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THE *Fairmont*  
**WATERFRONT**  
VANCOUVER

## **Executive Chef Patrick Doré**

Taking the helm in The Fairmont Waterfront's kitchen in January 2009 marks the completion of a circle for Executive Chef Patrick Doré. Raised in the Fraser Valley and trained here in Vancouver, Chef Doré is excited to be back home.

Patrick's culinary journey began in Vancouver and has taken him in many different directions here in North America and abroad. Chef Doré has worked in Vancouver, Virginia, Atlanta and Seattle where he spent many years honing his craft at the Fairmont Olympic, our 5 Diamond Property and one of the jewels of the Northwest Hotel scene. Patrick then took the Executive Chef position at the Fairmont Royal Pavilion in Barbados, West Indies catering to a high profile international clientele including the Earl of Wessex, Prince Edward and the Duke of Edinburgh.

Patrick's love for food began in the kitchen at a very early age when his mother insisted that her 4 sons and 2 daughters all learn how to cook for themselves. "The cooking process always just made sense to me, a dish or meal needed to be prepared in the right order or the result was always less than it could be. You never stop discovering and learning."

Chef Doré is equally passionate about his ingredients and their preparation, "It is a shame to see the incredible produce we enjoy in this region treated without respect to fulfilling it's flavour and texture potential. Creativity without a rock solid foundation of skills is always going to be misguided". He sources the best of local products and preaches method to his apprentices, teaching how to prepare each food to its max.

Incorporating herbs and honey from our 2,100 square foot rooftop herb garden and on-site bee colony into Herons fresh sheet, helps tie it all together.

**Philosophy:** Give guests delicious food and professional but warm service and they will appreciate it.

**Signature Dish:** Dungeness Crab Salad with Smoked Salmon, Granny Smith Apple and Celery

**Favourite Kitchen Tool:** A Sharp French Knife

**Favourite Food:** Cheese!

**Influences:** All the Greats: Robuchon, Bocuse, The Roux Brothers, Girardet. Plus some newer chefs: Marco Pierre White, Charlie Palmer, Trotter, Keller. I used to spend HOURS looking at those books.

**Favourite Local Ingredients:** It is great to be back in the land of Wild Mushrooms!

**Quote:** "Use the best and freshest available and treat it with the respect it deserves."

