

SOUS CHEF

Wade Urash joined the Taboo Culinary team in the spring of the 2006 as sous chef for the conference and catering department.

A graduate of George Brown Culinary Management program Wade has spent the last 12 years expanding his knowledge of diverse culinary styles such as tapas, fusion, Asian and French cuisine. Wade apprenticed with the York Club in Toronto and at the Compleat Angler in Port Carling Muskoka. After completing his apprenticeship he worked with well-known establishments such as Jamie Kennedy Wine Bar and Far Niente restaurant.

Although having grown up in Toronto the call to Muskoka was strong and Wade returned to the Compleat Angler, as Sous Chef. He then moved on to Sous Chef at Moonriver Lookout in Bala.

Heavily-influenced by his grandmother, Wade's passion for food started at a very young age. With that same passion, yet years later, working with fresh seasonal ingredients, utilizing the abundant local farmers and being able to introduce new ideas to the culinary repertoire are what he enjoys the most. Consistent positive feedback from our conference guests on how much they enjoy their dining experience proves his dedication to excellence in the food he creates. Second-in-command to Taboo's Executive Chef, he continually strives to impress both our corporate and leisure guests.