



Ocean Wise

CHOWDER CHOWDOWN
TORONTO 2010
COMPETING CHEF PROFILES



Ocean Wise™ Chowder Chowdown

November 17, 2010 6 – 9 p.m.
Fairmont Royal York, Toronto, Ontario

The 1st annual Ocean Wise Chowder Chowdown is taking place at the Fairmont Royal York on November 17, 2010. Featuring nine of Toronto's top Ocean Wise chefs, the Chowdown will host each chef's latest chowder as they compete for the title of *Best Sustainable Seafood Chowder*.

Uniquely paired with one of nine Mill Street Brewery's organic beers, these chowders are guaranteed to go down well.

Joining our judging panel, Jamie Kennedy from Jamie Kennedy Kitchens, Steve Abrams of Mill Street Brewery, and Micah Donovan and Nobu Adilman from The Food Network's *The Food Jammers* will be just some of the familiar faces who will choose the 2010 winner on site.

Join special guest Alexandra Cousteau at the Toronto Chowder Chowdown and judge for yourself who should win this year's title of *Best Sustainable Seafood Chowder*.

Toronto Chowder Chowdown Competing Chefs:

- **Mark Cutrara**, Cowbell Restaurant
- **Ted Corrado**, C5
- **David Garcelon**, The Fairmont Royal York
- **Bertrand Alépée**, Fisherfolk
- **Andrea Nicholson-Jack**, Great Cooks Culinary Centre
- **Carl Heinrich**, Marben
- **Martin Kouprie**, Pangaea
- **Shawn Hartwell**, Simple Fish & Chips
- **Morgan Wilson**, Trios Bistro

You do not want to miss out on this amazing evening of delicious food and innovative local beers. Be there and taste the winning seafood chowder for yourself!



Ted Corrado - Chef de Cuisine - C5



In 2006, **Chef Ted Corrado** joined the Crystal Five Restaurant Lounge as the Chef de Cuisine at the Royal Ontario Museum. Corrado's menu at C5 captures the essence of Toronto's cultural fabric with modern and imaginative dishes. Taking inspiration from the flavours of the city's ethnic markets and fusing them with the fresh qualities of local Ontario ingredients, Corrado's choices closely reflect his personal flair and extensive training at award-winning restaurants.

In 2003, Corrado was awarded the illustrious position of Chef de Cuisine at Toronto's Luce restaurant, with full control over the menu and the kitchen. Returning to his Italian roots, but remaining adventurous, Corrado was able to hone his personal style and start experimenting with new youthful flavour combinations. After his sojourn at George restaurant in 2006, restaurant associates chose Corrado as the new Chef de Cuisine responsible for overseeing their upscale restaurant Crystal Five Restaurant Lounge at the Royal Ontario Museum.



Mark Cutrara - Chef and Owner – Cowbell



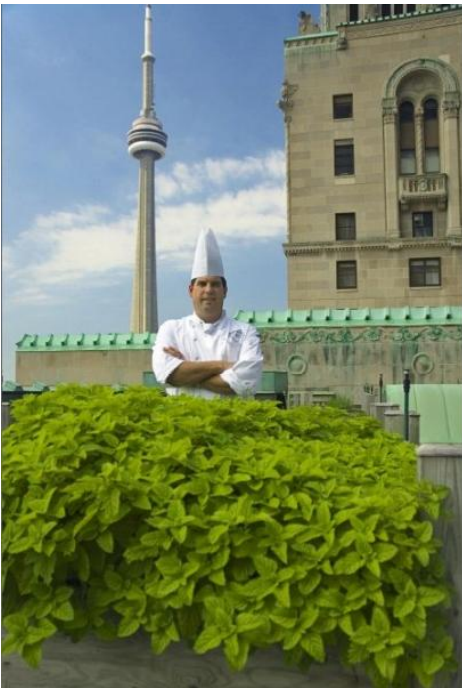
Cooking and music are two of **Chef Mark Cutrara's** greatest passions. He studied music at the Cawthra School for the Arts in Mississauga and is an accomplished guitar and banjo player. In 1996, he went to the Stratford Chefs School to learn as much as he could about the culinary arts.

After graduating with honours from chef school, Chef Cutrara worked with some of Toronto's best chefs including Jamie Kennedy of JK ROM and JK Kitchens, Eugene Shewchuk of Messis and Rocco Agostino of Silver Spoon. Under the mentorship of these chefs, Cutrara learned to respect food and where it comes from.

In July 2007, Cutrara and his wife, Karin Culliton, opened Cowbell Restaurant, a 30-seat fine dining establishment located at 1564 Queen Street West in Toronto. Cowbell, inspired by small turn of the century French bistros, features an ever-changing chalkboard menu created with local, naturally-raised, organic meats and produce.



David Garcelon - Executive Chef - The Fairmont Royal York



Executive Chef David Garcelon at The Fairmont Royal York is at the helm of Canada's largest hotel kitchen.

He brings over 20 years of culinary experience to his brigade of over 110. From the kitchen he ensures that Fairmont's award-winning environmental program encourages guests to think green when traveling and dining by offering healthy and delicious menu choices that highlight organic products, VQA wines and local purveyors. The hotel's on-site roof-top herb garden and apiary are natural extensions of his interest in sustainable food sourcing and purchasing. What Chef Garcelon's menus can do for the earth is just as important as what he expects his kitchens to deliver to the palate.



