

Dinner with Chef Marc-Elie Lissade

YOUR ULTIMATE DRIVE IN CULINARY EXPERIENCE.

SATURDAY SEPTEMBER 25TH

LOCATION - AJAX GO STATION

TIME: 5:00^{PM}



2018 Chef Challenge Champion



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TICKETS AVAILABLE AT EVENTBRITE
AND WWW.CARIFESTIVAL.COM





Chef Marc-Elie Lissade

Executive Chef/ CEO of Black Apron Events

A Native of Haiti, Marc-Elie Lissade is an executive chef who worked within his own company (Chef Lissade Catering) where he creates modern, sophisticated French, Caribbean and Haitian cuisine. As a kid growing up, he always had an interest in culinary arts, that is his passion today.

Owner of Black Apron Events, his creations emphasize on purity, simplicity, season flavors and ingredients. A hard taskmaster who embraces contemporary gastronomy, his delicate and precise cooking style is experienced through constant evolving tasty dishes. He created menus for many Restaurants in The US where he lived for many years. In Canada, in 2015 his menu came out top 5 in Toronto in collaboration with executive Chef Magda from former La Creole Restaurant.

He also participated on Master Chef Canada first season. Chef Lissade participated and sponsored a Charity dinner in 2017 for Dominica in partnership with the Commonwealth of Dominica Association. Catered for SuperModel Canada Winner 2017 at "We Are Royals".

Chef Lissade catered the 2nd VAM Expo that took place The Brickworks this year. Special guest at Kastel Bar Restaurant in Haverstraw, NY for an event called Black Apron Events X Kastel Bar Restaurant In 2018. Winner of Taste of the Caribbean 2018. Catered for celebrity Haitian rapper, musician and actor Wyclef Jean. Catered for ZenitArt gallery and Fashion in Miami, Designer Aura Copeland, Adrien Forbes.

Currently Pending

Food Network : Beat Bobby Flay (NY) (Pending Fall) Food Network Canada : Fire Master (pending Fall) Netflix : The Final Table (Pending)



Appetizer

Aragula salad with papita, cherry tomatoes, parmigiana and Mango dressing

Entree

Creole Shrimp served with jackfruit purée and callaloo

Dessert

Haitian Rum cake with a chantilly cream and pomegranate seeds

PURCHASE TICKETS!