



AIR CANADA 

enRoute

Dining Guide 2009

2009 Guide des restaurants



Presented by Penfolds
Présenté par Penfolds

Penfolds[®]

Max Schubert

Winemaking legend and
creator of Penfolds Grange

Dreamed of making a truly Australian red with such balanced complexity it would mature and develop for at least 20 years and rival the world's finest wines. First vintage maligned and misunderstood. Ordered to stop making it, he persisted (with the support of Jeffrey Penfold-Hyland). Penfolds Grange is now one of the most sought after red wines in the world.

Newspix/News Limited

To the renegades.
To those who do things for love not money.

160 years of winemaking.



Welcome to the fifth annual *enRoute* Dining Guide.

Voici le cinquième guide annuel
des restaurants d'*enRoute*.

From coast to coast to coast, Canada boasts a wonderful collection of fine restaurants that cater to every taste, from stylish bistros to tiny chowder houses, from ethnic-based eateries to ultra-posh hotel dining rooms. Within this guide, you will find a directory of all the excellent restaurants that have been recommended by *enRoute* since 2002, including this year's Top 10 list of Best New Restaurants (see page 6). We suggest that you remove this pocket-size guide for future reference and enjoyment. Bon appétit!

D'un océan à l'autre, le Canada peut se targuer d'une merveilleuse gamme de bons restaurants qui satisfont à tous les goûts, des élégants bistros aux tout petits restaurants de fruits de mer, en passant par les restaurants ethniques et les salles à manger huppées des grands hôtels. Dans ces pages, vous trouverez un répertoire de tous les excellents restaurants recommandés par *enRoute* depuis 2002, y compris la liste des 10 meilleurs nouveaux restaurants de cette année (voir page 6). Nous vous recommandons de conserver ce guide de poche pour pouvoir vous y référer ultérieurement. Bon appétit !

Restaurant listings by region appear on page 7.

Vous trouverez la liste des restaurants par région à la page 7.

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Présenté par Penfolds



Cover photo: Evan Dion
Photo de couverture : Evan Dion

What's your number?

Penfolds' extensive collection of numbered 'Bin' wines offers the rich taste of fine wines at affordable prices

*A*mong the 40-plus wines in Penfolds' award-winning portfolio, there is a special collection known simply as 'Bin' wines. Every year the winery sets aside special lots of wine it deems particularly interesting to see how they develop. Historically, they were placed in numbered bins in the cellars and those that passed muster were ultimately made available to the public. Rather than being christened with extravagant names, their labels simply bore the numbers of the bins from which they originated. Over the years many of these selections have gone on to become staples of the Penfolds collection. In fact, the tradition began decades ago with the winery's iconic Grange, which started out as Bin 95.

Another highly acclaimed wine born out of this experimental tradition is Bin 389. This cabernet-shiraz—affectionately dubbed Baby Grange as components are matured in one-year-old Grange barrels—Bin 389 embodies all of the benefits of this popular cross-varietal blend. The cabernet sauvignon grapes lend an intense perfume and flavour to the wine, thanks to the chocolaty tannins, while the shiraz grapes add rich, fruit flavours.

Bin 389 has earned many distinctions since its first offering in 1960. In 2007 it was the most popular wine sold at auction in Australia, partly because of its reputation for aging well. This full-bodied, classic red is the perfect companion to a grilled steak but also pairs well with lighter fare, such as a garlic-and-oil pasta.

For white wine lovers, Penfolds Bin 51 Eden Valley Riesling is a bright, fresh offering with crisp acidity and a flavour often described as floral with a hint of lime. A relatively new addition to the Penfolds portfolio—its first vintage was just 10 years ago—Bin 51 represents the company's growing interest in and burgeoning success with white wines. It pairs beautifully with seafood and makes an ideal accompaniment to a variety of Asian dishes. ■

To learn more about Penfolds' award-winning wines, visit www.penfolds.com



To win a Penfolds culinary experience at one of Canada's best new restaurants and receive exclusive updates, register at www.winesweeps.com/penfolds contest name: enrout



Peter Gago's quest for excellence

Peter Gago enjoys his work. And who can blame him? As Chief Winemaker for Penfolds, he has the enviable task of spending half the year immersed in winemaking while the other half is spent travelling the world sampling some of the best wines each region has to offer. He does so to ensure he brings the finest benchmarks to measure against when crafting Penfolds wines.

