



2022 Chef Lineup | David Hawksworth & Friends Culinary Adventure

February 10, 2022

On July 10-14, Chef David Hawksworth will host an incredible 16th year of the David Hawksworth & Friends Culinary Adventure. This adventure features glorious mid-summer days on the water and a celebration of culinary artistry, including interactive cooking classes and evening meals that feature indescribable themed fare and carefully chosen wine pairings. We are pleased to unveil the talented guest chefs joining us for our 2022 event:

GUEST CHEFS & SOMMELIER

- David Hawksworth – Chef & Owner, [Hawksworth Restaurant Group](#)
- Michael Hunter – Chef & Owner, [Antler Kitchen & Bar](#)
- Dino Renaerts – Executive Chef & Partner of [Bon Vivant Catering](#)
- Sylvain Assie – Chef de Cuisine, [Hawksworth Restaurant](#)
- Mark Davidson – Sommelier, Global Education Director at [Wine Australia](#)

Read more about our guest chefs below.

DAVID HAWKSWORTH



David Hawksworth is a celebrated Canadian chef who realized his culinary vision at his first eponymous restaurant in the very heart of downtown Vancouver. At [Hawksworth Restaurant, which opened in 2011, he has created the ideal setting to deliver compelling contemporary Canadian cuisine; a demonstration of his European-trained technical ability, deep appreciation for local ingredients and an absolute insistence on only the very best quality.](#)

Hawksworth Restaurant Group's latest addition, Nightingale, opened spring 2016 in Vancouver's Coal Harbour joining Hawksworth restaurant, Hawksworth Catering and Bel Café. Echoing the original Hawksworth Restaurant's focus on exemplary service in an extraordinary setting, Nightingale's social approach to dining offers seasonal and vegetable forward dishes that showcase local ingredients with global influences.

In the fall of 2015 Chef Hawksworth began a culinary partnership with Air Canada to design a selection of innovative, sophisticated and Canadian-influenced seasonal signature dishes exclusively featured on Air Canada flights in International Business Class and Maple Leaf Lounges. His latest TV show, Origins, has just launched on Telus Optik and will soon be available on Air Canada's onboard entertainment system.

A native Vancouverite who spent a decade honing his talents in Europe working in Michelin-starred kitchens, David Hawksworth soon emerged as one of Canada's leading culinary talents upon his return to Vancouver. In 2005 he was named Chef of the Year by Vancouver magazine and in 2008 David became the youngest chef inductee in to the BC Restaurant Hall of Fame.

Named Restaurant of the Year in 2012 by both Vancouver magazine and Maclean's magazine, Hawksworth restaurant has held the title of Best Upscale Dining by Vancouver magazine each year consecutively since opening. Canada's Best Restaurants currently recognizes Hawksworth to the top 10 across the country and no.1 in Western Canada, with sister restaurant Nightingale recognized as 5th best in the province; Hawksworth has firmly anchored himself at the helm of the Vancouver – and Canadian – dining scene.

In 2013 he launched the Hawksworth Young Chef Scholarship Foundation, which annually awards \$10,000 and an international stage to boost the career of a young professional chef. Hawksworth donates his time to

a number of charitable causes including his long-standing commitment to Fishing For Kids the West Coast Fishing Club's annual charity tournament benefiting the Canucks Autism Network.

MICHAEL HUNTER

Chef & Owner, Antler Kitchen & Bar



Hunter by name and trade, Michael is an outdoorsman, forager and hunter. Born and raised on a Caledon horse farm, Hunter's dream was to own a restaurant that would combine his love for food with a passion and respect for local ingredients. Formerly of Sassafraz, Luma, Scarpetta, and Reds Wine Tavern, he has used his experience in the outdoors to explore his culinary creativity, becoming chef and co-owner of [Antler Kitchen and Bar](#). [Antler is strongly rooted in regional food culture – pure, fresh and seasonal. It embodies local flavour and spirit, offering contemporary dishes with an emphasis on wild food and farm-fresh ingredients that are always sourced locally. Most recently, Michael has launched The Hunter Chef Cookbook with Penguin Random House.](#)

