



Michael Hunter

Instagram: @thehunterchef Twitter: @thehunterchef
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Bio

Growing up just outside of Erin, Ontario and then moving to a horse farm in Inglewood as a child, Chef Michael Hunter, began his path towards becoming a chef at the age of 13 and fell in love with the restaurant industry and food.



But it wasn't until he was 18 that he had his first experience with hunting and eating wild game, and it was something that changed his perception of food forever.

"I went out turkey hunting with my friends and the first morning we had a big show, eight turkeys," he said. "We only had tags for two so we harvested them, and I couldn't believe the difference in flavour between wild meat and the turkey I ate on holidays."

Michael is an Honours graduate of the Humber College Apprenticeship Program, he obtained his Red Seal and has worked for some of Canada's top chefs and kitchens.

In 2015 Michael and Jody Shapiro opened Antler and have since had numerous accolades from the top new restaurant lists in Toronto Life, Air Canada en routemagazine, Eater magazine, Dine magazine and Post City magazine.

Hunter is a firm believer that anyone and everyone should have the option to access truly wild, organic meat in a sustainable way. At Antler they serve their guests game with regularly foraged indigenous Ontario herbs and edible flowers, along with an annual leek picks and one-off mushroom gathering trips. This is the way Michael loves to eat and his guests notice the difference.

Michael has been invited to cook around the world in culinary festivals in the United States, United Arab Emirates, Australia, Russia and Brazil.

When he isn't in the restaurant Michael and his family enjoy being in the wilderness. "I am always in the woods, I love the outdoors. There is just something about finding your own ingredients as a chef. It is a fulfilling, primal thing for me," he said. "It has become a huge part of my life."



Work with Michael

No stranger to the stage or camera, Michael is a truly delightful to work with.

His services include but are not limited to:

- Spokesperson & Brand Ambassador Work
- Branded TV and Radio Segments
- Live Cooking Demoes
- On Stage Food Events
- Sponsored Travel, Events & Brand Promo
- Recipe Development
- Influencer Event Hosting
- Cooking Class Events

For more information or to book Michael please contact Jordie McTavish at jordie@plutingroup.com or 416-358-6848