Gago's path to winemaking followed an indirect route. After earning a Bachelor of Science degree, he began working as a math and science teacher. Then, at the age of 29, teacher became student once more when he enrolled at Roseworthy College to pursue his passion for winemaking—an endeavour that allowed him to combine his love of science with a healthy dose of creativity.

He joined Penfolds in 1989 and in 2002 became just the fourth person to earn the title of Chief Winemaker at the prestigious winery. Energetic and engaging, Gago has become one of the leading experts in his field, has authored two books and is regularly invited to deliver lectures around the world, maintaining his roots as a natural educator. Most importantly, under his stewardship and that of his winemaking team, the wines of Penfolds have taken their own high standards to a new stratosphere. ■

Let's hear it for... The mostly misunderstood sommelier

“A lot of people aren't really sure what a sommelier does,” observes Barbara Philip, a Vancouver-based sommelier and one of the partners behind Barbariain Wine Consulting. “They often have this image of a tall, snooty guy who sniffs when you order the \$20 bottle.”

Understanding what a sommelier does can help restaurant customers make the most of their dining experience, says Philip. In addition to putting together the restaurant's wine list, keeping track of bottle inventory and teaching wait staff about wines, sommeliers are there to help diners choose the best wine for their meal. But since wine preferences are subject to taste and often dictated by budget, Philip says it helps to give the sommelier as much information as possible.

“If you're interested in trying something new and funky, let your sommelier know,” she says. “And indicate your price range—you can do this discreetly by pointing to a specific wine on the list and saying ‘I'm interested in something like this.’ A good sommelier should pick up that you pointed at a \$50 wine and make a recommendation within that price range.”

Contrary to their reputation, sommeliers are, for the most part, not scary people, says Philip. “They're there to share their knowledge and love of wine with you. If you show even the slightest interest in wine and invite their opinion, they're going to love you.” ■



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THEBRAKEHOTEL.CA



Canada's Best New Restaurants 2009

Les meilleurs nouveaux restos canadiens 2009

- 1 Cibo**
900 Seymour St., Vancouver, BC
604-602-9570 *cibotrattoria.com*
- 2 The Black Hoof**
928 Dundas St. W., Toronto, ON
416-551-8854
- 3 Rush**
100-207 9th Ave. SW, Calgary, AB
403-271-7874 *rushrestaurant.com*
- 4 Atelier**
540 Rochester St., Ottawa, ON
613-321-3537 *atelierrestaurant.ca*
- 5 Murray Street**
110 Murray St., Ottawa, ON
613-562-7244 *murraystreet.ca*
- 6 Cabane à Sucre Au Pied de Cochon**
11382, rang de La Fresnière, Saint-Benoît de Mirabel, QC
450-258-1732 *cabaneasucreaupieddecochon.com*
Seasonal/En saison
- 7 Ship to Shore**
2684 Rte 20, Darnley, PEI
902-836-5475 *shiptoshorelounge.com*
Seasonal/En saison
- 8 Pizzeria Libretto**
221 Ossington Ave., Toronto, ON
416-532-8000 *pizzerialibretto.com*
- 9 Culina Highlands**
6509 112th Ave. NW, Edmonton, AB
780-477-2422 *culinafamily.ca*
- 10 La Salle à manger**
1302, av. du Mont-Royal E., Montréal, QC
514-522-0777 *lasalleamanger.ca*

British Columbia Colombie-Britannique

Amante Bistro

Fine Dining | Cuisine gastronomique | 483 Main St.,
Penticton 250-493-1961 amantebistro.com

