



Celebrity Chef Profile:

Grant van Gameren Entrepreneur – Bar Isabel & Bar Raval



Sunday, September 15 Cooking Presentations at 12 p.m. and 2:15 p.m.

Grant Van Gameren's rise towards one of Canada's most celebrated chefs began shortly after opening The Black Hoof in 2008 where he launched several ambitious and controversial menus, inviting guests from all over the world to revel in a culinary world they either missed or were missing out on.

Van Gameren's plight for continuous advancement directed him away from the Hoof, towards worldly travels, where he was heavily influenced by the food and dining culture of Spain, eventually producing the desire to build the internationally recognized Bar Isabel, proudly expressed as 2013 En Route Magazine's best new Canadian Restaurant. Hot on the heels of Bar Isabel's success, Grant hired the budding architect firm Partisans to design one of the worlds most beautiful bars known as Bar Raval.

2016 saw van Gameren open his third, fourth and fifth establishments, El Rey Mezcal Bar, Pretty Ugly Cocktail Bar and Harry's Charbroil. Three unique concepts ranging from Mezcal and Mexican in Kensington market to American burger dive bar in the heart of Parkdale.

Known for his rejuvenation of restaurants lost in time, Grant took over Tennessee Tavern, a 60-year-old restaurant that had seen numerous owners over the years and transformed it into an Eastern European Tavern serving snitzle, cevapi and cabbage rolls along side some of Toronto best mix of brass bands playing hip hop, polka, and gypsy rock.

In 2018, Grant launched Victor Dries, his curated event and catering company alongside long time friend and partner Chris Brown redefining the way people think of catered foods. We have seen the official openings of Rosalinda, a vibrant new vegan Mexican eatery in the downtown Toronto financial core, as well as the exciting relaunch of Quetzal, a dive into indigenous Mexican cuisine!

Cloverdale Mall, North Parking Lot, 250 The East Mall, Etobicoke
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