

GUS STIEFFENHOFER-BRANDSON

Executive Chef, Published on Main

At Published on Main, Gus brings his passion for locally-farmed, foraged and fermented foods to the table, celebrating the bounty of British Columbia, while being globally inspired. Under his leadership, Published on Main has received several accolades, including #1 on Canada's 100 Best Restaurants in 2022 and attaining one of Vancouver's first Michelin stars.

Born and raised in Winnipeg, Manitoba, Gus spent a big part of his time growing up either in the garden at home, or out at his grandparents' farm. He's always had an incredibly close connection with food, and from an early age, felt most at home in the kitchen.



After a number of years working through many busy Winnipeg restaurants, Gus decided to get out of his comfort zone, and cook abroad. He completed several stages at Michelin-starred restaurants in Germany, before returning to Canada to work with well-respected chef Scott Jaeger at The Pear Tree Restaurant in Vancouver. He then spent a summer at Copenhagen's famed Noma, an experience that further shaped his food philosophies and broadened his knowledge.

Outside of Vancouver, Gus can often be found collaborating with other chef pals across the country, such as cooking on a river at RAW:almond.

When he's not on the stove, Gus is most likely in the mountains somewhere, foraging for mushrooms, huckleberries, elderflowers, or whatever other wild edible is at their prime.