Bacchus Restaurant & Lounge

Bar/Lounge | Bar-salon | Wedgewood Hotel & Spa,
845 Hornby St., Vancouver 604-608-5319
wedgewoodhotel.com

Bearfoot Bistro

Fine Dining | Cuisine gastronomique |
4121 Village Green, Whistler 604-932-3433
bearfootbistro.com

Boneta

Market | Cuisine du marché | 1 W. Cordova St.,
Vancouver 604-684-1844 boneta.ca

Bouchons

French | Cuisine française | 105-1180 Sunset Dr.,
Kelowna 250-763-6595 bouchonsbistro.com

Brasserie L'école

French | Cuisine française | 1715 Government St.,
Victoria 250-475-6260 lecole.ca

Cabana Bar and Grille

General | Cuisine variée | 3799 Lakeshore Rd.,
Kelowna 250-763-1955 cabanagrille.com

The Cascade Room

General | Cuisine variée | 2616 Main St., Vancouver
604-709-8650 thecascade.ca

Cassio Bistro

Contemporary | Cuisine moderne | 420 W. Pender St.,
Vancouver 604-605-0420 cassiovancover.com

Cedar House Café & Restaurant

Fine Dining | Cuisine gastronomique | 735 Hefti Rd.,
Golden 250-344-4679 cedarhousecafe.com

Century

Latin | Cuisine latino | 432 Richards St., Vancouver
604-633-2700 centuryhouse.ca

Chambar

Belgian | Cuisine belge | 562 Beatty St., Vancouver
604-879-7119 chambar.com

Chow

Pacific Northwest | Cuisine du nord-ouest |
3121 Granville Street, Vancouver 604-608-2469
chow-restaurant.com

Cru

Fine Dining | Cuisine gastronomique |
1459 W. Broadway, Vancouver 604-677-4111 cru.ca

Don Francesco

Italian | Cuisine italienne | 860 Burrard St., Vancouver
604-685-7770 donfrancesco.ca

Elixir

French | Cuisine française | 350 Davie St., Vancouver
604-642-0557 elixirvancouver.ca

Fifty Two 80 Bistro & Bar

General | Cuisine variée | Four Seasons Resort,
4591 Blackcomb Way, Whistler 604-935-3400
fourseasons.com/whistler

Fire and Water Fish and Chophouse

General | Cuisine variée | Marriott Victoria,
728 Humboldt St., Victoria 250-480-3800
marriottvictoria.com

Fraiche

Fine Dining | Cuisine gastronomique |
2240 Chippendale Rd., West Vancouver 604-925-7595
fraicherestaurant.ca

Fuel

Market | Cuisine du marché | 1944 4th Ave.,
West Vancouver 604-288-7905 fuelrestaurant.ca

Go Fish

Seafood | Fruits de mer | 1505 W. 1st Ave.,
Vancouver 604-730-5040

The Greedy Pig

General | Cuisine variée | 307 W. Cordova St.,
Vancouver 604-669-4991 thegreedypig.ca

Hapa Izakaya

Japanese | Cuisine japonaise | 1479 Robson St.,
Vancouver 604-689-4272 hapaizakaya.com

Lift Bar Grill View

Contemporary | Cuisine moderne |
333 Menchions Mews, Vancouver 604-689-5438
liftbarandgrill.com

Memphis Blues Barbeque House

Southern Barbeque |
Grilladerie style sud des États-Unis |
1465 W. Broadway, Vancouver 604-738-6806
memphisbluesbbq.com

Metro

Canadian | Cuisine canadienne | Waterfront
Centre, 909 Cordova St., Vancouver 604-662-3463
metro dining.ca

Mistral

French | Cuisine française | 2585 W. Broadway,
Vancouver 604-733-0046 mistralbistro.ca

Niche

Contemporary | Cuisine moderne |
225 Quebec Street, Victoria 250-388-4255
nichedining.com

