



Like many of us, Andrew Fisk's first job was in a restaurant. Specifically, chain restaurants. Through his time working at East Side Mario's in Ontario, he learned a lot about food, and he learned a lot about himself.

Working in the service industry to Fisk used to mean creating the same meals and doing the same job each day, leaving him feeling uninspired. For him, the turning point was when a chef he looked up to told him to “button up and have some pride in what you do”. This is when he realized that he had pride in the consistency he was able to deliver working in chain restaurants, but he was also just as passionate about bringing creativity to his work. Upon making the move to PEI, this is what he set out to do.

Fisk started his journey in privately owned restaurants during his time working as a chef at restaurants such as Mill River Resort. In October of 2020, he decided to take the next step himself and start his own restaurant.

Fisk began working with partners at the Wellington Rural Action Centre and Skills PEI and had created his first business plan. Along with this came the creation of his initial menu, which really helped guide the vision for his future restaurant, and eventually guided him into our front door on Water Street.

Upon coming to CBDC to inquire about a General Business Loan, Fisk was very much still in the early stages of getting his business off the ground. Having trouble with his credit in the past, he struggled to obtain traditional lending. “I needed someone who was in my corner and wanted to fight to help bring my vision to life,” said Fisk. “Claus (CBDC Central PEI Bilingual Loans Officer) was that person for me. He is amazing – he guided me every step of the way, always remained positive, and was never afraid to point out areas for improvement when I brought my ideas to him. Working with incredible staff at CBDC Central PEI made me even more excited!”.

With his money in the bank, Fisk spent the following two months renovating the space that would soon be “A La Cuisine”. Right now, the restaurant is primarily focused on catering and “take and bake” and has been an instant staple in the Francophone community. With a mission to “bring people good food without breaking their wallets”, the restaurant has already seen success not only to the general community, but also for weddings and other events. Fisk sums it up best when he says that “A La Cuisine is all about various venues, and various menus”.



“Being a restaurateur, you have to roll with the punches” replied Fisk upon being asked what is next in his life as a new entrepreneur. “There’s much more to it than just making food – there’s bookkeeping, social media, and looking into hiring staff.”

We look forward to watching A La Cuisine grow throughout their first tourism season and beyond!