

Juan Pablo Alfaro – Sous Chef

New to the Taboo team for 2009 is Juan Pablo Alfaro. After graduating from George Brown College Juan-Pablo (JP) began his cooking career at Muskoka Sands (Taboo). He then moved to Florida to work at Marks at the Park in Boca Raton for some international experience. Upon returning to Ontario he joined a Delta property for two seasons before given a chance to move to Banff, Alberta. There he joined the team at the five diamond Eden at the Rimrock Resort Hotel for a year and a half. When the opportunity knocked JP brought his enthusiasm for French Latin Cuisine to the Delta Sherwood Inn in Muskoka. His love for the Muskoka area has led him full circle back to where it all began, now known as Taboo Resort.

Born in Santiago, Chile, Juan- Pablo showed a passion for food at young age. Raised in Canada with a strong Latin influence he learned the importance of fresh ingredients from his mother while she prepared traditional Chilean dishes. His style of New World Cuisine with his study of fine dining have led to fresh new twists on our boathouse menu taking up to that next level for the 2009 season.

Excellence in food with a strong ambition to drive him, JP has become a force in the Taboo culinary team. His fresh menu and attention to detail has changed the boathouse philosophy from casual roadhouse to innovative South American. With his first season underway Executive Chef Don Potter can only expect that even bigger and better things will come from JP.