Nu

Canada's Best New Restaurant 2006

Le Meilleur nouveau resto canadien de 2006
Contemporary | Cuisine moderne |
1661 Granville St., Vancouver 604-646-4668
whatisnu.com

Opus Bar

Bar | Bar | Opus Hotel, 350 Davie St., Vancouver
604-642-0557 opusbar.ca

Pair Bistro

Fine Dining | Cuisine gastronomique |
3763 W. 10th Ave., Vancouver 604-224-7211
pairbistro.ca

Pied-à-Terre

Bistro | Bistro | 3369 Cambie St., Vancouver
604-873-3131 pied-a-terre-bistro.ca

Provence Marinaside

Mediterranean | Cuisine méditerranéenne |
1177 Marinaside Cres., Vancouver 604-681-4144
provencevancouver.com

Red Fish Blue Fish

Seafood | Fruits de mer | 1006 Wharf St., Victoria
250-298-6877 redfish-bluefish.com

The Rosemeade Dining Room

Fine Dining | Cuisine gastronomique |
429 Lampson St., Victoria 250-412-7673
englishinn.ca

Salt Tasting Room

Contemporary | Cuisine moderne | 45 Blood Alley,
Vancouver 604-633-1912 salttastingroom.com

Senova

French | Cuisine française | 1864 W. 57th Ave.,
Vancouver 604-266-8643

Seven Six Four

Café/Bistro | Café-bistro | 4600 Lakeshore Rd., #12,
Kelowna 250-764-7645 sevensixfour.com
Breakfast and lunch only

Shelter

Canadian | Cuisine canadienne | 601 Campbell St.,
Tofino 250-725-3353 shelterrestaurant.com

The Shore Club

Fine Dining | Cuisine gastronomique |
688 Dunsmuir St., Vancouver 604-899-4400
theshoreclub.ca

Smitty's Oyster House

Seafood | Fruits de mer | 643 School Road Wharf,
Lower Gibsons 604-886-4665
smittysoysterhouse.com

Smoken Bones Cookshack

Southern Barbeque |
Grilladerie style sud des États-Unis |
721 Station Ave., #101, Victoria 250-391-6328
smokenbones.ca

So.Cial at Le Magasin

Contemporary | Cuisine moderne | 332 Water Street,
Vancouver 604-669-4488 socialatlemagasin.com

Sobo

World | Cuisine du monde | 311 Neill St, Tofino
250-725-2341 sobo.ca

Stage

Bistro | Bistro | 1307 Gladstone Ave., Victoria
250-388-4222 Stagewinebar.com

The Taco Shack

Mexican | Mexicain | 1937 Cornwall Ave., Vancouver
604-736-8226 tacoshack.ca

The Temple

Pacific Northwest | Cuisine du nord-ouest |
525 Fort St., Victoria 250-383-2313 thetemple.ca

Tequila Kitchen

Mexican | Mexicain | 1043 Mainland St., Vancouver
604-681-2120 tequilakitchen.ca

Vij's Rangoli

Indian | Cuisine indienne | 1488 W. 11th Ave.,
Vancouver 604-736-5711 vijsrangoli.ca

Waterfront Restaurant & Wine Bar

Pacific Northwest | Cuisine du nord-ouest |
104-1180 Sunset Dr., Kelowna 250-979-1222
waterfrontrestaurant.ca

Wild Rice

Asian/Western Fusion |
Cuisine fusion occidendo-asiatique |
117 W. Pender St., Vancouver 604-642-2882
wildricevancouver.com

Yew Restaurant & Bar

Bar/Lounge | Bar-salon |
Four Seasons Hotel Vancouver, 791 West Georgia St.,
Vancouver 604-689-9333
fourseasons.com/Vancouver

Prairies

Alloy

Fusion | Cuisine fusion | 220 42nd Ave. S.E.,
Calgary, AB 403-287-9255 alloydining.com

Big Fish

General | Cuisine variée | 1112 Edmonton Trail N.E.,
Calgary, AB 403-277-3403

Bistro 7 1/4

Bistro | Bistro | 725 Osborne St., Winnipeg, MB
204-777-2525 alexanderskitchen.com

