



Chef Marco Duarte

A Montrealer with European roots, Chef Marco Duarte completed his culinary studies at LaSalle College in his hometown. Shortly after at 22, he leaves for the first time, with his backpack and knife roll in hand, in route for South East Asia. Over several months he discovers and gets inspired by the taste and smells of new cultures. He ends up in Brisbane Australia, working under one of the city's top chefs Russell Armstrong. Russell will pass down to Marco his expertise and the fundamentals in French and Italian cuisine. Upon his return to Montreal, He decides to further explore the gastronomy of his origins. He finds himself working for one of the best Portuguese restaurants in the city, Portus Calle, where he works closely alongside of chef owner Helena. Globe trotter by nature, after almost 2 years at Portus Calle, Marco leaves again this time the voyage begins in the Rockies of western Canada. Reconnected to the mountains and nature he travels all the way to Alaska before deciding to take his chances in Europe. He stays in the Swiss Alps for over 3 years, perfecting his skills and mastering new techniques at variety of establishments. Back in Montreal, he finds a small restaurant, La Recolte, which preaches a similar food

philosophy as his. He is delighted to develop a friendship with all three of the restaurant's chef-owners, who are devoted to sustainable, local and organic food. They open Marco's eyes not only to the challenges of using exclusively local ingredients but also to the quality and diversity of what is being produced so close to home. Within the year, he quickly realized that his heart was still in the mountains and that he needed a bit more of a challenge. He then accepts a position of Executive Chef at Tyax, where he can be found today expressing himself through his craft. Marco strongly believes that mise en place does not start in the kitchen, it starts in nature and on farms. A chef needs to strive to source the best ingredients possible. To do so he needs to find the right people who have the same passion and devotion towards food, people that take pride in what they produce. Only then will you get outstanding ingredients that speak for themselves. A chef must also be able to transform less noble ingredients into something delicious applying his skills and techniques. With food being considered commodity we all need to respect Mother Nature, respect your ingredients and waste nothing.