CHEF OLIVIER PERRET
SOFITEL MONTREAL GOLDEN MILE
LE RENOIR RESTAURANT

Chef Perret has spent a decade as part of Sofitel's worldwide family, helding positions as Executive Sous Chef at Sofitel Chicago Water Tower and as Head Chef of Sofitel Washington D.C. Lafayette Square's iCi Urban Bistro. Prior to joining Sofitel Hotels & Resorts, Olivier worked at several notable French restaurants in Montreal, including the prestigious Le Bernadin in Outremont, and Sheraton Hotel focusing on high-volume banquet functions.

Born and raised in France's Burgundy region, Chef Perret developed an affinity for seasonal and locally grown fruits and vegetables, continuously influencing his cooking style and his menu at *Renoir.*

Perret received his culinary training at L'École Hotelière Isle d'Abeau in Isére, France, honed his skills during an apprenticeship at La Tassée restaurant and then as a Chef at Le Bouchon in Lyon, France. In 2015, he participated in the famous TV Show "À couteaux tirés" and won the competition. In 2018, Chef Olivier Perret became part of the prestigious association, '*Maître cuisinier de France'* and *Ambassadeur de l'Érable* and in 2021, he succeeded in being part of the renowned '*Académie culinaire de France* '.

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