



la Chaîne des Rôtisseurs
Bailliage du Canada
Grand Chapitre du Canada
Ottawa October 26 -29, 2017

Programme of Events



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David R. Tetrault
Bailli Délégué du Canada
Membre des Conseils d'Administration et Magistral

Dear Members and Guests,

We are pleased to welcome you to the Grand Chapitre du Canada in Ottawa, one of Canada's most historical cities.

This year we are celebrating the 150th anniversary of Canadian Confederation.

On July 1, 1867, it was just four provinces (Ontario, Quebec, Nova Scotia and New Brunswick) that composed the new Dominion of Canada. Other provinces and the territories would join over the next hundred years, with Nunavut joining in 1999. The coming year isn't being touted as a big anniversary for *just* Canada: Montreal is marking 375 years since Fort Ville-Marie was founded in 1642, and in sports, the National Hockey League is celebrating its centennial year and the Ottawa Senators their 25th.

Call it Canada 150 or simply 2017, this year is an occasion to reflect back and look forward; 2017 marks 150 years since a turning point in history, but the future is ever open.

I hope you will make Ottawa and the Grand Chapitre du Canada part of your travel plans for 2017.

Vive la Chaîne!

Sincerely,

David R Tetrault
Bailli Délégué du Canada



Jean-Guy Gorley
Chancelier du Canada

Dear Members and Guests,

In 2017, Canada celebrates 150 years as a nation and Canadians will gather in the nation's capital of Ottawa and join local residents in a year of celebration. Big signature events will inject excitement throughout the entire city. It will be a special year for national pride.

Ottawa is the place to be to celebrate the 150th anniversary of Canada's confederation! It will allow Canadian residents and visitors from around the world to come together and celebrate Canadian culture.

We welcome worldwide members of La Chaîne des Rôtisseurs to the Grand Chapitre du Canada. We have prepared a variety of exciting tours and great dinner events in our finest restaurants. This is one weekend you absolutely don't want to miss.

I hope to have the honour of personally meeting you at the famous and luxurious Fairmont Château Laurier in Ottawa from October 26th to 29th, 2017.

Vive La Chaîne.

En 2017, le Canada célèbre 150 ans en tant que nation et les Canadiens se réuniront dans la capitale nationale qu'est Ottawa et se joindront aux résidents locaux pour une année de célébration. Des événements de grande envergure susciteront l'excitation dans toute la ville. 2017 est une année spéciale pour la fierté.

Ottawa est l'endroit où être pour célébrer le 150e anniversaire de la confédération canadienne ! Cela permettra aux résidents canadiens et visiteurs du monde entier de se réunir et de célébrer la culture canadienne.

Nous accueillerons les membres internationaux de La Chaîne des Rôtisseurs au Grand Chapitre du Canada. Nous avons préparé une variété de visites passionnantes et d'excellents soupers dans nos meilleurs restaurants. C'est un week-end que vous ne voulez absolument pas manquer.

J'espère avoir l'honneur de vous rencontrer personnellement au célèbre et luxueux Fairmont Château Laurier à Ottawa du 26 au 29 octobre 2017.

Vive La Chaîne.

Jean-Guy Gorley
Chancelier du Canada



Luc Lalonde

Bailli

Bailliage de l'Outaouais

On behalf of the Outaouais Bailliage, I would like to welcome you to the 2017 Canadian Grand Chapitre in our nation's capital on October 26-29. With our country celebrating 150 years, it is very fitting that we congregate in Ottawa to celebrate our culinary excellence!

The programme developed by David Tétrault, Bailli Délégué of Canada, by Jean-Guy Gorley, Chancelier du Canada, and by local members of the chapter promises to be the pinnacle of our gastronomic calendar! Some of the top restaurants in Ottawa and Gatineau have been selected to offer you an exquisite dining experience while also appreciating the venues and the sights that the region has to offer.

The Fairmont Chateau Laurier, next to Parliament Hill, has been selected as host of our event. With its traditional elegance and central location you will be able to easily visit all major attractions in our beautiful and friendly city.

We look forward to welcoming you in Ottawa.

