



HAWSWORTH
RESTAURANT GROUP

David Hawsworth is a celebrated Canadian chef who realized his culinary vision at his first eponymous restaurant in the very heart of downtown Vancouver. At [Hawsworth Restaurant](#), which opened in 2011, he has created the ideal setting to deliver compelling contemporary Canadian cuisine; a demonstration of his European-trained technical ability, deep appreciation for local ingredients and an absolute insistence on only the very best quality.

Hawsworth Restaurant Group's latest addition, [Nightingale](#), opened spring 2016 in Vancouver's Coal Harbour joining Hawsworth restaurant, Hawsworth Catering and [Bel Café](#). Echoing the original Hawsworth Restaurant's focus on exemplary service in an extraordinary setting, Nightingale's social approach to dining offers seasonal and vegetable forward dishes that showcase local ingredients with global influences.

In the fall of 2015 Chef Hawsworth began a [culinary partnership](#) with Air Canada to design a selection of innovative, sophisticated and Canadian-influenced seasonal signature dishes exclusively featured on Air Canada flights in International Business Class and Maple Leaf Lounges. His latest TV show, [Origins](#), has just launched on Telus Optik and will soon be available on Air Canada's onboard entertainment system.

A native Vancouverite who spent a decade honing his talents in Europe working in Michelin-starred kitchens, David Hawsworth soon emerged as one of Canada's leading culinary talents upon his return to Vancouver. In 2005 he was named Chef of the Year by Vancouver magazine and in 2008 David became the youngest chef inductee in to the BC Restaurant Hall of Fame.

Named Restaurant of the Year in 2012 by both Vancouver magazine and Maclean's magazine, Hawsworth restaurant has held the title of Best Upscale Dining by Vancouver magazine each year consecutively since opening. Canada's Best Restaurants currently recognizes Hawsworth to the top 10 across the country and no.1 in Western Canada, with sister restaurant Nightingale recognized as 5th best in the province; Hawsworth has firmly anchored himself at the helm of the Vancouver – and Canadian – dining scene.

In 2013 he launched the [Hawsworth Young Chef Scholarship Foundation](#), which annually awards \$10,000 and an international stage to boost the career of a young professional chef. Hawsworth donates his time to a number of charitable causes including his long-standing commitment to Fishing For Kids the West Coast Fishing Club's annual charity tournament benefiting the Canucks Autism Network.

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