

CANADIAN TOP CHEF JOINS OKANAGAN'S TOP RESORT

For Immediate Release

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Chef Bernard Casavant, a member of BC Restaurants Hall of Fame has joined the team at the world-class Manteo Resort as Executive Chef of the resort including Wild Apple Restaurant and Lounge. "Wild Apple Restaurant has all the elements of a great restaurant including location and we believe we've found the final piece of the puzzle in hiring a chef of this calibre to complete a picture-perfect resort. The fantastic location, along with waterfront dining on the patio provides the ultimate Okanagan background for Chef Bernard's award-winning dishes," states Heather Schroeter, Manteo's General Manager.

Chef Bernard has built a solid foundation in the restaurant industry winning the respect of his peers with a number of prestigious restaurants including Executive Chef at Chateau Whistler Resort and most recently Executive Chef at the Sonora Room Restaurant at Burrowing Owl Estate Winery. He has the distinction of being the first West Coast born and trained chef to represent Canada in the Bocuse d'Or Competition. This event is frequently referred to as the culinary equivalent of the Olympic Games. In addition to Chef Bernard's long career of culinary accomplishments he feels strongly about mentoring young talent and inspiring young chefs to fulfil their dreams and will continue this tradition as he takes the helm of the Manteo Resort Food and Beverage program.

In a tribute to the Okanagan's growing reputation as a wine destination, Chef Bernard has christened the new menu for the Wild Apple Restaurant and Lounge as "wine country cuisine." He defines wine country cuisine as "one that is rooted in the traditions of the past, with a modern twist, lots of great food and wine that sparks good times and builds memories. For us in the industry, we must remember the celebrations that are based on the arrival of the seasons and anchor our menus on that. We're fortunate to live in a part of the world that is fast becoming recognized for its wine production," Chef Bernard says, "and I want to capitalize on that fact, plus use it as a jumping off point in designing and establishing a new style of locally-based cuisine." Although Chef Bernard will start stirring the pots this week and changes will be almost immediate, his full new menu is slated to be available in December.

In creating and developing the new menu at Wild Apple, Chef Bernard will bring some of his signature dishes, developed over his years in Whistler, including locally sourced Mountain Berry 'T' Crusted Duck Breast, Star Anise infused Wild Salmon, Roasted Carrot and Brie Soup, Organic Apple Tatin with Caramel ice cream and his famous Cinnamon and Hazelnut Buns.

"We're cognizant of the fact that eating out has become more of a luxury than ever, so knowing that a restaurant like Wild Apple is here in Kelowna that you can trust to provide exceptional food and wine paired with a memorable experience every single time is priceless information," says Schroeter. In his Executive Chef role at Manteo Resort, Chef Bernard will also be bringing his creative talent to the catering department ensuring all groups meeting or celebrating at the resort will also enjoy his high quality and innovative menus.

Wild Apple Restaurant & Lounge with Chef Bernard's "wine country cuisine" is open seven days a week for breakfast, lunch and dinner and is located in the Manteo Resort at 3762 Lakeshore Road, Kelowna, BC.

Manteo Resort Waterfront Hotel & Villas is located on the edge of Okanagan Lake, in Kelowna, BC. Minutes from championship golf and award-winning wineries and only an hour from powder skiing at Big White and Silver Star, Manteo Resort Waterfront Hotel and Villas is the premier Okanagan Lake resort destination.

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High resolution photos available on request.*

CHEF BIOGRAPHY

CHEF BERNARD CASAVANT

Born and trained in British Columbia, Chef Bernard's cooking career began with the encouragement of his grandmother and was further nurtured by a career guidance counselor in Grade 9. Torn between a career as a soccer player or a chef, Chef Bernard chose the career that would ensure he would never be hungry. His grandmother instilled a strong work ethic in the young chef, along with "the passion for respecting the food and the people who produce it".

Chef Bernard completed the Culinary Arts Program at Malaspina College, in Nanaimo, BC in 1976 and at graduation was recognized with the "Most Outstanding Student" award. He received his Certified Chef de Cuisine certification in 1986, one of the inaugural chefs in Canada to complete the exam. Among his culinary achievements, Chef Bernard is a founding board member of Exclusively BC, and charter member of Farm Folk, City Folk, further demonstrating his commitment to eating local and working with the area farmers and producers to present simple honest food. He is a former member of the Provincial board member of the BC Restaurant and Food Association and now sits as Director of BC Culinary Tourism Society that promotes true dining experiences in the province.

Prior to joining Manteo Resort Waterfront Hotel & Villas as Executive Chef, Chef Bernard worked as Executive Sous Chef at the Four Seasons Hotel in Vancouver, Opening Executive Chef at the Chateau Whistler Resort, and with his wife, Bonnie owned and operated his self-titled Chef Bernard's Café in Whistler, before arriving in the Okanagan as Executive Chef of the Sonora Room Restaurant at Burrowing Owl Estate Winery in 2007.

Although Chef Bernard has cooked for prime ministers and movie stars, a prince and princess, celebrities and business tycoons he feels strongly about mentoring young talent and inspiring young chefs to fulfil their dreams. He shares his love of fresh, locally rooted cuisine and takes great pride in seeing his protégés thrive under his leadership. He continues his commitment to the growth and flourishing of the next generation of great chefs as Judge for the BC Apprenticeship Trade Certification exams.

Chef Bernard is a member of the Okanagan Chefs Association and the Canadian Culinary Association.