



THE 'QUIN HOUSE

Head of Culinary Jean-Paul Lourdes

A New Zealand native, Jean-Paul (JP) Lourdes has a storied and fascinating career covering a variety of sensory-stimulating concentrations. At The 'Quin House, Lourdes has developed and oversees the culinary programs throughout the club and through the private events division in creating unmatched gastronomic experiences and ambiance. Leading a team of culinary talents with both local and international roots, Lourdes has a most unique ability to develop intricate and involved concepts simultaneously while serving as a mentor and teacher for his team.

Under the roof of The 'Quin House, Lourdes' epicurean experiences masterfully guide the three globally-inspired restaurants ranging from Mediterranean to all-American to modern Japanese with a New England twist. Additionally, in our other food and beverage concepts, Lourdes has created a whimsical and elegant high-tea offering, a collection of hand-pressed juices and barista-made hot beverages, daily rotating gourmet snacks, and more. Most recently helming the Soho House in Malibu and at Joel Robuchon in Bangkok, Lourdes has endeavored to perfect his talents in the art of kaiseki – a culinary form he learned in Japan – that concentrates on enhancing the flavors of the freshest and most seasonal ingredients.

Lourdes' exceptional background and unparalleled artistry brings global connoisseur adventures to The 'Quin House. Upon graduating from the University of Paris XI (France) with a Bachelor's Degree in biochemistry, Lourdes found himself in the laboratory mixing fragrances for the perfume industry. Before long, Lourdes' sharp senses were heightened and he decided to nourish his innate culinary talent to fulfill his passion for creating. His prowess led him around the world, working in some of the most accomplished kitchens including Michelin 3-Star Restaurants in Paris, Tokyo, London and Hong Kong. Lourdes then completed a joint-Master's Degree in food science and nutrition from the University of New South Wales (Australia) in 2005. After relocating to New York City to work in the realm of research and development with restaurateur Stephen Starr, Lourdes garnered impressive reviews from major media outlets ultimately landing him an invitation to cook at the prestigious James Beard House in 2014. His exciting culinary adventure eventually led him to Boston.

Lourdes' belief is food is intended to enhance the senses, that ingredients should be treated with the greatest of respect and presented in combinations to best reveal individual characteristics.