Blink

Contemporary | Cuisine moderne | 111 8th Ave. S.W.,
Calgary, AB 403-263-5330 blinkcalgary.com

Blue Chair Cafe

General | Cuisine variée | 9624 76th Ave.,
Edmonton, AB 780-989-2861 bluechair.ca

BLVD

Contemporary/Lounge | Cuisine moderne et salon |
1800 4th St. S.W., #150, Calgary, AB 403-244-2583
blvdounge.com

Capo

Italian Mediterranean |
Cuisines italienne et méditerranéenne |
1420 9th Ave., S.E., Calgary, AB 403-264-2276
caporestaurant.ca

Catch Oyster Bar

Seafood | Fruits de mer | 100 8th Ave., S.E.,
Calgary, AB 403-206-0000 catchrestaurant.ca

Chef's Table

Fine Dining | Cuisine gastronomique |
Kensington Riverside Inn, 1126 Memorial Drive N.W.,
Calgary, AB 403-228-4442 kensingtonriversideinn.com

The Copper Pot

General | Cuisine variée | 9707-110th St.,
Edmonton, AB 780-452-7800 copperpot.ca

The Coup

Vegetarian | Cuisine végétarienne |
924 17th Ave., S.W., Calgary, AB 403-541-1041
thecoup.ca

Culina Café

General | Cuisine variée | 9914 89th Ave.,
Edmonton, AB 780-437-5588 culinafamily.ca

Diner Deluxe

American Traditional | Cuisine américaine typique |
804 Edmonton Trail N.E., Calgary, AB 403-276-5499
dinerdeluxe.com

Fuze Finer Dining

Fine Dining | Cuisine gastronomique |
2nd floor, 110 Banff Ave., Banff, AB 403-760-0853
fuzedining.com

Mercato

Italian | Cuisine italienne | 2224 4th St., S.W.,
Calgary, AB 403-263-5535 mercato gourmet.com

Mirlycourtois

French | Cuisine française | 188 Princess St.,
Winnipeg, MB 204-942-7332 mirlycourtois.ca

Juniper Bistro and Lounge (Mukamuk)

General | Cuisine variée | 1 Juniper Way
(The Juniper Hotel), Banff, AB 403-763-6205
thejuniper.com

Muse Restaurant & Lounge

French/Canadian | Cuisines française et canadienne |
107 10A St., N.W., Calgary, AB 403-670-6873
muserestaurant.ca

Oui Bistro & Wine Bar

Bistro/Bar | Bistro-bar | 283 Bannatyne Ave., #100,
Winnipeg, MB 204-989-7700 wowhospitality.ca

Provence Bistro

Bistro | Bistro | Niakwa Country Club,
620 Niakwa Rd., Winnipeg, MB 204-256-7326
provencebistro.com

Railway Deli & Cafe

Café/Deli | Café-resto | 101-702 Bow Valley Trail,
Canmore, AB 403-678-3637 railwaydeli.com
Breakfast & lunch only

Saint Germain

French | Cuisine française | Hotel Arts, 115 12th Ave.,
S.W., Calgary, AB 403-290-1380 saintgermain.ca

Skinny Legs & Cowgirls

Bistro | Bistro | 9008 Jasper Ave., Edmonton, AB
780-423-4107 skinnylegsandcowgirls.com

Suede Lounge

Contemporary | Cuisine moderne |
11806 Jasper Ave., N.W., Edmonton, AB
780-482-0707

Sugo Caffe Italia

Italian | Cuisine italienne | 1214 9th Ave., S.E.,
Calgary, AB 403-263-1115 sugo.ca

Tapas

Contemporary | Cuisine moderne | 633 10th St.,
Canmore, AB 403-609-0583 tapascanmore.ca

Tribune

French | Cuisine française | 100-118 8th Ave., S.W.,
Calgary, AB 403-269-3160 tribsteakhouse.ca

The Trough Dining Co.