Au nom du Bailliage de l'Outaouais, je désire vous souhaiter la plus chaleureuse des bienvenues au Grand Chapitre canadien du 26 au 29 octobre 2017. Dans le cadre des festivités du 150^e anniversaire de notre pays, le choix d'Ottawa pour notre rencontre annuelle est entièrement judicieux pour célébrer notre gastronomie nationale!

David Tétrault, Bailli délégué du Canada, Jean-Guy Gorley, Chancelier du Canada, et des membres de notre bailliage nous ont concocté un programme haut en saveurs qui sera, j'en suis certain, le point fort de notre saison gastronomique. Les meilleurs restaurants de la région ont été sélectionnés pour vous offrir une délicieuse expérience gastronomique tout en appréciant ce que la région a de meilleur à vous offrir!

Le Fairmont Chateau Laurier, au pied de la colline parlementaire, a été choisi pour accueillir notre événement national. Avec son élégance traditionnelle et sa position centrale, vous allez pouvoir visiter facilement les attractions principales de notre belle ville.

Au plaisir de vous accueillir en grand nombre à Ottawa.

Luc Lalonde

Bailli

Thursday October 26 Dine-Around

L'Orée du Bois

Dress: Business attire (with tie) with Chaîne
Start time: Reception: 6:30 pm; Dinner: 7 pm
Cost: \$165 per person (all inclusive)
Transportation: Not included
Maximum: 20 people
Web: <http://www.oreeduboisrestaurant.com/en>
Chef: Jean-Claude Chartrand



Signatures at le Cordon Bleu

Dress: Business attire (with tie) with Chaîne
Start time: Reception: 6:30 pm; Dinner: 7 pm
Cost: \$165 per person (all inclusive)
Transportation: Not included
Maximum: 20 people
Web: <http://www.signaturesrestaurant.com>
Chef: Yannick Anton



LE CORDON BLEU®



Thursday October 26 Dine-Around

L'Atelier

Molecular gastronomy - 12 course meal

Dress: Business attire (with tie) with Chaîne
Start time: Reception: 6:30 pm; Dinner: 7 pm
Cost: \$245 per person (all inclusive)
Transportation: Not included.
Maximum: 16 people
Web: <http://www.atelierrestaurant.ca>
Chef: Marc Lépine

ateliER

Le Baccara

Elevated French Cuisine

Five Diamond restaurant

Dress: Business attire (with tie) with Chaîne
Start time: Reception: 6:30 pm; Dinner: 7 pm
Cost: \$225 per person (all inclusive)
Transportation: Not included
Maximum: 18 people
Web: <http://casinos.lotoquebec.com/fr/lacleanmy/sortir/restaurants/le-baccara>
Chef: Ian Bilodeau and Executive Chef Denis Girard



LeBaccara

Friday October 27 Tour



GATINEAU PARK TOUR AND LUNCH

Friday October 27 10:30am - 4:30pm \$170 per person, all inclusive.

Minimum attendees = 25 After September 15, 2017, no refund on booked tours.

Enjoy a picturesque deluxe motor-coach drive through Gatineau Park, the Capital's conservation park, with many unique and diversified ecosystems and heritage features. It covers 36,131 hectares (361 square kilometres) of land. Stops will be made at Pink Lake, the Champlain Lookout and the Mackenzie King Estate.

Pink Lake is Gatineau Park's most unique lake because it is "meromictic" meaning that, unlike a normal lake, its upper and lower water levels never mix. Of rare beauty, the site offers the opportunity to relax while learning about its ecology.

The next stop is the Champlain Lookout atop the Eardley Escarpment, 335 meters above sea level. The view shows two of Canada's major geological formations side by side: the Canadian Shield and the St. Lawrence Lowlands. A series of interpretive panels describes the geological events that have shaped this landscape.

Enjoy a typical three-course French cuisine lunch at L'Orée du Bois, a Chaîne restaurant located in a rustic country setting in the heart of the Gatineau Hills.

Its warm atmosphere makes it one of the most recognized restaurants in the region. L'Orée du Bois is located in an old farm and is among the top restaurants in Québec. It offers fine French and regional cuisine using high quality local products from the Outaouais region.

The final stop is the beautiful Mackenzie King Estate – the country retreat of Canada's 10th Prime Minister, William Lyon Mackenzie King. The estate offers restored cottages, beautiful gardens and unique stone ruins that were collected by Mackenzie King during the 50 years he enjoyed this property.



