

Karine Moulin

Pastry Chef

“Wizard of the whisks”

Karine Moulin has emerged as one of Canada’s Pastry Chefs to watch. As Pastry Chef of the vibrant Hotel Arts centered in downtown Calgary, Karine creates a myriad of culinary creations from wedding cakes to fine pastries.

Karine formalized her pastry passions at Sait Culinary Institute by completing the Pastry Arts Program in 2000. Having honed her skills in both private restaurants and hotel environments Karine’s flexibility and modern philosophy to food is obvious in the training and mentoring that she extends to her team.

2006 was a year of great media acclaim when she accepted the role of Pastry Chef for the upscale Calgary bistro St. Germain. Here she designed a dessert menu that set new pastry standards in western Canada. In its first year of business, St. Germain was voted one of Canada’s top restaurants and Karine was coined “*wizard of the whisks*” and proclaimed the city’s top pastry talent.

“*This is my dream job*” is how Karine speaks of her new post as the Pastry Chef and soon to be Corporate Pastry for the Hotels Arts. The heart of Hotel Arts is the nervy and vibrant Raw Bar restaurant where guests can order the delectable dessert sampler while sipping cocktails poolside. The Hotel Arts has just announced it’s new properties scheduled to open in early 2008. These will include a quaint 19-room Riverside Inn with lounge and restaurant, a 300-seat Italian market-style restaurant and deli and their highly anticipated fine dining restaurant. Karine’s talent and savvy style will define these new restaurant dessert and pastry programs and provide her a vast canvas to display her culinary artistry.