



LEE HUMPHRIES

Executive Chef, The Local Group/Local Lounge Grille

Originally from Cornwall, England, Lee's roots run deep in a passion for fresh, local food. As a farm boy delivering their vegetables to nearby restaurants, Lee was attracted to the hustle and bustle of the trade, making it a natural transition from the family's agro-farm to the kitchen. Lee commenced his gastronomic journey at a young age; starting his culinary apprenticeship at 13 in a neighbourhood restaurant and eventually cooking his way into some of the finest restaurants in London.

After six incredible years in London, including the luxury Westbury Mayfair Hotel, Lee's sense of adventure and passion for the sea brought him to Canada's west coast. A brief sojourn fishing for a month in British Columbia's Desolation Sound sparked an interest in sustainably sourced seafood. Landing at Vancouver's prestigious West Restaurant as a Sous Chef, Lee mentored under celebrated Chef David Hawksworth and his discerning palate. Lee then honed his culinary skills in some of the city's best restaurants including Chef de Cuisine at the Opus Hotel's Elixir

A unique opportunity followed to lead the culinary program at the Heather Hospitality Group. As Executive Chef, Lee indulged his appreciation for simple, but sophisticated fare along with craft micro-brews. At the Heather Group he opened Judas Goat, Fetch, and Everything Café, designing their creative and approachable menus.

More recently, Lee's most profound epicurean inspiration was drawn from Chef Robert Clark when he joined Vancouver's most sustainable seafood dining establishment - C Restaurant. Subsequently promoted to Executive Chef at the Kambolis Restaurant Group (C Restaurant, Raincity Grill and Nu), he wholeheartedly embraced their Ocean Wise philosophy of sourcing responsibly harvested and sustainable seafood.



With a new addition to the family, Lee desired a return to the lifestyle of his roots and the healthy environment of an agriculture region. In the Okanagan, he's found an extraordinary community of sustainably minded farmers, truly handcrafted micro-brews, boutique wineries, and a breathtakingly beautiful valley with a more simple approach to life. An avid fly fisherman, Lee is also enthusiastic about the recreational lifestyle opportunities available nearby.

Lee's menus predominately take a fresh approach to seasonal, local cuisine. His culinary philosophy is based on the integrity of ingredients that are seasonally inspired, sustainably raised, and locally grown. "I want food to be authentic yet sophisticated, with an emphasis on the bounty sourced from nearby farmers. Food should simply taste like it is supposed to. Local is such a perfect fit for me, as they're all about taste. As a chef, this is Nirvana. No waiting for deliveries from a truck in the city, the ingredients are literally right down the road. It truly is farm to fork. Local is much more than a name, it's a way of living".