

# **Celebrating culinary excellence** across Canada

A guide to the winning chefs, restaurants, and wineries from Canada's Great Kitchen Party

# Canada's culinary elite

Canada's Great Kitchen Party is a celebration of Canadian culinary talent, where the nation's top chefs compete to be recognized as the best. Each dish they create tells a story of their region, heritage, and creativity.

This guide highlights the gold, silver, and bronze medal-winning chefs from all regional competitions over the past three years, along with the national champions at the Canadian Culinary Championship over the past five competing years. Whether you're seeking an unforgettable dining experience or exploring the finest Canadian cuisine, these restaurants are your go-to destinations.

In addition, this guide highlights the Best of Show winery winners from all regional competitions over the past three years, along with the Wine of the Year award at the Canadian Culinary Championship.



# MNP's commitment to the food and beverage industry

# Empowering growth from farm to table

Canada's food and beverage processing industry is a dynamic and rapidly growing sector, rich with opportunities but also marked by intense competition and complex challenges. At MNP, we are deeply embedded in this industry, bringing a comprehensive understanding of its unique demands and potential.

Through active participation in key industry associations and close collaboration with processors, we maintain a pulse on the latest developments and trends affecting businesses at local, national, and global levels. Our involvement with a wide range of organizations, events, and programs further underscores our dedication to supporting the continued growth and success of Canada's food and beverage sector.

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# **Canadian Culinary Champions**

Winning regional gold and standing on the podium is a major milestone. But the ultimate thrill is being eligible to compete against all the regional gold winners at the Canadian Culinary Championship. Being crowned the top chef in Canada is a career-defining moment that opens doors to new opportunities and recognition.

2025 winner	Alex Kim  Vancouver, B.C.   Five Sails Restaurant  Where the city meets the harbour and the land meets the sea, Five Sails creates an unparalleled dining experience. Enjoy exquisitely prepared West Coast fare while you drink in the breathtaking waterfront views.
2024 winner	Jasper Cruikshank  Whistler, B.C.   Wild Blue Restaurant & Bar  Wild Blue Restaurant + Bar is a distinguished Whistler fine-dining establishment that is devoted to Pacific  Northwest cuisine, sustainable seafood, and locally sourced ingredients. Chef Cruikshank is now at L'Abattoir.
2023 winner	Briana Kim  Ottawa, ON   Alice  Alice was a vegetable- and fermentation-focused tasting menu restaurant. Her new restaurant, Anthea, is an evolution of the concept and opens in 2025.
2020 winner	Roger Ma  Vancouver, B.C.   Boulevard Kitchen & Oyster Bar  Vancouver's Boulevard Kitchen & Oyster Bar blends fine dining with creative seafood dishes, rooted in classical technique and infused with West Coast flair and international influences.
2019 winner	Yannick LaSalle  Chelsea, QC   Les Fougères  Since opening in 1993, Restaurant Les Fougères has offered a constantly rolling menu rooted in the West  Quebec seasons and terroir, with flavours extending beyond the region. Chef LaSalle is now the private chef for the Supreme Court of Canada, but Les Fougeres remains excellent in his absence.

Owing to the sometimes peripatetic nature of the restaurant industry, chefs will occasionally change roles. We endeavour to keep this list updated, but also believe that restaurants of the calibre that are able to compete and win at the regional and national level maintain standards that allow us to recommend them even if a chef has moved on.

Explore all past winners since 2006, including annual silver and bronze medalists.





# Regional culinary winners

# Calgary

#### 2024

- Gold Matthias Fong, Primary Colours
- Silver Tracey Little, Sauvage, Canmore
- Bronze Jenny Kang, Orchard Restaurant

#### 2023

- Gold Rupert Garcia, Hawthorn at The Fairmont Palliser
- Silver Jun Young Park, Ryuko & Zushi
- Bronze Shamir Bechara, Pat & Betty

#### 2022

- Gold Scott Redekopp, Yello Door Bistro
- Silver Jason Barton-Browne, Deane House
- Bronze Sterling Cummings, Bridgette Bar

# Kelowna

#### 2023

- Gold Chef Neil Taylor, Home Block at Cedar Creek Estate Winery
- Silver Chef Joshua Meuller, Liquidity Winery Restaurant at Liquidity Wines
- Bronze Chef Stacy Johnston, The Restaurant at Poplar Grove Winery

# **Moncton**

#### 2024

· Gold – Jordan Holden, Tony's Bistro

# Ottawa

### 2024

- · Gold Lizardo Becerra, Raphaël Peruvian Cuisine
- Silver Jason Sawision, Stofa Restaurant
- Bronze Mitch Lacombe, Gitanes

# 2023

- Gold Khalid Farchoukh, Carben Food + Drink
- Silver Raghav Chaudhary, Aiana
- Bronze Kristine Hartling, Oz Kafe

#### 2022

- Gold Briana Kim, Alice
- Silver Éric Chagnon-Zimmerly, North & Navy
- Bronze Justin Champagne, Perch

# **Edmonton**

#### 2024

- Gold Doreen Prei, Riverview at Glenora Park
- Silver Jason Greene, Braven
- Bronze Julia Kundera, Out of Bounds Restaurant

# 2023

- Gold JP Dublado, Red Deer Resort and Casino
- Silver Winnie Chen, Fu's Repair Shop
- Bronze Bri Campbell, May Restaurant

## 2022

- · Gold Serge Belair, Edmonton Convention Centre
- Silver Lindsay Porter, The Common
- Bronze Holly Holt, She Cooks

# **Montreal**

# 2024

• Gold – François -Emmanuel Nicol, Tanière

#### 2023

- Gold Thomas Deschamps, The Hotheads
- Silver Rémi Lemieux, Nomi
- Bronze David Bernard, Joséphine