Canadian | Cuisine canadienne | 725B 9th St.,
Canmore, AB 403-678-2820 thetrough.ca

Velvet

Canadian | Cuisine canadienne | Grand Theatre,
608 1st St., S.W., Calgary, AB 403-244-8400
velvetgrand.com

The Vintage Chophouse & Tavern

Fine Dining | Cuisine gastronomique |
322-11 Ave., S.W., Calgary, AB 403-262-7262
vintagechophouse.com

Wild Tangerine Cucina Domestica

Asian | Cuisine asiatique | 10383 112th St.,
Edmonton, AB 780-429-3131 wildtangerine.com

The Willow on Wascana

Canadian | Cuisine canadienne | 3000 Wascana Dr.,
Regina, SK 306-585-3663 willowwascana.ca

Zest

Contemporary | Cuisine moderne |
2903 Powerhouse Dr., Regina, SK 306-522-5250
zestrestaurant.ca

Ontario

360: The Restaurant at the CN Tower

Fine Dining | Cuisine gastronomique |
301 Front St. W., Toronto 416-362-5411 cntower.ca

About Thyme Bistro

Bistro | Bistro | 3457 King St., Vineland
905-562-3457 aboutthymbistro.com

Amaya the Indian Room

Indian | Cuisine indienne | 1701 Bayview Ave., Toronto
416-322-3270 amayarestaurant.com

ARC The Hotel Lounge

Fine Dining | Cuisine gastronomique | 140 Slater St.,
Ottawa 613-238-2888 arcthehotel.com

The Beaconsfield

Bistro/Bar | Bistro-bar | 1154 Queen St. W., Toronto
416-516-2550 thebeaconsfield.com

Beckta Dining & Wine (Best 2003)

French | Cuisine française | 226 Nepean St., Ottawa
613-238-7063 beckta.com

Benitz Bistro

Bistro | Bistro | 327 Somerset St. W., Ottawa
613-567-8100 benitzbistro.com

Brassaii

Bistro | Bistro | 461 King St. W., Toronto
416-598-4730 brassaii.com

Bymark

Canada's Best New Restaurant 2003

Le Meilleur nouveau resto canadien de 2003
Fine Dining | Cuisine gastronomique |
66 Wellington St. W., Toronto 416-777-1144
bymarkdowntown.com

C5

Fine Dining | Cuisine gastronomique |
Royal Ontario Museum, 100 Queen's Park, Toronto
416-586-7928 c5restaurant.ca

California Sandwiches

Italian | Cuisine italienne | 244 Claremont St., Toronto
416-603-3317 californiasandwiches.com

Carpaccio Restaurant and Wine Bar

Italian | Cuisine italienne | 6840 Lundy's Lane,
Niagara Falls 905-371-2063 carpacciorestaurant.com

Cava

Contemporary | Cuisine moderne | 1560 Yonge St.,
Toronto 416-979-9918 cavarestaurant.ca

The Ceili Cottage

Irish | Cuisine irlandais | 1301 Queen St. E., Toronto
416-406-1301 ceilicottage.com

Celestin

French | Cuisine française | 623 Mount Pleasant Rd.,
Toronto 416-544-9035 celestin.sites.toronto.com

Chippy's Fish & Chips

Fish & Chips | Poisson et frites | 893 Queen St. W.,
Toronto 416-866-7474 chippys.ca

Colborne Lane

Contemporary | Cuisine moderne | 45 Colborne St.,
Toronto 416-368-9009 colbornelane.com

Cowbell

Bistro | Bistro | 1564 Queen St. W., Toronto
416-849-1095 cowbellrestaurant.ca

Crush Wine Bar

Intercontinental/French |
Cuisines française et intercontinentale |
455 King St. W., Toronto 416-977-1234
crushwinebar.com

Czechoski

Italian/French | Cuisines italienne et française |
678 Queen St. W., Toronto 416-366-6787
czechoski.com

