

# BLUEPOINT

## HOSPITALITY

### **Melissa Weller**

Dessert Creator and Baker

Paul Bocuse once said, “Without butter, without eggs, there is no reason to come to France.” Chief Dessert Creator, Baker, and Author **Melissa Weller**, and her tasteful confections — not lacking in butter, eggs, or sugar — are, in and of themselves, reason enough to venture forth to **Bas Rouge** restaurant and the sister establishments of **Bluepoint Hospitality** in Easton, Maryland.

Weller is classically trained and has spent the majority of her baking career focused on breads and viennoiserie. Inspired by the high design and European flair of Bas Rouge, Weller is excited for her newest challenge: an extravagant Austro-Hungarian-style cake trolley that will be presented and served table-side. The lineup will include time-honored desserts such as Viennese layer cakes, Sachertorte, Dobos Torte, and fruit strudel. Weller will also share her talents amongst the group’s other culinary enterprises in historic Easton, from the jewel box ice cream shop, Bonheur, to the boutique crêpe and pastry shop, P. Bordier.

Weller’s precise approach to desserts is propelled by her degree in Chemical Engineering from Bucknell University. A dual degree program, her second major in International Relations took her to the Loire Valley for two semesters. She found herself dreaming of France during her early days as a practicing chemical engineer, and moved to New York City to attend the French Culinary Institute.

Weller started her culinary career as a pastry assistant at Babbo restaurant, where her mentor and boss, Gina DePalma, recognized her immense potential and helped her land her first bread baking position at Sullivan Street Bakery. Weller quickly built a reputation for her meticulous approach to the art of pastry and bread, garnering the attention of renowned chef Thomas Keller, who invited Weller to join Per Se and Bouchon Bakery as the Head Baker. Her Parker House roll is still on the menu, some 14 years later. In 2015 Weller ventured down an entrepreneurial path, as partner and founder of the acclaimed Sadelle’s, where she was known for her artisan bagels and pastries.

In 2016, Weller was nominated by the James Beard Foundation Award committee for Outstanding Baker.

Weller received high acclaim for her first cookbook, A Good Bake, which was released in 2020 by Knopf. Weller pays the ultimate compliment to her mother for her scratch cooking and hand-sewn clothes - and chef Nancy Silverton, who supported Weller’s culinary career and encouraged her to write her first cookbook.

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