

Vancouver Observer

January 12, 2012

7 Questions with Chef Marc-Andre Choquette

Ariella Fong

<http://www.vancouverobserver.com/food/2012/01/12/7-questions-chef-marc-andre-choquette>

7 Questions with Chef Marc-Andre Choquette

[Ariella Fong](#)

Posted: Jan 12th, 2012



*Photo by John Wu*

Hailing from Québec, Chef Marc-Andre Choquette leads a talented culinary team at [Tableau Bar Bistro](#), a French restaurant offering traditional cuisine inspired by West Coast flavor.

Chef Choquette, or Chef Mac, as he's better known among his peers, got his start as a dishwasher and credits his mother for his passion for food.

Beginning in his hometown of Montreal, Chef Mac has worked all around the world, including Vancouver at Lumiere and Australia at Tetsuya's, Forty One Restaurant, Marque Restaurant and the Observatory Hotel. Chef Mac returned back to BC to work at [Sooke Harbour House](#) and then took over at the [Loden Hotel](#) first at Voya and now at Tableau Bar and Bistro as the Executive Chef.



Photo taken from [Tableau Bar and Bistro Website](#) - Chef Marc-Andre Choquette

Chef Mac took time out of his busy holiday schedule to answer a few questions from the Vancouver Observer.

**You've worked all over the world, how does Vancouver rank on this list?**

Definitely top three. Vancouver has tons to offer to any foodie out there, from fresh products to diversity in cultural restaurant experiences. Our beautiful summer weather allows us to enjoy the multiple patios out there, and the various locations of fresh food farmers market inspire us to cook.

**Your menu and the changing weekly features reflect a lot of creativity and opportunities to come up with new dishes. What is your creative process in making new dishes?**

We love creating any menu items from grown up so to speak, with the seasons changing and the selection of produce available.

How often do you feature new, off the menu dishes and what can our readers expect to see on upcoming new features?

We come up with seasonal terrine, and our meatless Monday represents our creative talent well. Another example, we will get whole suckling pig in [from the] butcher and transform everything - from pork meat sauce for daily pasta to grilled chop, house cured chorizo, and leg roast.

- [Tableau recently showcased a holiday-themed menu using local poultry.](#)

**How did your passion and love for food begin?**

From picking up different flavors [when I was] eating at friends' houses or doing the weekly shop with mum, to watching afternoon cooking shows instead of cartoons.

**Outside of Tableau, what is your favorite restaurant?**

[Tavola](#) and [Campagnolo Roma](#) are sure favorites to dine. Both [restaurants] offer very tasty food, always great service and timing of the food is always just right.

**What is your favorite thing to order at a restaurant?**

It all depends on what restaurant I am in. I like to order menu items where the chefs have put some thought and effort in; for example, terrines and braised items. My girlfriend, Andrea, and I enjoy ordering items we can share.

**When you are not in the kitchen, what do you enjoy doing?**

I like spending time with Andrea and our two dogs. I am [also] a passionate hockey player as well. Outdoor activities in the winter or summer and enjoying peace and quiet time at home.

Spoken like a true Vancouverite!

*Tableau Bar and Bistro is located inside the [Loden Hotel](#), a boutique hotel on Melville street. View their menu [here](#).*

*Length: 549 words*