

New Executive Chef Appointed at Taboo Resort Chef Andrew Dymond Cooks with Local Ingredients and a Global Influence

Gravenhurst, Muskoka (May 2010) – Taboo Resort Golf and Spa is pleased to announce the appointment of Andrew Dymond as Executive Chef. Bringing a wealth of knowledge and high standards to the role, Chef Dymond is passionate about cooking with local ingredients to create globally inspired dishes.

With over 15 years of experience in the hospitality industry, Chef Dymond takes great passion in cooking with local ingredients and prides himself on seasonal creations inspired by various regions from around the globe. As the new Executive Chef, he leads his European culinary team and oversees the operations of the resort's food and beverage outlets.

Prior to Taboo Resort, Chef Dymond held the title of Executive Chef at two hotels from The Vintage Hotel Group in Niagara-on-the-Lake: The Prince of Wales Hotel in 2003 and then the Queen's Landing Inn in 2005. He was also the Executive Chef at The Oban Inn for three years in the Niagara region. His culinary career began in England, where he trained with some of the top chefs in Europe and worked at the prestigious Relais & Châteaux hotel and 1-Star Michelin Restaurant, Chewton Glen.

Together with Taboo Resort's culinary team, Chef Dymond is poised to take its unique dining experience to another level.

Taboo Resort is located in the heart of Gravenhurst and is a comfortable ninety-minutes drive from Toronto. Taboo Resort is exclusive (in Ontario) to being a member of the prestigious Preferred Golf Club which offers its membership VIP access to first-class golf courses throughout North America. While the name Taboo is internationally known for its outstanding conference facilities, world-class golf and indulgent spa treatments, this ultimate resort also provides an unparalleled family experience which maintains taste and luxury.