

CYNTHIA GROSECLOSE

MEDIA KIT



Cynthia Groseclose lives (best) in the salt air—whether she’s at home in South Carolina or traveling to new project locations or surf spots.

Her career and life’s pursuits in the kitchen and outdoors have evolved from her childhood in Chattanooga to the kitchens of Paris to a life on the coast, and combine her passions for healthy living and cooking.

Cynthia’s career in food began in earnest when she sought and earned a Diplôme de Cuisine at Le Cordon Bleu in Paris. She staged at the Michelin-starred Restaurant DANIEL and with Feast and Fêtes catering company in NYC, and then moved to Charleston, SC—and a focus on catering and food styling.

Clients of her Parisian-inspired, boutique catering company in Charleston Canapé included the South Carolina Governor’s School and Spoleto Scene. And as a food stylist and recipe developer, her client roster has included *Food & Wine*, *Cooking Light*, *Garden & Gun*, *Southern Living*, *HGTV Magazine*, *Men’s Journal*, *Maker’s Mark*, *Starkist*, *Knorr*, *Duke’s Mayonnaise*, *Wishbone* and *Netflix*.



Cynthia's work with book projects has included food styling for NY Times Best-Seller *100 Days of Real Food: Fast & Fabulous* (2016, William Morrow), *The Back in the Day Bakery Cookbook* (2012, Artisan), and recipe development and food styling for *Le Creuset: A Collection of Recipes from Our French Table* (2017, Rizzoli International Publications).

In 2018, Cynthia earned a certification in plant-based nutrition through The Center for Nutrition Studies at Cornell University, and she's continued to use food science and creativity to develop simple recipes that are lush with color, texture, punches of flavor, and nourishing benefits. To share her knowledge, she also creates workshops, pop-up events and gatherings focused on healthy cooking.

Cynthia lives with her husband and young son just minutes from the beaches of Sullivan's Island and Isle of Palms, and she's often up before dawn to meditate and hit the waves for an early surf session. Beyond her career in the culinary arts, she loves gardening, reading, entertaining and traveling—California and Costa Rica are favorite destinations—and she's ever eager to experience the culture and cuisine of new places.





Partial Client List

FOOD&WINE

CookingLight

GARDEN&GUN

Southern Living

HGTV
magazine

MEN'S JOURNAL

mindbodygreen

Maker's
Mark

Knorr

Wish-Bone

NCL
NORWEGIAN
CRUISE LINE®

yoga
JOURNAL

NETFLIX

Education

Political Science, College of Charleston

Diplôme de Cuisine, Le Cordon Bleu - Paris

Certification in Plant-Based Nutrition, Cornell University

Stagiaire at Restaurant DANIEL and Feast and Fêtes - NYC

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Charleston, South Carolina, USA

cynthiagroseclose.com