DINO RENAERTS

Executive Chef & Partner, Bon Vivant Catering & Bon Vivant Hospitality Group



Dino Renaerts has firmly established himself as one of the west coast's culinary leaders. A Kitsilano boy,

Renaerts completed his education and training here in Vancouver and has built a prolific career spanning almost three decades that has seen him cook in a clutch of the city's finest restaurants. Today, Renaerts applies his talent, passion and vision to his role as partner in The [Bon Vivant Group Ltd., serving discerning clientele across the Lower Mainland.](#)

Studies at the Dubrulle French Culinary School and a three-year apprenticeship at the William Tell led to roles at Bishop's and Le Gavroche. Renaerts cooked for celebrities and royalty at the Fairmont Waterfront Hotel and Fairmont Hotel Vancouver and further honed his skills in the award-winning kitchens of Bistro Patis and West. He later accepted executive chef positions at the Crown Plaza Hotel Georgia and Metropolitan Hotel, home to the acclaimed Diva restaurant. Became Chef and owner at Fraiche & Beachside Forno in West Vancouver & Opened Pier 7 in North Vancouver.

Recognition for his distinct, innovative approach to cooking has followed Renaerts throughout his career. He has garnered accolades for numerous regional and international competitions and was named a 'culinary talent to watch' by Vancouver and City food magazines, and the Province newspaper. He has also earned Best Northshore Restaurant since moving across the bridge to West Vancouver.

A love of wine inspires Renaert's cuisine Dino found time to attend the sommelier program with the International Sommelier Guild in 1998. He graduated second in his class in 1999 and became the first chef in Canada to be a certified sommelier. In 2001 Dino was invited to the Sommelier Summit in Sonoma, California, and replaced Charlie Trotter as the chef speaker on a prestigious panel including Larry Stone. Traveling to wine country at home and abroad for the past 17 years and working closely in a collaborative approach with his colleagues on his wine & food programs has been a passionate endeavor. Renaert's expertise in oenology earned him the runner-up Sommelier of the Year award at the Vancouver International Playhouse Wine Festival in 2006 and 2010.

Based in Horseshoe Bay, West Vancouver Dino & his team continue to grow and expand their brand of food & beverage culture throughout the vibrant Vancouver Dining Scene.

SYLVAIN ASSIE

Chef de Cuisine, Hawksworth Restaurant



Through an unparalleled level of commitment, sacrifice, and passion; Chef de Cuisine, Sylvain Assie, leads

[Hawksworth Restaurant's outstanding culinary team and presents guests with elevated, ingredient-driven dish and menu combinations that best showcase B.C.'s diverse culinary landscape.](#)

Assie joined the award-winning Hawksworth Restaurant team in 2019 and brought with him his French background and cuisine. As a young boy growing up in Avignon, France, Assie developed his passion for cooking at Sunday family dinners cooking with his grandmother in the kitchen.

After graduating from The Culinary School of Montpellier, France in 2000, Assie worked throughout France including the Four Seasons Resort in Provence, France, where he worked as Sous Chef of the Four Seasons Resort, Bora Bora working under Executive Chef Julien Laffargue. In 2010, Assie continued with the Four Seasons family in Toronto and earned the title of Chef de Cuisine at the resort's notable Café Boulud & Dbar.

Sylvain Assie strives to create a positive and motivating kitchen environment for his team, encouraging and helping staff develop their own culinary talent.

MARK DAVIDSON

Sommelier & Global Education Director, Wine Australia



Global Education Director for Wine Australia Mark Davidson is returning as our expert sommelier. With more than 30 years of experience in the hotel, restaurant and wine business including 15 as a sommelier, Mark will be personally selecting exceptional wines to pair with each chef dinner.

This impressive line-up, combined with daily fishing excursions, culinary demonstrations and a host of other activities, make this trip the ultimate culinary getaway. This exclusive event sells out every year so don't miss your chance to join Chef Hawksworth and his friends on this extraordinary adventure.

Reserve Your Spots for the 2023 Culinary Adventure Today!

Don't miss out and book early as this culinary adventure sells out every year to foodies and anglers alike. Call us at 1-888-432-6666 or [click here to make an inquiry online and you'll be contacted within 24 hours.](#)

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