

Jonathan Cambra
Executive Chef

In his early 30s, Executive Chef Jonathan Cambra has already achieved much success in his culinary career - the culmination of which is his current position as Executive Chef at Castle Hill Inn & Resort, a Relais & Chateaux property. However, it is not age that sets Jon apart in his field; rather it is his continuous passion for excellence and creativity that defines this young talent.

Garnering much of his inspiration and passion for the industry through his time spent at the renowned New England Culinary Institute, Jon hit the ground running upon graduation in 1998, embarking on his professional career by cooking in some of the best local and regional restaurants including the Bourbon Street Grille in Burlington, VT, Raphael's Bar Risto in Providence, RI, and the celebrated Canfield House in Newport, RI, where he rapidly rose through the ranks in the kitchen.

Castle Hill is a recognized force in the culinary world, and Executive Chef Cambra is regularly invited with his team to participate at such prestigious culinary arenas as the James Beard House in New York. Under his leadership, the property has received numerous accolades and attention from local, regional and national culinary media.

Today, Jon leads Castle Hill's talented culinary team forward. His vision of sustainable agriculture, locally-purchased ingredients, and organic first, is his hallmark. Drawing on his Portuguese roots, Jon continues Castle Hill's tradition of subtle Mediterranean spices and influences in his dishes. In the winter months, guests can look forward to enjoying heartier, rustic foods and in the spring and summer, Jon's menu will change to lighter, local dishes abundant with select meats, local produce, seafood and fish dishes.

In addition to his focus in the kitchen, Jon also lends his time and talent to a host of local organizations and good-cause benefits. Some of Jon's favorites include: the Rhode Island Food Bank's Taste of the Flower Show, the American Red Cross, Great Chefs of Rhode Island Star Chefs Series, Chefs for Cystic Fibrosis, March of Dimes Star Chef Series, the Boys & Girls Clubs of RI, and DCYF Women & Children's Benefit. Jon is also on the Board of CARI, the Chef's Association of Rhode Island.

Jonathan resides in Bristol with his wife Melanie, daughter Zoë, and son Cody.

Castle Hill Inn

First Course

Sweet Corn Soup

Maine crab, roasted Anaheim chile, native tomato, basil emulsion

Georges Bank Scallops

Lobster mushroom-roasted corn crêpe, red chile purée, pea shoots

Matunuck Farm Oysters

Half shelled, citrus-black pepper sorbet, fennel-herb salad

Summer Beet Carpaccio

Narragansett Creamery cheese panna cotta, coriander crisp, citrus-ginger vinaigrette

Hudson Valley Foie Gras

Vanilla bean French toast, gooseberry, walnut tuile, strawberry gastrique

Baby Greens Farm Field Lettuce

Candied cashews, Farm Fresh vegetables, raspberry-crème fraîche dressing

Artisanal Cheese Tasting

Fruit jam, preserved walnuts, local honey, & grilled bread

Main Course

Scottish Salmon

Grilled, eggplant-vegetable “cannelloni”, Tiverton tomato vinegar, olive tapenade

Atlantic Halibut

Skillet-roasted, carrot-saffron purée, leeks, fennel, pea tendrils

Georges Bank Lemon Sole

Pan-roasted, fava bean agnolotti, lobster, chanterelle mushroom, corn, basil purée

Misty Knoll Farm Chicken

Slow cooked roulade, tomato spätzle, sorrel, summer onion, Madeira emulsion

Berkshire Pork

Grilled rib chop, chile spiced, apricot compote, local greens, polenta

Rhode Island Grass-Fed beef

Grilled filet, chèvre potato strudel, broccoli rabe, pipérade, Chianti demi-glaze

Elysian Fields Lamb

Roasted rack & lamb crépinette, sunchoke purée, swiss chard, Lustau sherry reduction



CHEF JONATHAN CAMBRA