



## **Lorenzo Loseto**

### **Executive Chef, George and Verity**

Lorenzo Loseto has built an enviable reputation as one of Canada's premier chefs. As the Executive Chef of *George* and *Verity*, he applies his classical training and modern approach to developing innovative menus inspired by the diverse cultures of Toronto and Canada. Lorenzo is devoted to the creation of exquisite and flavourful cuisine that reflects both who he is and the food he loves to cook and eat. Using minimal butter and cream, he creates a la carte tasting menus that allow guests to explore bold flavours and textures.

Lorenzo's skill as a chef extends beyond the kitchen to the art of selection. For him, quality is paramount. He opts for local and seasonal foods wherever possible and makes early morning excursions to the food terminal to source the best quality ingredients available each week - whether it's lobster from the Atlantic, foie gras from Quebec or mushrooms from BC. He also maintains long-standing relationships with valued suppliers across the country. And, to constantly test and re-test the selection process, Lorenzo regularly holds in-house 'tastings' of seasonal fruits, vegetables, cheeses and so on, with his dedicated staff to ensure the freshest and most flavourable foods are always served at *George* and *Verity*.

Throughout the year, Lorenzo leads his team in a number of charitable and culinary events including: Gold Medal Plates, Empty Bowls, Grand Cru and The Stop.

Lorenzo is constantly inspired by the environment around him – from the vibrant city to the changing seasons to his growing family. Voted one of Toronto's Best Chefs by Toronto Life magazine in 2006, Lorenzo honed his skills in some of Canada's finest kitchens before joining *George* in 2004. Most notably, he apprenticed at Three Small Rooms in the original Windsor Arms' Hotel, arguably one of the best kitchens of its time, and was Sous Chef in Susur Lee's legendary Lotus.

Lorenzo is married with two young daughters and credits his family for a large part of his success.



### **Critical Acclaim**

Joanne Kates, Globe and Mail

2005 "Chef Loseto is a master of big entertaining flavours."

2004 "The food is complex and layered and bursting with flavours. Loseto's technical skill underlies and permits those flights of artistic fancy."

James Chatto, Toronto Life Magazine

2006 "Lorenzo Loseto purposes a grazing menu of many small dishes, each one a virtuoso performance."

Bryan Miller, New York Times

2000 "Lorenzo Loseto has a deft touch for melding uncommon flavors."

Steven Davey, NOW Magazine

2005 "The plates are some of the most eye-popping around, as stimulating to the eye as to the taste buds, you want to linger over every single sensation to make it last forever."

Alan A. Vernon, Toronto.com

2004 "Rarely does a restaurant marry sophisticated presentation with conceptual brilliance, George does. Credit for this rare culinary cachet goes to Chef Lorenzo Loseto.

His masterful technique, eye-popping plates and attention to detail catapults Loseto to the ranks of top T.O. chefs."

### **Awards**

Zagat "World's Top Restaurants 2008" Food Category "Extraordinary"

Zagat, "Best Canadian Restaurant 2006"

The Economist, "Best Restaurant 2006 Toronto"

Toronto Life Magazine, "Top 20 Toronto Restaurants 2006"

En Route, "Top 10 Canadian Restaurants 2005"

Joanne Kates, "Best New Chef 2005"

Toronto Life Magazine, "Best New Restaurant 2004"

Toronto.com, "Best New Restaurant 2004"