

# LEE COOPER

*Chef & Owner, L'Abattoir*

Armed with a creative mind, classical techniques and a knack for crafting refined fare in his informed yet informal restaurant, Chef Lee Cooper commands attention on both plate and palate. He has collected numerous accolades during his two and half decades of experience in the industry and staked his claim as one of Canada's top culinary talents.

Born and raised on Vancouver Island, Cooper took his cues in some of BC's best kitchens and sharpened his skills at a number of Michelin starred restaurants in the US and UK before returning to the West Coast and opening award winning Gastown mainstay L'Abattoir as Chef and Owner in 2010.



In 2017, seeking an outlet for an even more elevated and unique culinary experience, he launched No. 1 Gaoler's Mews. The Program began as a restaurant within a restaurant concept and offered 8 guests an exclusive and intimate kitchen counter dining experience which also often featured guests Chefs joining Chef Cooper to collaborate on a multi-course culinary journey with tickets being auctioned off with proceeds going towards the BC Hospitality Foundation.

During the pandemic, the program evolved to into the Gaoler's Menu, a 9-course indulgent tasting menu offered in the dining room with optional wine pairings. Partial proceeds continue to support the BC Hospitality Foundation which provides scholarships in culinary arts and wine education as well as assistance to industry professionals facing financial crisis due to a medical condition.

Chef Cooper brings an unwavering dedication to offering one of the country's best dining experiences through his commitment to his team and his restaurant that can be felt in every visit to L'Abattoir.