



PATRICK KRISS

Executive Chef / Owner, Alo Restaurant



Patrick Kriss first cooked at Rosedale Golf Club (Toronto) and quickly enrolled in George Brown's culinary arts program. He soon moved to the renowned Auberge du Pommier (Toronto). With big ambitions, Patrick trained with Chef Daniel Boulud at the Michelin-rated, Daniel (New York), before working at notable restaurants, Régis Marcon and La Maison Troisgros (France), and local hot-spots Acadia and Splendido (Toronto). In 2015, Patrick debuted his first restaurant, alo, bringing meticulous French food and service to the heart of Toronto's fashion district. Since opening, alo has earned the esteemed designation of Relais & Châteaux (2017), been crowned Canada's Best Restaurant (2017) by Canada's 100 Restaurants and has earned the elusive four-star rating by the Globe and Mail. On the heels of this success, Patrick has just opened his second restaurant, Aloette.