

Michael's on the Hill



Classic European cooking, New York City training, and Vermont's culinary bounty.

Michael's on the Hill is a fine dining gastronomic adventure in Stowe, Vermont, the closest you will get to five star food this close to Canada. With a creative attitude and a solid foundation from years of training in NYC and Hawaii, Chef Michael Kloeti has his own notable cooking style that brings in foodies and locals alike.

Michael still incorporates his Swiss upbringing into his food, and as he puts it, he just likes to cook. He dropped out of the culinary Manhattan 'rat race' (of which his main competitors included Le Bernardin and Daniel Boulud) to raise his family in Vermont with his wife Laura, and truly appreciate being a chef that cooks from the land. Laura has also worked as a chef & manager everywhere from Switzerland, New York City, Hawaii & Vermont and helps run the day to day of Michael's on the Hill.

Locally-Driven European Cuisine. Chef Owned.

Michael's on the Hill is a member of the Vermont Fresh Network, Local First Vermont, Farm Plate & Slow Food. Their philosophy focuses on the idea that usage of local, organic products is of the utmost importance. Michael says cooking and eating should feed the soul as well as the body and that buying and eating local not only supports the community in many ways, but offers the highest quality, healthiest product.

His winter menu experiments with comfy classics and being inspired by his local farmer's ingredients. He plays around with items like Truffled Mushroom Tartine with Truffle Honey Gastrique (the mushrooms still hold the earth in their bite), an absolutely stunning Crispy Rhode Island Calamari with Frisée Reggiano & Capers and Pasture Raised Beef Tenderloin with Gratin Potatoes, Roasted Rainbow Carrots & Browned Spice Butter...a seasonal dish cooked to perfection.

Michael knows what flavors work together and when to mix it up—his expert training and diverse experience cooking in Manhattan, Hawaii and now Stowe have brought together a really interesting menu at a restaurant that has been a staple in Stowe for the past 10 years. When you're here for the weekend, make sure you leave your resort to visit Michael's on the Hill. No corporate cooking, no typical hotel food, and lots of surprises. It's absolutely worth it.

"Everyone can call themselves a 'chef'. I love to cook. Maybe that makes me a chef too. I may not be the richest man, but I'm doing what I love. That's what matters." – Chef Michael Kloeti



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