



Don Letendre, Chef Bio

Don Letendre is Executive Chef at *Opus* hotel, Vancouver, Yaletown's internationally renowned chic boutique hotel, home to *Elixir* bistro moderne and the stylish *Opus Bar*. His contemporary and innovative cooking style blends diverse cooking experience gained in Asia, at Tokyo's famed *Domani Cucina* restaurant and the *Soba Ni Umazake Yoshimura*, in Europe, at the Michelin starred *Le Manoir aux Quat' Saisons* and *L'Odeon*, and at home in Vancouver in some of the city's top dining rooms.

Catering to both the hotel's international clientele and discerning Vancouverites, Letendre's 'bistro moderne' menu at *Elixir* reflects his modern interpretation of French inspired dishes and the traditional recipes and techniques he learned in Europe while his O-bites *Opus Bar* menu delivers up-to-the-minute cuisine without borders. Most recently, Chef Letendre has been responsible for the launch of *Koko*, the brand new 300 cover, Pan-Asian restaurant at Montreal's new *Opus Hotel*, the city's most anticipated restaurant opening to date. Letendre always insists on pristine ingredients and favours locally sourced, organic produce to create his 'beautifully presented' and 'well balanced' dishes.

Chef Letendre sits on the board of directors for the *Chefs Table Society of British Columbia*. *Elixir* is a member of the *Vancouver Aquarium's Oceanwise* program and is also a founding member of the city's pioneering *Green Table* group.

Accolades

- Condé Nast Traveler Gold List 'Best Places to Stay in the World' 2007
- 'Best 500 Hotels in the World', Travel + Leisure Readers Choice Awards, 2007
- Best Hotel Dining, silver, *Vancouver Magazine Restaurant Awards*, 2007
- *Opus Bar*, Vancouver's Most Popular nightspot *Zagat*, 2006