

CANADA'S BEST NEW DINING TRENDS

2004

LES PLUS FORTES NOUVELLES TENDANCES GASTRONOMIQUES

THE ART OF THE MEAL: FROM 57 NEW HOT SPOTS COAST TO COAST, HERE'S THE LATEST RESTAURANT INTELLIGENCE – SOUP TO NUTS.

FESTIN À LA CARTE : DANS 57 NOUVEAUX RESTOS, D'UN OCÉAN À L'AUTRE, L'AVENIR CULINAIRE PREND FORME.

TEXT | TEXTE CHRIS JOHNS

BEST COCKTAIL All aboard the Paris Express (Grey Goose vodka and absinthe) at **BOUCHONS** (Kelowna, B.C.). Induce a Zen state with Ginger Comfort (gin, jasmine green iced tea and ginger syrup) at **WILD TANGERINE CUCINA DOMESTICA** (Edmonton). **ALTO PALATO**'s (Montreal) revved-up Bellini features prosecco, vodka and Campari. The City Hall martini at **AURORA BISTRO** (Vancouver) blends Grey Goose with 15-year-old balsamic vinegar. But **PARKSIDE RESTAURANT** (Vancouver) made the year's best, juicing up the traditional negroni with blood-orange sorbet.

CANADA'S BEST NEW WINE LIST With so many restaurants moving toward simplified menus, the vast, big-money wine list is rare. Yet a few have made significant investments in their wine programs, including our winner, **ARBUTUS GRILLE** (Brentwood Bay, B.C.). By the glass, half bottle and double magnum (equals four bottles, if you're counting) – the B.C.-heavy list offers a virtual tour of that province's wine regions. California is also well represented with plenty of boutique wines; French producers include one shiny bit of window dressing, an 1888 Château Lafite for \$1,888. In close second, **RESTAURANT LA QUINTESSANCE** (Mont-Tremblant, Que.) has a strong French-leaning list well suited to its contemporary French cuisine. **ALTO PALATO** (Montreal) is notable for its interesting selection of Italian producers.

NO WHINING AT THE BAR Wine bars have some of the most exciting and clever wine lists this year. **CRU** (Vancouver) has cre-



1 PULLMAN, MONTRÉAL

LES MEILLEURS APÉROS On prend le Paris Express (vodka Grey Goose et absinthe) aux **BOUCHONS** (Kelowna, C.-B.). On se fait zen grâce au Ginger Comfort (gin, thé vert au jasmin glacé et sirop de gingembre) de **WILD TANGERINE CUCINA DOMESTICA** (Edmonton). Le Bellini de l'**ALTO PALATO** (Montréal) conjugue Prosecco avec vodka et Campari. Le City Hall Martini de l'**AURORA BISTRO** (Vancouver) marie la Grey Goose à du vinaigre balsamique vieilli. Le **PARKSIDE RESTAURANT** (Vancouver) l'emporte avec son Negroni au sorbet à la sanguine.

LES MEILLEURES CARTES DES VINS Les menus tendant vers la simplicité, les cartes des vins à prix exorbitant se font rares. Certains restaurateurs ont toutefois investi dans leur cave, notamment notre gagnant: l'**ARBUTUS GRILLE** (Brentwood Bay, C.-B.). Au verre, à la demi-bouteille et au double magnum (l'équivalent de quatre bouteilles), la carte offre une tournée virtuelle des régions viticoles de la Colombie-Britannique.