

MODERN CHINOISERIE



Attica

Christopher Joyce and
Suzanne Saul
www.attica.ca
[@atticahome](https://twitter.com/atticahome)

Christopher Joyce and Suzanne Saul, co-owners of Attica, have been design collaborators for over 20 years. With Bachelor of Fine Art degrees from the Nova Scotia College of Art and Design, the duo brings a contemporary, clean-lined sophistication to their decorative work. Chris, an award-winning product designer, creates one-of-a-kind and limited edition pieces.

What was the inspiration for your room?

During the time of Louis XV, entire rooms were often painted with chinoiserie garden scenes. We're putting a modern spin on this traditional decorative aesthetic.

What does great design bring to the dining experience?

A great dining design lifts your spirits and invites you to stay longer and socialize, so the whole experience becomes a celebration.

Are you early to arrive or fashionably late to dinner parties?

We like to show up about 10 minutes after the appointed time, allowing hosts a few extra moments to make last-minute preparations.

What does great design bring to the dining experience?

Guests should feel welcome and comfortable. A great design does that, but also engages and inspires.



Chef Luis Clavel

Argyle Modern Grill/
Chef Luis Table Experience
www.theargyle.ca
[@TheArgyleBar](https://twitter.com/TheArgyleBar)

Born in Puerto Rico and now a proud Canadian, chef Luis Clavel has a creative, contemporary and progressive approach. He has won numerous local and international awards including Atlantic Chef of the Year in 2008 and Nova Scotia Chef of the Year in 2008 and 2009. Luis received the Alex Clavel award in 2006, and the Human Resources Award from Nova Scotia Tourism in 2013. He's a member of Culinary Team Canada and the Canadian Culinary Federation. He was an invited chef at James Beard House in New York and is part of the group developing a Red Seal exam for cooks. Currently, Luis is adding his unique flair to The Argyle, and is planning to open an exciting new restaurant in the spring.