THE PINE

BIOGRAPHIES

Jeremy and Cassie Austin — a chef and a restaurateur from Georgian Bay who brought a MICHELIN Star to rural Ontario.

CHEF & CO-OWNER
JEREMY AUSTIN

CO-OWNER & GM
CASSIE AUSTIN





JEREMY AUSTIN · CANADA'S 100 BEST

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Jeremy Austin

CHEF & CO-OWNER

Raised in Thornbury, on Georgian Bay, Jeremy trained in the Italian culinary arts program at George Brown College in Toronto. At graduation he earned a stage at Antica Corte Pallavicina, a MICHELIN-starred kitchen in Emilia-Romagna.

An offer to cook Italian food in China took him and Cassie to rural Wuxi, then Hong Kong, then Shanghai. He cooked Italian by day and learned Chinese cooking everywhere else — the foundation of The Pine's menu today, built with Ontario produce and Canadian fish and meat.

Back in Ontario, he and Cassie began The Pine as a harvest-table pop-up in 2020. Under his direction it has earned a MICHELIN Star three years running, ranks No. 11 in Canada and No. 48 in North America. In 2026 the couple opened a second restaurant, LORE, in Collingwood. Jeremy is an All-Clad Canada partner chef.

"We obsess over every single detail."

CP24, 2026



CASSIE AND JEREMY AUSTIN AT THE PINE · ON THE BAY MAGAZINE

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Cassie Austin

CO-OWNER & GENERAL MANAGER

Cassie met Jeremy at a restaurant in Thornbury, studied alongside him at George Brown College, and went with him to Italy and China.

She runs the dining room and the operations of The Pine. The restaurant's first dinners were served on her family's farm, which still grows most of the produce The Pine uses. When the couple moved The Pine to Creemore in 2024, they renovated the former gas station largely themselves.

With Jeremy she co-owns LORE, the couple's second restaurant, which opened in Collingwood in 2026 and was named MICHELIN Recommended in its first year.

"Her attention to detail is beyond a lot of people I've ever met."

JEREMY AUSTIN, CP24, 2026

Thornbury → Italy → China → home.



JEREMY AND CASSIE AUSTIN · CP24

Early	Jeremy and Cassie meet in a Thornbury restaurant, then train together at George Brown College, Toronto.
Italy	Jeremy cooks at Antica Corte Pallavicina, a MICHELIN-starred restaurant in Emilia-Romagna.
China	The couple move to Wuxi, then Hong Kong and Shanghai. Jeremy cooks Italian while learning Chinese cuisine.
Return	Back in Ontario, The Pine begins as a pop-up harvest table on Cassie's family farm, surrounded by pines.
2020	The Pine opens as a 12-seat room in downtown Collingwood.
2024	The Pine moves to a converted gas station in Creemore. In September: ✦ One MICHELIN Star.
2026	The Pine ranks No. 11 in Canada and No. 48 in North America and keeps its Star a third year. The couple open LORE in Collingwood.

THE PINE

INTERVIEWS & MEDIA ENQUIRIES

Marvellous Mondays

INFO@THEPINECREEMORE.CA

ON BEHALF OF JEREMY & CASSIE AUSTIN

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