

LE
BOULEVARDIER
RESTAURANT

David Pellizzari
Executive Chef, Le Boulevardier restaurant

David Pellizzari has worked in kitchens since the 1990s. He honed his talent in Ontario and Vancouver and eventually adopted Montreal as his home behind the stoves of Brasserie Le Réservoir under the direction of Chef Dany Bolduc. Next, he became the chef at Buvette Chez Simone, also in Montreal, where he cooked up the idea of opening his restaurant: Lili.Co. From 2013 to 2018, David was the darling of the culinary media and won Eater Magazine's Best New Restaurant in his first year. David and Lili.Co were part of the prestigious Visa Infinite Dining Series alongside Normand Laprise (Toqué!), Charles-Antoine Crête (Montréal Plaza), and Derek Dammann (Maison Publique). David's creativity has led to his recipes being published in the cookbook *Cuisine de mon enfance* and the guide *Where Chefs Eat*. When Lili.Co closed its doors in 2018 it was described as the saddest event of the year for Montreal's culinary scene. Fans of the talented chef can now reconnect with his creations at Le Boulevardier restaurant in Le Germain Hotel Montreal, where David will serve delicious cuisine inspired by French brasseries.