Friday October 27 Tour



Discover the Capital with Tour of Centre Block of Parliament

Friday October 27 8:00 am to 12:00 pm \$70 per person

Minimum attendees = 25. After September 15, 2017, no refund on booked tours

Your professional tour guide brings the Nation's Capital to life.

Sit back and relax while you enjoy hearing about the creation of the Rideau Canal, a UNESCO World Heritage Site. Continue your tour as you enjoy the sites of the Capital including the Supreme Court of Canada, the Bank of Canada and the Canadian War Museum. Cross the Ottawa River into the Province of Quebec and enjoy the architecturally impressive Canadian Museum of History and its unique views of the Ottawa River and the Parliament Buildings.

From there the tour will pass the National Gallery of Canada on the way to Rideau Hall, the official residence of the Governor General of Canada and 24 Sussex Drive, the official residence of the Prime Minister of Canada. You will also pass the Royal Canadian Mint and many embassies and high commissions. There will be photo opportunities at the Parliament Buildings and at the Canadian Museum of History.

During the tour you will enjoy a guided tour of the Centre Block. You will see the House of Commons, the Senate and the magnificent Library of Parliament. Enjoy the incredible architecture of this building that was built in 1922 after fire destroyed the original building.



Friday October 27 Tour



Introduction to the Capital with a Tour of the Canadian War Museum

Friday October 27 8:00 am to 12:00 pm \$89 per person

Minimum attendees = 25 After September 15, 2017, no refund on booked tours.

Sit back and relax while you enjoy hearing about the creation of the Rideau Canal, a UNESCO World Heritage Site. Continue your tour as you enjoy the sites of the Capital, including the Supreme Court of Canada, the Bank of Canada and the Canadian War Museum. Cross the Ottawa River into the Province of Quebec and enjoy the architecturally impressive Canadian Museum of History and its unique views of the Ottawa River and the Parliament Buildings.

From there the tour will pass the National Gallery of Canada on the way to Rideau Hall, the official residence of the Governor General of Canada and 24 Sussex Drive, the official residence of the Prime Minister of Canada. You will also pass by the Royal Canadian Mint and many embassies and high commissions. There will be photo opportunities at the Parliament Buildings and at the Canadian Museum of History.

During the tour you enjoy a guided tour of the Canadian War Museum that was opened in 2005. This unique building was designed by world renowned Canadian Architect Raymond Moriyama. Its main theme, which can be seen throughout the museum's design, is that of regeneration, showcasing Canada's participation in various conflicts throughout history and putting a human face on war both at home and overseas.



Friday October 27 Tour



ByWard Market Gourmet Food Tour

Friday October 27 WALKING TOUR – 9:30am-12:00 am \$99 per person

Minimum attendees = 12 After September 15, 2017, no refund on booked tours.

Your culinary guide will introduce you to the delights of Ottawa's ByWard Market. Enjoy as you are introduced to some of gastronomy's big names in the city's most historic neighbourhood. Meet the chefs, producers and food artisans and experience the Market the way the locals do. Stops include specialty grocery stores, restaurants and artisanal boutiques. At each stop enjoy a sampling of their culinary skills.



Friday, October 27 Baillis & Members Lunch

This event is open to all members
**Meet the Regional Baillis and
National Conseil of Canada**



Baillis and Members Luncheon

Located at National Arts Centre
Across from the Fairmont Chateau Laurier

This is open to all members. It is a great opportunity to meet the Baillis from across Canada.

Start time	Noon
Dress:	Business casual (jacket) with Chaîne
Cost:	\$110
Maximum:	30 people
Transportation	5 minute walk

Friday October 27 Welcome Reception

As is our long-held tradition at la Chaîne des Rotisseurs, our official festivities for the Grand Chapitre will commence with an extraordinary Welcome Reception to take place at the Fairmont Chateau Laurier.

This relaxed event provides the perfect opportunity to mix and mingle with Chaîne friends – both old and new – from across Canada, the USA, Bahamas, and internationally.

Dress: Business attire (with tie) with Chaîne
Time: 6:30 pm to 9 pm
Cost: \$125 per person
Executive Chef Louis Simard

Fairmont
CHÂTEAU LAURIER



Saturday October 28 Tour



ByWard Market Gourmet Food Tour

Saturday October 28 WALKING TOUR – 9:30am-12:00 am \$99 per person

Minimum attendees = 12 After September 15, 2017, no refund on booked tours.

