



Biography of Executive Chef Troy Fogarty

Kingfisher Oceanside Resort & Spa in Courteney, BC, is known for their long-standing tradition of exceptional cuisine and guests return year after year as much for the delectable food as for the spectacular spa and world-class views. When Troy Fogarty joined Kingfisher in 2008 as their new Executive Chef, the resort's restaurant began an exciting new chapter in dining excellence.

Born and raised on Vancouver Island, Fogarty was taught the love of cooking and good food at an early age by his French Canadian grandmother. Following his heart to the Chef's Program at Camosun College, Fogarty completed his training with the esteemed title of Apprentice of the Year in 1994.

Fogarty's experience in the culinary world has focus primarily on West Coast dining, with some interesting diversions along the way. One career highlight is the eight years the chef spent overseeing Victoria's famous Butchart Gardens Dining Room Restaurant. Fogarty's love of pairing cuisine with the great outdoors then took him to the BC mainland to work first as Chef de Parti at the Fairmont Chateau Whistler and then as Executive Chef of Whistler's Nicklaus North Golf Course. Fogarty returned to Vancouver Island in 2005 to lead Crown Isle Resort's Timber Room and Silverado Steak House in Courtney as their Executive Chef. When the opportunity to join Kingfisher Resort & Spa as Executive Chef came to Fogarty in 2008, he jumped at the chance to bring new life to the menu of the venerable Vancouver Island resort's dining room.

Diverging occasionally from the traditional restaurant background throughout his career, Fogarty has taken some unique opportunities to 'cook outside the box'. He has spent time on John Travola's private yacht as the personal chef of the actor and wife, Kelly Preston. He has presented a traditional afternoon tea for the visiting Prime Minister of China, and has even prepared a sumo-sized lunch for well respected Japanese sumo wrestlers on their first tour of North America. Fogarty also loves to take culinary 'education vacations' and has travelled to Italy on a personal holiday to learn about the soul of Italian cuisine.

Chef Fogarty's in-depth understanding of the history of the Comox Valley and its legacy of high quality produce, meats, local cheeses and fresh seafood has revitalized the Kingfisher Resort & Spa menu with exciting new dishes. Fogarty personally knows the local farmers, food producers and seafood providers he deals with and he is an exceptional 'sourcer' of fine local ingredients for the Kingfisher kitchen. Having a Comox Valley background also means that Fogarty knows exactly which seasonal delicacies to bring to his menu at their peak of flavour throughout the year.

Describing his culinary vision as 'Conscious Cuisine', Fogarty focuses on giving patrons an emotional connection and sense of personal care or indulgence to dishes prepared with organic, local and sustainable ingredients. Working dish by dish to create a seasonal menu that reflects the natural bounty of Vancouver Island year-round, Fogarty has taken classic Kingfisher cuisine and re-connected it back to essence of the Comox Valley. This re-focusing of local ingredients and flavours gives visitors a memorable dining experience at Kingfisher that represents the best of the West Coast.

Join Executive Chef Troy Fogarty and his culinary team at Kingfisher Oceanside Resort & Spa's dining room for exceptional dining and culinary special events paired with stunning panoramic views of the Strait of Georgia and Coastal Mountains.