

SHARIN NATHAN

CHEF / OWNER

SWEET SENSATIONS PASTRY

Chef/Owner of Sweet Sensations Pastry, Sharin Nathan, is an experienced Pastry Chef. Her creativity, passion and dedication to quality set her apart.

After receiving her BA in English Literature from the University of Illinois, Chicago Campus, Sharin followed her passion and went on to receive an AA degree from Kendall College of Culinary Arts. Upon graduation, she held pastry positions at Everest and the Whitehall Hotel, she was the Assistant Pastry Chef at Charlie Trotter's Restaurant and was the opening Pastry Chef at Harvest on Huron.

After devoting several years to training and professional growth, Sharin determined that you cannot give 100% to more than one thing in your life; and in 1998 she retired from the industry to focus on raising her new and growing family. Now, as her youngest child enters 1st grade, Sharin is re-entering the Pastry business with as much passion as ever, an understanding of the Chicago area market and knowledge of the hunger for great tasting, high quality, fresh baked pastries.

The recipient of several awards, Sharin also received favorable reviews in her short time as Pastry Chef including top 10 desserts of 1998 by the Chicago Tribune.

Sharin's integrity and record of achievement stretches across all aspects of her life. She brings these same attributes, as well as her passion for quality, to every cake, cookie or cupcake she makes.

Whether you need cupcakes for a birthday, a great dessert for a dinner party or small sized desserts for a sweet table buffet, contact Sweet Sensations Pastry!

