Jaguar at the Bistro is a fine dining restaurant, located at 110 Main St. in Youngstown, N.Y. The restaurant combines French cooking techniques with authentic Mexican dishes. It embodies the tradition and dedication of a family who is passionate about cooking.

Executive chef and owner, Victor Parra Gonzalez and his mother, Olivia Polin, opened Jaguar at the Bistro in November 2013. The duo bought the restaurant from the previous owner in October 2013 and opened its doors in one short month.

Parra always dreamed of opening his own restaurant. He spent his childhood growing up in Guerrero, Mexico. He then went on to study French cooking techniques in Montreal. After refining his techniques he spent six months travelling around Mexico. While in Mexico, he apprenticed in humble kitchens, learning to cook authentic Mexican dishes. Seven year later, he decided to make his dream a reality and opened Jaguar at the Bistro.

When creating the concept for Jaguar at the Bistro, Parra stressed the importance of using the restaurant as a reminder of his heritage. The restaurant’s namesake stems from the legend of Acapulco. In the legend, the people of his hometown, Guerrero, were considered the jaguar warriors. Parra chose to incorporate the legend into the name to serve as a reminder of where he came from.
Parra puts a great deal of emphasis on creating an affordable fine dining experience while using high quality ingredients. He orders only premium foods from local suppliers. To ensure that all the dishes are fresh, he keeps a small quantity of ingredients in the restaurant, frequently receiving fresh shipments. Jaguar at the Bistro features 16 bottles of local and imported wine.

Once Jaguar at the Bistro is established, Parra plans to open a second location. He does not want to create a franchise, but instead open different restaurants with different concepts.