



Paul Thomain has been a Pastry Chef since 2008. For 2 years, Paul studied and mastered working with chocolate, sugar and ice cream. While learning how to bake 'Viennoiseries' (Breakfast Pastries) he was also introduced to the different and high sanitary standards in baking laboratories. After several internships, Paul joined 'Citrus' in 2009 – a 2-star Michelin restaurant located on the Champs-Élysées (Paris, France). Under the direction of Chef Gilles Epié, Paul acquired an acute attention to details and the necessary organization skills to thrive at a premier establishment.

After perfecting his techniques on tiered cakes, cakes and chocolate candies at his parents' bakery, Paul joined the 5-Star Château d'Esclimont (France) from 2011 until 2013 under the direction of Chef Nicolas Gautier – twice winner of the Young Talent Award Gault et Millau. Always perfecting his skills, Paul has then worked consecutively in 2013 and 2014 at 'Le Numero 3' (Chef Laurent Trochain/1-Star/France) and at 'Bonito' (Laurent Cantineaux/Saint Barthelemy).

Upon Laurent Cantineaux's request, Paul has most recently joined and been working with Pastry Chef Gregory Gourreau (Alain Ducasse's former Pastry Chef). Paul is a 2nd Chef for Juvia & Sushi Garage in Miami Beach, FL.