Your culinary guide will introduce you to the delights of Ottawa's ByWard Market. Enjoy as you are introduced to some of gastronomy's big names in the city's most historic neighbourhood. Meet the chefs, producers and food artisans and experience the Market the way the locals do. Stops include specialty grocery stores, restaurants and artisanal boutiques. At each stop enjoy a sampling of their culinary skills.



Saturday October 28 Tour



Tour of Royal Canadian Mint and National Gallery

Saturday October 28 WALKING TOUR - 9:00 am to 1:00 pm \$68 per person

Minimum attendees = 25 After September 15, 2017, no refund on booked tours.

Enjoy a guided tour of the Permanent Collection at the National Gallery of Canada. The Gallery houses the largest collection of Canadian art anywhere in the world along with works by internationally renowned artists. Located just steps from Parliament Hill in downtown Ottawa, the National Gallery of Canada is the country's showcase of the visual arts and a spectacular architectural landmark. Created in 1880, the Gallery is one of Canada's oldest national cultural museums. The Gallery's current building opened in 1988.



After your tour of the Gallery, take a short walk to the Royal Canadian Mint. Although the mint in Winnipeg makes Canada's circulation coins, the mint in Ottawa is known for minting coins for other countries as well as commemorative coins.

Introduced in 1979, the mint's precision-crafted 24-karat Gold Maple Leaf coins have become the standard by which other bullion coins are measured. Maple Leaf coins are the world's first bullion coins to reach the level of 9999 purity, each one bearing the 9999 hallmark, a mint mark and a reverse-proof maple leaf. The mint refines and produces Maple Leaf bullion coins, gold kilo bars, trade bars and gold wafers. All are struck with their weight, gold purity level and the Royal Canadian Mint hallmark.

Saturday October 28 Tour



Discover the Capital with Tour of Centre Block of Parliament

Saturday October 28 9:00 am to 1:00 pm \$70 per person

Minimum attendees = 25. After September 15, 2017, no refund on booked tours

Your professional tour guide brings the Nation's Capital to life.

Sit back and relax while you enjoy hearing about the creation of the Rideau Canal, a UNESCO World Heritage Site. Continue your tour as you enjoy the sites of the Capital including the Supreme Court of Canada, the Bank of Canada and the Canadian War Museum. Cross the Ottawa River into the Province of Quebec and enjoy the architecturally impressive Canadian Museum of History and its unique views of the Ottawa River and the Parliament Buildings.

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During the tour you will enjoy a guided tour of the Centre Block. You will see the House of Commons, the Senate and the magnificent Library of Parliament. Enjoy the incredible architecture of this building that was built in 1922 after fire destroyed the original building.



Grand Chapitre Gala Dinner

Saturday October 28, 2017



David R. Tétrault, Bailli Délégué du Canada, Officier Commandeur
Membre des Conseils d'Administration et Magistral
and the members of
The Conseil National du Canada
request the honour of your presence at

The Awards Ceremony of the
Concours National des Jeunes Chefs Rôtisseurs

Member Inductions, Promotions and Awards

Grand Reception

Grand Chapitre Gala Dinner

5 pm

The Fairmont Chateau Montebello

Director, Food and Beverage Marcel Mundel, Maître Restaurateur
Executive Chef Tim Wasylo, CCC

\$250 per person
Deluxe motor coach transportation \$28 per person

Black Tie mandatory
White Tie optional
Chaîne Ribbons and Decorations
Ladies - Formal Evening Wear

The deluxe motor coach will leave the Fairmont Chateau Laurier at 4pm and return at 11pm. The awards ceremony, inductions and gala dinner will be held at the Fairmont Chateau Montebello.



Fairmont
LE CHÂTEAU MONTEBELLO

Profile—Chef Tim Wasylo, CCC



Born and raised in an Ukrainian family, meals were always the focal point of gatherings in the Wasylo household. Among Tim's many food memories, one of his fondest was regularly making perogies with his mother and grandmother. Since then, Tim has always had a passion for food and for what it represents. It seemed natural that Tim found himself working in a variety of different restaurants and kitchens from an early age until eventually he realized that this was something he wanted to explore professionally.

