



## Darren Mitchell CCC, Executive Chef – Casino Operations

Grey Eagle Resort & Casino is proud to announce that Darren Mitchell CCC, has joined the team in the capacity of Executive Chef, Casino Operations.

A good portion of his life was spent in British Columbia which instilled a lifelong passion for food, wine and being outdoors. Working closely with vineyards, suppliers and on the farm himself, Darren knows what it takes to get the best product possible and how much work it took to get it there. Darren's culinary philosophy is to keep it simple, local and sustainable, while using brines, marinades and herbs to enhance his cuisine.

Darren started his career working in the local butcher and bakery shop in Sorrento BC. His culinary studies started at TRU culinary school as well as being the Chef at the Shuswap Lake Estates Golf and Country Club. Looking to gain more experience, he moved to Calgary to work at the Fairmont Palliser where he met his beautiful and talented wife. After working at a handful of Calgary's top restaurants, (Catch, Melrose and Calgary Golf and Country Club). Darren was missing BC, so he moved back to Kelowna to spend more time on the lake and in the fields, vineyards and orchards. Working with Chef Mark Filatow at Waterfront Wines Restaurant, he learnt the true "know your farmer concept" and started working at Stoney Paradise Farms in the morning to be closer to the produce. In that time Darren was finishing his Certified Chef de Cuisine and was the youngest one in Canada to do so.

He was the opening chef of a French bistro, where he specialized in vegan, local and gluten free menu items. With his wife taking a contract in Australia, Darren then took a position as the Chef de Cuisine at the Perth Pan Pacific Hotel in Australia where he over saw the CHOGM conference and cooking for the Queen of England. After traveling and staging around the world he returned to Kelowna to run a wine bistro and work as a swinging meat butcher (he has always had two jobs, always keeping busy with multiple tasks at a time). For the last four years Darren has been the Sous Chef at the Calgary Golf and Country Club. This is when he started his family of two amazing little boys.

When the chef hat is off, Darren can be found with his family as well as kite boarding, boating, foraging, hiking and working in his garden. Darren is absolutely thrilled to be joining the Grey Eagle Casino team