

Mark McEwan



Instagram: @chefmarkmcewan Twitter: @chef_markmcewan

Chef McEwan created a wide-ranging menu for the elegant Diwan Restaurant at Aga Khan Museum which showcases his innovative approaches to Middle Eastern, North African, and South Asian cuisine

Chef McEwan continues to elevate Canadian cuisine onto the global stage through his bestselling cookbooks Great Food at Home and Rustic Italian. With a commitment to quality, Chef McEwan is looking toward the future with the opening of two new Fabbrica locations in the TD Center and Thornbury in 2018. Chef McEwan will also open a new McEwan gourmet grocery at Yonge & Bloor which will anchor the intersection's transformation, revolutionizing food-retail.



Bio

Chef Mark McEwan began his career as the youngest ever-executive chef at Toronto's upscale Sutton Place Hotel. From here, he opened the ground-breaking North 44 which set a new standard in Toronto's culinary landscape. . Chef McEwan continued to push dining innovation with the launch of Bymark; winner of the enRoute Award for Canada's Best New Restaurants and a pioneer in the Toronto Financial District food scene.



Never one to rest on his laurels, Chef McEwan then opened the chic ONE Restaurant, which is considered by locals and discerning travellers alike as the heart of Yorkville.

Driven by the freshest ingredients and influenced by the marketplaces of the world, Chef McEwan turned his attention to upscale gourmet food and opened McEwan Gourmet Grocery at The Shops at Don Mills then at the TD Centre, offering shoppers the best produce from local purveyors and unique international culinary finds.

Chef McEwan then moved to Italian cuisine with Don Mills' Fabbrica serving authentic rustic dishes made with the finest ingredients. Always pushing boundaries with cooking techniques and styles,

Work with Mark

Mark McEwan is the pioneer of fine dining in Canada. AS the Head Judge of Top Chef Canada he continues to foster the development of the next generation of superstar chefs..

His services include but are not limited to:

Spokesperson & Brand Ambassador Work * Branded TV and Radio Segments * Live Cooking Demoes * On Stage Food Events * Sponsored Travel, Events & Brand Promo * Recipe Development * Influencer Event Hosting * Cooking Class Events and more

For more information or to book Mark please contact Jordie McTavish at jordie@plutinogroup.com or 416-358-6848

PLUTINOCULINARY