While working through his apprentice hours as part of Algonquin College's Culinary Program, Tim held a variety of positions including Sous Chef of a private golf club and Kitchen Manager in a couple of franchise restaurants. It wasn't until after graduation, however, that Tim felt his career was finally taking off when he accepted a position as Chef de Partie at the Canadian Pacific Château Whistler Resort in 1997. It was his very first opportunity to work alongside other industry professionals who taught him so much, not only from a culinary perspective, but also on aspects of customer service and what it means to be on the cutting edge.

Later, Tim moved to Mont-Tremblant and worked as Executive Chef of the Château Beauvallon, which was at the time a quaint 13-room inn which both he and his wife also managed. From 2000 to 2004, Tim took his skills south and was Chef Instructor at the Escuela Culinaria Internacional, in Toluca, Mexico. Before permanently relocating back to Canada, Tim took one short-term contract with the Canadian Armed Forces as a chef and also became a Certified Food Stylist from the Culinary Institute of America. His time away gave him a greater career perspective; it taught him about the sheer power of food and the magnificent way it can bring people together or evoke strong emotions in one way or another.

Returning to Ottawa, Tim held different executive chef roles including Acting Executive Chef at the National Arts Centre where he had the privilege of working alongside the late Chef Kurt Waldele, great friend and mentor to many. In 2008, Tim joined Fairmont Le Château Montebello as Executive Sous-Chef.

Tim left both Fairmont Le Château Montebello and Algonquin College and became the Executive Chef to the Official Residence of the Prime Minister of Canada at 24 Sussex. A true highlight of his career, this opportunity allowed Tim the honour to cook for some of the world's most powerful men and women while also taking care of all of the culinary needs of the prime minister and his family. Tim also became involved with several charities, including the Ottawa Mission and the Youth Services Bureau where he mentored youth and taught students how to cook with basic ingredients. It was his way to give back to the industry.

Fairmont
LE CHÂTEAU MONTEBELLO

Profile—Chef Tim Wasylo, CCC



Tim a grandi dans une famille ukrainienne où les repas étaient le point focal de leurs rassemblements. Parmi les nombreux souvenirs culinaires de Tim, il se souvient des moments qu'il passait avec sa mère et sa grand-mère en train de confectionner des perogies dans la cuisine familiale. Depuis ce temps, Tim a toujours eu une grande passion pour la cuisine et pour ce qu'elle représente. Il semblait naturel pour Tim d'explorer le domaine de la restauration à un jeune âge jusqu'au moment où il décide d'en faire une avenue professionnelle.

Ce n'est qu'après sa graduation en 1996 que Tim a senti sa carrière prendre un envol quand il a accepté de se joindre à la brigade du Canadian Pacific Château Whistler en 1997. Ce fut sa toute première occasion de travailler aux côtés de professionnels de l'industrie qui lui ont enseigné entre autre les aspects du service à la clientèle et l'importance d'être à la fine pointe des techniques culinaires.

Par la suite, Tim s'installe à Mont-Tremblant où il y travaille comme Chef exécutif au Château Beauvallon, qui était à cette époque une pittoresque auberge de 13 chambres, en plus de la gérer avec sa femme. De 2000 à 2004, Tim part à Toluca, au Mexique pour enseigner à la Escuela Culinaria Internacional. Avant de revenir de façon permanente au Canada, Tim travaille sur un projet de courte durée pour les Forces armées canadiennes. Pendant ce temps, il devient également styliste culinaire certifié de la Culinary Institute of America. Ses années loin du pays lui ont permis beaucoup de perspective face à sa carrière dont le pur pouvoir de la nourriture et la façon qu'elle peut rassembler les gens et évoquer de fortes émotions.

