

Francis Wolf

For nearly 15 years, Francis Wolf has been an integral part of the culinary team at Manoir Hovey, Relais & Chateaux, working in collaboration with chef Roland Menard. A native of Sherbrooke, he honed his skills under the auspices of renowned New York chefs Alain Ducasse, Daniel Boulud and Charlie Palmer, as well as chef Gary Danko in San Francisco, returning home to the Eastern Townships with new artistic horizons. He counts French chef Michel Bras as a seminal influence on his cooking, and his book, *Essential Cuisine*, a major inspiration.

Child of the Terroir

A father now to three boys, Francis Wolf exhibits in his cuisine a youthful ebullience and celebration of the terroir, of the richness that surrounds him in our lakes and rivers, fields and forests. He boldly showcases little-known or forgotten ingredients in an innovative manner, merging traditional Quebec recipes with avant-garde techniques. Heavily informed by a nostalgia for the flavours of his past, his cuisine forges a path through an unexplored territory of wild meats and garden herbs, and other treasures from small eclectic producers.

Wolf considers himself a socially responsible chef who does not hesitate to recycle his vegetable pairings with his pork producers, to cultivate his own heritage squashes (which merited a double page spread in the Montreal Gazette) and to celebrate the hunting season with new and unusual preparations of game.

Narration of the Seasons

His vision -- both authentic and very much at the core of Quebec cuisine -- is structured around his seven seasonal flavour profiles: in spring, flavours of birch, goat calf, crustaceans and other seafood; in summer, the regional harvest is supplemented with foraged edibles such as wild mushrooms, plants, herbs and marine plants; in autumn, free range poultry and fowl; in winter, an array of preserves, vinegars and syrups from our onsite birch and sumac trees. A product of tradition and terroir, Wolf's cutting edge cuisine strives to erase culinary boundaries.

Recognition

In March, 2015, Francis realized a longterm dream by cooking alongside Michel Bras and Olivier Roellinger at GourmetFest. On the Californian coast, the student finally got a chance to work alongside his idols.

Two years later the famous French gastronomy guide, Gault et Millau, produced their first guide to the province of Quebec naming Wolf "*Young Talent of the Year*" with a score of 16/20 -- 3 toques -- the highest score for a hotel restaurant.

Wolf has been guest chef at other Relais & Chateaux properties such as Wickaninnish Inn in Tofino, The Inn at Hastings Park in Lexington MA, and Eden Roc at Cap Cana in the Dominican Republic. On these occasions, both chefs are invited to each establishment to showcase their cuisine and their philosophy.