



### The Art of Harvest with Chef Reinout Reniere

Combining the freshest locally grown ingredients into an intricate blend of artistic presentation and explosive flavor, **Chef Reinout Reniere** brings the native tastes of Belgium to Beijing for an enriching evening of culinary sophistication.

Since discovering the art of food in his grandfather's bakery, Chef Reinout spent years cultivating his skills at *Ter Groene Poort* in his hometown of Bruges before cooking at *Bistro d'Eygaliere* in France and *Park Hotel Kenmare* in Ireland. Finding comfort in his native region of West Flanders, he has since worked at *Pegasus* in Poperinge and *Carmelite* in Bruges.

Since 2007, Chef Reinout has led Restaurant *Zeno* in crafting gastronomic delight from hand-sourced, locally harvested ingredients, from one of the beautiful places in Europe, and also Chef's beloved hometown- Bruges.