De retour à Ottawa, Tim a tenu différents rôles dont Chef exécutif par intérim au Centre national des arts où il a eu le privilège de travailler aux côtés du chef Kurt Waldele, ami et mentor adoré de plusieurs. En 2008, Tim se joint à l'équipe du Fairmont Le Château Montebello en tant que Sous-chef exécutif. Ce fut sa première expérience au sein d'une brigade francophone et il garde de précieux souvenirs de l'abondance des produits locaux frais à sa portée. Tim se souvient encore des marchands qui se présentaient à la porte arrière de la cuisine pour vendre leurs produits fraîchement cueilli, les mains et les bottes encore recouverts de terre noire. Tim quitte le Château Montebello et le Collège Algonquin pour devenir Chef exécutif à la résidence officielle du Premier ministre du Canada au 24 Sussex. Réel point culminant de sa carrière, cette occasion unique lui a permis de cuisiner pour certains des dirigeantes et dirigeants les plus influents du monde tout en vaquant aux besoins culinaires du Premier ministre et de sa famille. Tim a fait partie du réputé club Chefs des Chefs et devient certifié Chef de Cuisine de l'Institut de technologie du Sud de l'Alberta et de la Fédération Culinaire Canadienne.

Fairmont
LE CHÂTEAU MONTEBELLO

Profile—Chef Jean-Claude Chartrand

Maître Rotisseur



Jean-Claude Chartrand, chef propriétaire, a toujours su s'entourer de professionnels amoureux de fine gastronomie. Que ce soit sa brigade en cuisine ou l'équipe en salle qui assure un service impeccable, personnalisé et tout en nuances afin de créer des expériences culinaires sans pareil, grâce à son menu à la carte sublime ainsi que ses tables d'hôtes originales.

Jean-Claude Chartrand, chef/owner, has always surrounded himself with professionals who are lovers of the fine culinary arts, be it his kitchen brigade or dining room team, and who provide an impeccable, personalized and highly nuanced service to create unparalleled culinary experiences thanks to the sublime à la carte menu and the original tables d'hôtes.



Profile—Chef Yannick Anton



Originaire du Sud de la France, chef Yannick Anton a reçu sa formation au Lycée Hôtelier de Nice.

Il a commencé sa carrière avec le chef Michel Devillers à L'Ane Rouge, un restaurant très convoité, d'une étoile Michelin. C'était là où il perfectionne son talent dans la préparation de fruits de mer, l'apprentissage des techniques culinaires les plus avancées. Il a continué dans la région dans le célèbre Hôtel Martinez à Cannes.

En 1994, Chef Anton est venu à Montréal où il a accepté un poste de sous-chef au restaurant Le Globe avec le chef Martin Picard. Il a finalement déménagé dans la région d'Ottawa où il a assisté à l'ouverture du restaurant Le Baccara dans le Casino de Hull.

En 2000, Chef Anton a travaillé à l'Hôtel Westin avec Chef exécutif Philippe Wettel, et au ministère des Affaires étrangères et du Commerce international du Canada. Il a préparé des dîners d'État pour les leaders mondiaux tels que Vicente Fox, ancien Président du Mexique, George Bush, ancien président des États-Unis et Wu Jin Tao-, Président de la République populaire de Chine. Chef Yannick Anton, ont été intronisés dans l'Académie Culinaire de France en tant que membres Auditeurs.

Chef de cuisine Anton a été nommé Chef exécutif du restaurant Signatures en Novembre 2006.

Résumé de Carrière:

Hôtel Martinez, Cannes France – 2 étoile Michelin
Hôtel du Cap-Eden-Roc - hôtel 5 étoiles
l'Ane Rouge, Nice France – 1 étoile Michelin
Le Baccara, Casino du Lac-Leamy, Quebec
Restaurant Rebeccas, Greenwich, Connecticut
Hôtel Westin, Ottawa
Membres, L'Académie Culinaire de France

Spécialités:

Cuisine moderne et contempora



Profile—Chef Yannick Anton



Originally from the South of France, Chef Yannick Anton received his training at the Lycée Hôtelier de Nice. He began his career with Chef Michel Devillers at L'Ane Rouge, a highly coveted Michelin star restaurant.

It was there where he perfected his skill in the preparation of seafood, learning the most advanced culinary techniques. He continued in the region at the celebrated Hotel Martinez in Cannes. In 1994, Chef Anton came to Montreal where he accepted a position as sous-chef of the restaurant Le Globe with Chef Martin Picard. He eventually relocated to the Ottawa area where he assisted in the opening of Le Baccara in what was then known as the Casino of Hull.

