

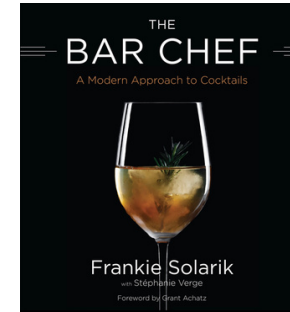
# Frankie Solarik



Instagram: @frankiesolarik Facebook: Frankie.Solarik

Although he prefers to describe some of his signature cocktails like his creation of the "Smoked cocktail technique" for the famous "Vanilla and Hickory Smoked Manhattan", "Illuminated Eucalyptus", "Geometric Lavender" as "Modernist" rather than "molecular" the cocktails on offer at his Toronto cocktail bar are perhaps best described as compositions, but rather harmonious musical notes. They are a personal artistic expression, a textural and sensory experience presented in the medium of a liquid.

At BarChef Solarik continues to push the envelope; growing a reputation as an innovator and advocate of the progressive approach to mixology. His approach is unique, his research impeccable, and his goal, far - reaching - Put simply, to inspire others worldwide to adopt a completely new approach towards the definition of the cocktail experience and dramatically expand on the Modernist movement.



## *Bio*

Author of the best-selling cocktail book "The Bar Chef - A Modern Approach To Cocktails" and owner of Toronto's popular cocktail bar BarChef, which was rated by Food and Wine magazine as one of the "Top new and innovative bars in the world". He is also the owner of the BarChef Project, Ontario's premiere bottled cocktail company available at the LCBO. Solarik is a pioneer of the progressive and contemporary approach to cocktails internationally.



He has been profiled in major international magazines, and TV including features on CNN, Forbes Magazine, National Geographic, Times Magazine, Vogue Magazine, GQ Magazine, as well as a guest judge on The Food Network's popular "Top Chef Canada". Frankie was also named a "Legendary Experimentalist" by The New York Times.

The buzz, domestically and internationally, is due to the fact that Solarik isn't just changing the way drinks are made but because he's changing the way cocktails are perceived in general. He does this by applying the same detail and passion to preparing cocktails that a chef would to haute cuisine.

## *Work with Frankie*

Frankie's creativity knows no- bounds. He is constantly pushing the envelope and inspiring those around him to do the same

His services include but are not limited to:

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

For more information or to book Frankie please contact Jordie McTavish at [jordie@plutinogroup.com](mailto:jordie@plutinogroup.com) or 416-358-6848