



## Evolve Magazine Canadian Chef Spotlight: A Special Culinary Experience To Remember



March 28, 2025



6:14 pm



Food & Drinks, Trending Events



No Comments

Evolve Magazine experienced Restaurant Lucie's latest collaboration with renowned chef Jason Bangerter of Langdon Hall, a Relais & Châteaux property, at the highly anticipated La Collab No. 9 event. This collaboration, which took place on March 27, 2025, is part of Lucie's monthly chef series, where the restaurant partners with Toronto's top chefs to create exclusive culinary experiences.

Located at 100 Yonge St., Toronto, the collaboration brought together Lucie's Executive Chef Arnaud Bloquel and Chef Bangerter to craft a terroir-driven, French-inspired menu. Guests were treated to a multi-course tasting experience that highlighted exceptional local ingredients, expertly paired wines, and signature cocktails that showcased the artistry of both chefs.

The evening was a true celebration of fine dining and a reminder of the incredible culinary talent that Canada has to offer.

### Meet the Chefs

#### Chef Arnaud Bloquel

*Executive Chef, Restaurant Lucie*

Born in Agen, France, and raised in the Caribbean, Chef Arnaud Bloquel's culinary journey is a beautiful blend of diverse cultural influences and classical French training. Inspired by the cooking traditions of his two grandmothers—one from Normandie and the other from Italy—he developed a profound respect for family meals and the art of sharing food.

Chef Bloquel's professional career took shape in some of France's most esteemed kitchens, where he worked alongside culinary icons such as Pascal Borrell, Hôtel du Palais in Biarritz, and La Chèvre d'Or. He then sharpened his pastry skills in Gordes before refining his craft in Paris at Chef Christian Constant's Violon d'Ingres and Cocottes, followed by stints at L'Atelier de Joël Robuchon and Cyril Lignac's pastry kitchen.

In 2015, Chef Bloquel returned to Guadeloupe to open L'Orchidea, which quickly earned him widespread recognition, including the prestigious title of Best Master Restaurateur in France in 2018. Under his leadership, L'Orchidea was named the top restaurant in the Caribbean by Gault & Millau, receiving a remarkable 15 out of 20 rating and three Toques. Chef Bloquel also reached the semi-finals of the renowned Meilleur Ouvrier de France competition in 2022, cementing his reputation as a world-class chef.

Now at the helm of MICHELIN-recommended Lucie, Chef Bloquel continues to lead with innovation and expertise, focusing on elevating traditional French cuisine. His creativity and commitment to excellence are reshaping Toronto's fine dining scene, offering guests an unforgettable, immersive culinary experience.

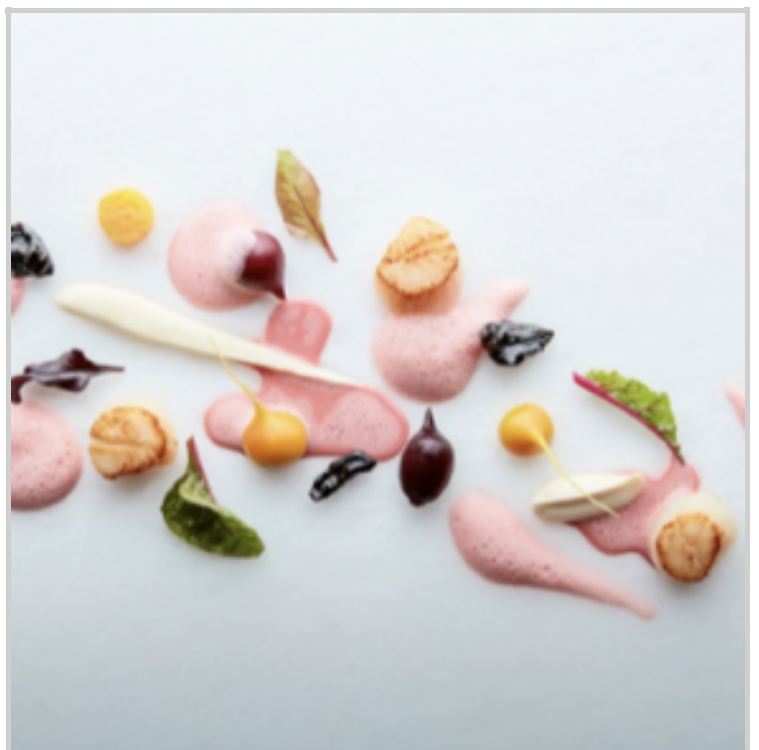
#### Chef Jason Bangerter

*Executive Chef, Langdon Hall*

Chef Jason Bangerter, a dedicated advocate for sustainable, locally sourced cuisine, has earned a stellar reputation for both his culinary creativity and commitment to responsible ingredient sourcing. As the Executive Chef at Langdon Hall, a MICHELIN-recommended establishment, he ensures that 80% of all food and beverages served come from Ontario, while also championing ocean-friendly seafood as a long-standing partner of Ocean Wise.

A recognized leader in the culinary world, Chef Bangerter's career spans both national and international stages, where he has had the privilege of working alongside some of the globe's most renowned chefs. Since joining Langdon Hall in 2013, he has built a team of talented individuals who share his philosophy, with a focus on utilizing the freshest, most flavorful ingredients sourced from the property and local farms. Chef Bangerter's dedication to quality and sustainability is matched by his passion for mentoring, empowering his culinary team to embrace his vision and philosophy.

Through his leadership, he continues to elevate Canada's fine dining scene, blending a deep respect for terroir-driven cuisine with a contemporary, refined approach.



The evening kicked off with a refreshing glass of Mumm Cordon Rouge Champagne, setting the stage for a remarkable multi-course menu crafted by both chefs. Guests were treated to an immersive dining experience, with the unique opportunity to engage with the chefs as they shared the inspiration behind each meticulously prepared dish.

Set against the refined ambiance of Restaurant Lucie, La Collab No. 9 proved to be a night brimming with exceptional flavors, inviting hospitality, and a truly unforgettable culinary journey. It not only met but surpassed all expectations.

The next chapter of this culinary collaboration will take place on April 12 at Langdon Hall, where Chef Bangerter will take the reins. For more details about our experience, be sure to check out **Evolve Magazine Canada's** Instagram account.

You can reserve your table [HERE](#).