In 2000 Chef Anton worked at the Westin Hotel with Executive Chef Philippe Wettel, and at Canada's Department of Foreign Affairs and International Trade. He has prepared state dinners for world leaders such as Vicente Fox, former President of Mexico, George Bush, former President of the United States and Wu-Jin Tao, President of the People's Republic of China. In February 2017, he was inducted as Auditor Member of the Académie Culinaire de France.

Chef Anton was appointed to Executive Chef of Signatures Restaurant in November 2006.

Career Highlights:

- Hotel Martinez, Cannes France – 2 Star Michelin
- Hotel du Cap, Antibes, France – 5 Star Hotel
- L'Ane Rouge Nice, France – 1 Star Michelin
- Le Baccara, Lac-Leamy Casino, Quebec
- Rebecca's Restaurant, Greenwich, Connecticut
- Westin Hotel, Ottawa
- Member, L'Académie Culinaire de France

Specialties:

Modern & contemporary cuisine



Profile—Chef Denis Girard



Executive chef at the Casino du Lac-Leamy since August 2003, Denis Girard received his diploma in culinary arts and pastry making from the Institut de tourisme et d'hôtellerie du Québec.

Early in his career, he served a number of internships, including a stint on an ocean liner and at the renowned Montreux Palace in Switzerland. He earned his stripes in various restaurants and hotels in the Greater Montréal area and became first sous-chef at Cara du Québec. Later, he took on the responsibilities of Executive Chef at the École Polytechnique and then at the Holiday Inn in Longueuil.

Denis joined the team as sous-chef at the Casino de Montréal in 1996. In April 1999, he was promoted to Kitchen Manager. As Executive Chef at the Casino du Lac-Leamy since 2003, Denis has maintained Le Baccara's Five Diamond rating, which was first awarded in 2001. Since 2008, he is responsible for all restaurants at the Hilton hotel, including Arôme Seafood and Grill, and since 2010, Altitude Seafood and Grill restaurant at the Casino de Mont-Tremblant.

Denis is an active member of the Société des chefs, cuisiniers et pâtisseries du Québec (SCCPQ), and has gained broad experience in large-scale institutions. In early 2015, he was named Chairman of the Prix Reconnaissance Renaud-Cyr, which recognizes the savoir-faire of chefs and artisans dedicated to promoting Québec cuisine and products. He has acquired more than 35 years of experience, including extensive management experience.

In May 2015, Denis received the coveted recognition of Québec's Chef of the Year from his SCCPQ peers and, in June 2015, was named personality of the week by *Le Droit*, a daily newspaper in the Outaouais region.

Le Baccara

Profile—Chef Marc Lepine



Marc Lepine studied and worked in Toronto, France, and Italy before moving to Ottawa, where he completed his sommelier certification and was twice named Ottawa Chef of the Year by the Canadian Culinary Federation. Marc opened Atelier in November 2008 and it was named one of Canada's best new restaurants by Air Canada's *enRoute* magazine, and has placed in the Canada's 100 Best Restaurants all 3 years it has been published. In February 2016, Marc became the Canadian Culinary Champion making him the only chef to ever win the national Gold Medal Plates competition twice, having won previously in 2012.

ateLier

Profile—Chef Louis Simard



Executive Chef, Fairmont Château Laurier, Louis Simard has a long list of accomplishments that involve a full and rich career with Fairmont Hotels and Resorts. Making his way from Toronto to Banff, then off to California where he became Executive Sous-Chef at Fairmont Miramar in Santa Monica. During Oscar season and throughout the year, Simard was no stranger to serving as chef to the stars. With the Vancouver Olympics on the horizon, he pursued an opportunity to join the Fairmont Waterfront as Executive Sous-Chef and then became acting Executive Chef at Fairmont Vancouver. In his spare time he channels his creative energy into making his own beer. "Many people have asked me what my cooking philosophy is; that's easy – out of the box ideas, paired with bold flavors, using fresh and delicious ingredients," says Simard.

Fairmont
CHÂTEAU LAURIER

Location and Accommodation



REGISTRATION WEBSITE FOR EVENTS

Link to <https://zone4.ca/register.asp?id=15442>

(opens May 20 2017)

Special rates available for accommodation at

The Fairmont Chateau Laurier

Go to our special reservation page at:

<https://aws.passkey.com/go/cdrchaptermeeting2017>

Fairmont
CHÂTEAU LAURIER