

Nick's reputation in New York soared and soon he was spending his days off as a chef for the stars, designing and executing menus for celebrities such as Nicole Kidman, Hugh Jackman and Calvin Klein.

Family would eventually draw Nick back to Boulder, CO where he was hired to open Pasta Vino. Shortly after opening night in 2013, however, the Mountain Sun Pubs and Breweries successfully recruited Nick to learn the business side of commercial kitchens in preparation for him taking over the reigns of Under the Sun Eatery in 2015.

Nick currently serves as Executive Chef of Under the Sun Eatery and Under the Sun Catering.

