

# Chef Warren Barr

The Pointe Restaurant at the Wickaninnish Inn  
Tofino, British Columbia



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Chef Barr has been a key member of the Inn's culinary leadership team since 2011, starting as Sous Chef alongside Chef de Cuisine Nicholas Nutting. He took the reins as Executive Chef in early 2013 coinciding with the departure of Nick Nutting. Warren is well-acquainted with being promoted from within. He entered the doors of Vancouver's Four Diamond restaurant Le Crocodile as apprentice, quickly graduating to the role of Chef de Partie.

Chef Barr spent five seasons as the Executive Chef of Prince Edward Island's The Inn at Bay Fortune, recognized as a pioneer of farm-to-table cuisine and of Canadian food culture.

Winters were spent in Montreal's critically acclaimed eateries, including Café Ferreira and Restaurant XO at the stunning Hotel Saint-James. There, Barr honed his expertise in European preparation styles, a style he learned to love during his early career working in the Juras.



At the Wickaninnish Inn, Chef Barr is successfully filling the very big shoes left behind by the Wick's past greats in the kitchen, including Chefs Rod Butters, Andrew Springett and Nicholas Nutting. Following the legacy of his predecessors, Barr continues to dazzle diners with creative combinations and delectable plates, while injecting his love of all things Canadian into every meal.

Barr's passion for locally sourced, sustainable and high-quality ingredients is evident in all aspects of the Inn's culinary program. Much of the fresh seafood served in The Pointe is fished from the very waters overlooked by restaurant. The kitchen team delights in using produce dropped at the doorstep straight from independent farmers from across Vancouver Island. With few exceptions, everything served at the Inn is made from scratch, and whenever possible, includes only locally sourced ingredients.

In Fall 2016, Warren was awarded a Gold Award by the University of Guelph for his Food Day Canada menu. He has also been invited to cook at the James Beard House in New York City for a celebration of Canadian cuisine in 2017