

HART HOUSE RESTAURANT



Kris Kabush Named Hart House Executive Chef

For Immediate Release

January 15, 2010 (Vancouver, BC) – Burnaby's Hart House is pleased to announce that Kris Kabush will be the restaurant's new Executive Chef. Homegrown talent, Kris brings both enthusiasm and a wealth of experience to his new role.

Hart House is known for fresh and innovative Pacific Northwest cuisine, served in the casual elegance of its heritage house dining room. As Executive Chef Kris will be a great asset to the restaurant. He has a passion for creating inspiring cuisine and an unrivalled commitment to excellence. Born and raised in locally, he developed a serious interest in the culinary arts at 16. Before he had finished high school he had already secured a position at Bacchus in Vancouver's Wedgewood Hotel. Upon graduation he challenged the first-year exam and went straight into the second year of Vancouver Community College's Red Seal Apprenticeship program. Kris had completed his apprenticeship 18 months later.

Kris has worked at a number of Vancouver landmarks that share enviable reputations, including The Four Seasons Hotel, Lumière, the Delta Vancouver Suites Hotel, and Cioppino's. He brought this experience, along with an enthusiasm for trying new things, to Hart House when he joined the staff as a sous chef in fall of 2008. He says that having access to Hart House's on-site garden and working with a team of creative staff bring an element of play to his work. Hart House guests can look forward to outstanding Pacific Northwest cuisine as Kris takes the helm.

**Hart House at Deer Lake
6664 Deer Lake Avenue, Burnaby**

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Reservations by phone only at 604-298-4278

www.harthouserestaurant.com

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Attached – Kris Kabush Bio & Photo