## 2022

- Gold Imad-Eddine Makraji, Bab Ketch
- Silver Francis Blais, Menu Extra
- Bronze Tarik Belmoufid, Bistro 1843

# Saskatoon

# 2024

- Gold Taszia Thakur, Calories Restaurant & Pique Cafe
- Silver Steve Squier, Cohen's Beer Republic / Picaro Tacos & Cocktails
- Bronze Michael Brownlee, Mabel Hill Farm Kitchen & Marketplace

### 2023

- · Gold Garrett Thienes, Harvest Eatery
- Silver Alex Stephenson, Taste Hospitality Group
- Bronze Michael Brownlee, Mabel Hill Farm Kitchen & Marketplace

# 2022

- Gold Steve Squier, Cohen's Beer Republic / Picaro Tacos & Cocktails
- Silver Tracy Leonhardt, Leopolds Taven
- Bronze Anthony McCarthy, Stoked

# St. John's

#### 2024

- Gold Nicholas Walters, The Merchant Tavern
- Silver Lacey Coffin, Vu Resto and Bar
- Bronze Cody Lamb, Blue Smoke BBQ

#### 2023

- Gold Kyle Puddester, Fork, Mobile, NL
- Silver Nick Walters, The Merchant Tavern
- Bronze Brennen Tower-Bowering, Sláinte

## 2022

- Gold David Vatcher, Best Coast Restaurant, Corner Brook, NL
- Silver Daniel Butler, The Wilds at Salmonier
- · Bronze Michael Wozney, Mauels River Catering

# Vancouver

## 2024

- Gold Alex Kim, Five Sails Restaurant
- Silver Bo Li, The Fish Man
- Bronze Jonah Joffe, Bar Bravo

# 2023

- Gold Jasper Cruickshank, Wild Blue Restaurant + Bar
- Silver Akira Kishimoto, Kishimoto Japanese Restaurant
- Bronze Warren Chow, Wildlight Kitchen + Bar

# 2022

- Gold Bobby Milheron, Tableau Bistro, Homer St Cafe, Maxine's Cafe
- Silver Mike Tuangkiktun, Maenam
- Bronze Vish Mayekar, Caffe La Tana

# **Toronto**

#### 2024

- Gold Ryan Lister, The Dorset
- Silver Jonathan Williams, Park Hyatt Toronto
- Bronze Davide Ciavattella, Don Alfonso 1890

# 2023

- Gold Frank Parhizgar, FK Restaurant
- Silver Jesse Vallins, Barberian's Steak House
- Bronze Johnson Wu, Islington Golf Club

#### 2022

- Gold Sebastian Perez, Isabelle Restaurant and Lounge at The Pearle Hotel in Burlington
- Silver Lorenzo Loseto, GEORGE Restaurant
- Bronze Frank Parhizgar, FK Restaurant

# Winnipeg

#### 2024

- Gold Austin Granados, Cake-ology
- Silver Graham Peltier, Tabula Rasa
- Bronze Jessica Young, Spruce Catering

#### 2023

- Gold Kristopher Kurus, deer + almond
- Silver Renée Girard, Made by Paste
- Bronze Graham Peltier, Sous Sol

# 2022

- Gold Edward Lam, Yujiro Japanese Restaurant
- Silver Brent Genyk, Harth Mozza & Wine Bar
- Bronze Pamela Kirkpatrick, Bonnie Day Resto



# Winner and finalists for the national Wine of the Year award



- 1 Mill Road 2022 Home Block Pinot Noir, Naramata Bench
- Ailm Estate 2021 Blanc de Blancs Brut, Okanagan Valley
- Bachelder 2022 Wismer-Wingfield Chardonnay, Twenty Mile Bench
- Benjamin Bridge 2022 Wild Rock White, Nova Scotia
- Closson Chase 2022 Churchside Pinot Noir, Prince Edward County
- Hinterland 2016 Les Etoiles Brut, Prince Edward County
- Nk'Mip 2022 Qwam Qwmt Pinot Noir, Okanagan Valley
- Mason 2022 L'Avenir Chardonnay,
   Twenty Mile Bench Wine of the Year

- Bachelder 2021 Grimsby Hillside Frontier Block Chardonnay, Lincoln Lakeshore
- River Stone 2019 Cornerstone, Okanagan Valley
- Rust 2020 Ferreira Vineyard Syrah, Black Sage Bench
- The Long Way Home 2022 Chardonnay, Beamsville Bench
- Ursa Major 2022 Exile, Love & Misunderstandings Gamay, Naramata Bench
- Rosehall Run St Cindy Pinot Noir 2020, Prince Edward County — Wine of the Year

# 2023

- Quails' Gate Stewart Family Reserve Chardonnay 2020, Okanagan Valley
- Charles Baker Picone Vineyard Riesling 2019, Vinemount Ridge
- Tawse Spark Limestone Ridge Riesling 2019, Twenty Mile Bench
- Closson Chase South Clos Pinot Noir 2019, Prince Edward County
- Mission Hill Jagged Rock Syrah 2020, Okanagan Valley
- Bachelder Hanck Vineyard Pinot Noir 2020, Twenty Mile Bench Wine of the Year





# Canada's business advisor

National in scope and local in focus, MNP provides client-focused accounting, consulting, tax, and digital services in more than 150 communities from coast to coast. Founded in Brandon, Manitoba in 1958, we are proud to be born and raised in Canada and committed to the success of Canadian individuals, businesses, and organizations. Our advisors deliver personalized strategies and made-in-Canada solutions to help you reach your full potential — wherever business takes you.





