



Keiran Flaherty, Chef de Cuisine Bio

Keiran Flaherty's passion for cooking ignited at a very young age, sparked by his father's home-cooked meals and his mother's fresh-baked bread and biscuits. He honed his skills in many of Vancouver's top, award-winning, dining rooms including the Moustache Café, West and Cin Cin, where he gained knowledge of the nuances of different cuisine types. Today, Keiran is thrilled to be working once again with his mentor, Don Letendre, as Chef de Cuisine at Opus hotel, Vancouver, Yaletown's internationally renowned chic boutique hotel, home to Elixir bistro moderne and the stylish Opus Bar.

As Chef de Cuisine, Keiran enjoys all of the responsibility that comes with managing menu pricing, food costing, training kitchen staff, working on the line and running the brigade. His favourite activities are working on menu creation and fostering his innovative cooking style and discerning palate. Keiran prefers to work with local and sustainable produce, meat and fish and thrives on packing a simple recipe with bold flavour.