Bertrand Alépée - Fisherfolk



fisherfolk

Chef Bertrand Alépée was born in Paris with a wooden spoon in his hands. Having been brought up in a traditional French family, love for food and wine was bred in the bone. With aspirations to contribute to a history of exquisite cuisine Bertrand enrolled in Institut Vatel at the young age of 15. Under the mentorship of such French culinary greats as Guy Savoy and Bruno Gendarmes, Bertrand cooked through the ranks, earning himself a position for Regis Bulot, the President of Relais Chateau. While excelling in these prestigious kitchens Bertrand found a love for the delicate art of pastry. Positions in various Relais Chateau locations throughout France soon led Bertrand to the Inn at Manitou. At the age of 20 Bertrand found himself in Northern Ontario with only his strength in the kitchen and basic English to guide him. Talent and the camaraderie only found in professional kitchens brought him to Toronto where he landed a mentorship with Mark Thuet at Centro Grill and Wine Bar.

After a 5 year commitment to Centro, Bertrand moved downtown to work with Libell Geddes as Pastry Chef at The Fifth Restaurant. Quickly recognized as one of the city's strengths in pastry, Bertrand lent his skills to various kitchens in Toronto. Never losing sight of his ambition to own a restaurant Bertrand soon partnered with Jason Inniss to open Amuse-Bouche Restaurant. With unpretentious, warm upscale dining in mind Bertrand and Jason created an inviting space with approachable modern French cuisine as the focus. In this environment, Bertrand is able to divide his focus between exquisite dessert menus and creativity in savory plates.



Andrea Nicholson-Jack - Executive Chef and Director - Great Cooks Culinary Centre

GREATCOOKS
on eight



Since the age of 14, **Chef Andrea Nicholson Jack** has been consumed by the art of food: as a creator, teacher and connoisseur. Andrea is a Red Seal certified chef who received her culinary training at George Brown College in Toronto.

Her professional experience includes positions in respected Toronto restaurants such as Via Allegro, The Fifth, Sequel, 35 Elm and Trattoria Nervosa, as well as traveling the culinary globe and working with internationally acclaimed chefs. Andrea also holds a diploma from the A.P.N. of Naples, Italy, distinguishing her as a Pizzaiuoli. Andrea's passion for food is evident in her masterful creations, which celebrate the purity of local and seasonal produce. Supporting Canadian farmers and purveyors is a central tenet of her cuisine. Andrea has received several awards for culinary artistry and has been featured on network television. Her credentials and experience identify her as one of Toronto's top female chefs.



Carl Heinrich - Chef - Marben

MARBEN



Chef Carl Heinrich became Marben's chef in May 2010 and created a new menu for a new space.

Prior, Chef Carl worked under Daniel Boulud in New York City from 2004 until 2008 when he was asked to help open the new DB Bistro Moderne in Vancouver, where he stayed until 2010. Carl has spent time in many of the world's best restaurants, including Alain Ducasse' Le Louis XV and Georges Blanc. Carl moved to Toronto in search of a kitchen where he could start a serious food program. His food is inspired by quality product and driven by technique.



Martin Kouprie - Co-owner & Chef - Pangaea



Chef Martin Kouprie has been the executive chef and co-owner of Pangaea Restaurant for more than 14 years. Ask Chef Martin Kouprie the secret of this long term culinary success and he'll tell you that it's a love of fresh food. His passion for freshness and an understanding of the science of cooking allow Martin Kouprie to create menus and recipes that celebrate the magnificence of each season's harvest.

Kouprie works hard to balance global food trends with his keen responsibility to the environment. To that end he has been an active participant in programs such as Ocean Wise. Kouprie works closely with local farmers, foragers and ingredient suppliers so that he can create cuisine from every food group that has regional, sustainable roots.

The high standards and culinary imagination Kouprie uses to set Pangaea's menus have won him accolades from near and far: *Gourmet Magazine*, *Toronto Life*, *The Financial Post*, and *The New York Times* have all given Pangaea Restaurant their seals of approval. Pangaea has also received the Wine Spectator Magazine Award of Excellence for many years and continues to grow the restaurant's wine list.

In 2009, Martin Kouprie and his business partner Peter Geary were awarded the Ontario Hospitality Association's Independent Restaurateur of the year award. In fall 2010, Chef Kouprie's first book will be published by Key Porter Books.



Morgan Wilson – Executive Chef – Trios Bistro



Chef Morgan Wilson represented Vancouver at 'Taste of Canada' where his team placed first regionally. He was also awarded the Best in Category and named to the WACS all star team.

Shortly afterward Morgan pursued international culinary experience throughout Europe and Australia with Four Seasons Hotels and Resorts, working with renowned chefs Wolfgang vonWeisser and Serge Dansereau. In 1999, Morgan returned to his home province of B.C. as the Restaurant Chef of Show Case at the Marriott Vancouver Pinnacle Downtown Hotel. While there, Morgan played a key role in developing and training of the Show Case team. The team quickly made an impression with ambitious menus described as 'beautifully-executed Northwest cuisine with a global influence.' Morgan hosted guest chefs Grant MacPhearson of Bellagio and the late Jean Louis Palladin during his tenure. In 2005, Morgan had the honour to represent his country on an international stage in the famed Bocuse d'Or culinary competition in Lyon, France, and placed 8th as the top-placing non-European Chef. Later that year, Marriott Hotels & Resorts of Canada awarded Morgan an A.C.E. Rising Star to acknowledge his excellence in culinary achievement, innovation and creativity, leadership, training and personal development.

