

Equality Day

& Celebration of Women



Anne Yarymovich

FRANK

ART. FOOD. TALK.

“ Women have traditionally been responsible for preparing the family meal. As nurturers, we embrace the notion and the reality of preparing food. I strive to honour my mother and my grandmothers by elevating their time honoured recipes to new heights with creativity and imagination. ”

Anne Yarymovich

Anne Yarymovich has served as executive chef at the Art Gallery of Ontario since 1996. Born in Montreal to parents of Ukrainian decent, Yarymovich's passion for cooking began at an early age. Inspired by family influences and French-Canadian traditions, Yarymovich is a member of Slow Food*, renowned for her cuisine focusing on local ingredients and seasonality.

Working with the AGO is a natural fit for Yarymovich, as she began with a fine arts degree in visual arts and photography from the University of Ottawa. Deciding to switch from art to a culinary career, Yarymovich graduated from George Brown College in May 1989 for culinary management, and has returned recently in the capacity of Chef instructor.

Yarymovich played a large role in bringing high-end brunch to Toronto in the 1990s. Setting a precedent for this popular late morning meal, Yarymovich was the original chef at Mildred Pierce from March 1990 to July 1996.

A unique and cutting-edge museum dining experience, FRANK transcends visitors' expectations of gallery dining. In developing the concept and menu for this new restaurant, Yarymovich focused on creating "contemporary comfort cuisine." Drawing on regional ingredients, she sees the art experience as a major source of inspiration.

*Slow Food International believes in recognizing the importance of pleasure connected to food. It supports concepts of biodiversity, sustainability and fair trade, through the use of local and seasonal ingredients.