Delux

French | Cuisine française | 92 Ossington Ave.,
Toronto 416-537-0134

Didier

French | Cuisine française | 1496 Yonge St., Toronto
416-925-8588 restaurantdidier.com

The Drake Hotel Dining Room + Raw Bar

Contemporary | Cuisine moderne |
1150 Queen St. W., Toronto 416-531-5042
thedrakehotel.ca

Eighteen

French | Cuisine française | 18 York St., Ottawa
613-244-1188 restaurant18.com

Foxley Bistro

Asian/Western Fusion |
Cuisine fusion occidente-asiatique |
207 Ossington Ave., Toronto 416-534-8520
foxleybistro.com

Fraser Café

Market | Cuisine du marché | 143 Putnam Ave.,
Ottawa 613-749-1444 frasercafe.ca

George

Canadian | Cuisine canadienne | 111C Queen St. E.,
Toronto 416-863-6006 georgeonqueen.com

Globe Bistro

Contemporary | Cuisine moderne |
124 Danforth Ave., Toronto 416-466-2000
globebistro.com

The Harbord Room

Bistro | Bistro | 89 Harbord St., Toronto
416-962-8989 theharbordroom.com

Harvest

Fine Dining | Cuisine gastronomique | 106 Bridge St.,
Picton 613-476-6763 harvestrestaurant.ca

Jamie Kennedy Gardiner

Contemporary | Cuisine moderne | 111 Queen's Park,
Toronto 416-362-1957 jkkitchens.com

Jamie Kennedy Wine Bar

Contemporary | Cuisine moderne | 9 Church St.,
Toronto 416-362-1957 jkkitchens.com

Kaiseki Sakura

Japanese | Cuisine japonaise | 556 Church St.,
Toronto 416-923-1010 kaisekisakura.com

Ki

Japanese | Cuisine japonaise | 181 Bay St.,
(BCE Place), Toronto 416-308-5888 kijapanese.com

Kultura

World | Cuisine du monde | 169 King St. E., Toronto
416-363-9000 kulturarestaurant.com

Lai Toh Heen

Chinese | Cuisine chinoise | 692 Mount Pleasant Rd.,
Toronto 416-489-8922 laitohheen.com

Lee

Tapas | Tapas | 603 King St. W., Toronto
416-504-7867 susur.com

Lobby

Fine Dining | Cuisine gastronomique |
192 Bloor St. W., Toronto 416-929-7169
lobbyrestaurant.com

Lucien

Contemporary | Cuisine moderne |
36 Wellington St. E., Toronto 416-504-9990
lucienrestaurant.com

Luxe Bistro

French | Cuisine française | 47 York St., Ottawa
613-241-8805 luxebistro.com

Metropolitain Brasserie

French | Cuisine française | 700 Sussex Dr., Ottawa
613-562-1160 metropolitainbrasserie.com

Nota Bene

Canada's Best New Restaurant 2008

Le Meilleur nouveau resto canadien de 2008
Market | Cuisine du marché | 180 Queen St. W.,
Toronto 416-977-6400

Nyood

Mediterranean | Cuisine méditerranéenne |
1096 Queen St. W., Toronto 416-466-1888 nyood.ca

One

Contemporary | Cuisine moderne | 116 Yorkville Ave.,
Toronto 416-961-9600 onehazelton.com

The Only on King

French/Italian | Cuisines française et italienne |
172 King St., London 519-936-2064 theonlyonking.ca

Pane Fresco

Italian | Cuisine italienne | 414 Locust St., Burlington
905-333-3388 panefresco.ca

Perspectives

General | Cuisine variée | Brookstreet Hotel,
525 Legget Dr., Ottawa 613-271-1800 brookstreet.ca

Senses

Contemporary | Cuisine moderne |
328 Wellington St. W., Toronto 416-935-0400
senses.ca

Starfish Oyster Bed & Grill

Seafood | Fruits de mer | 100 Adelaide St. E., Toronto
416-366-7827 starfishoysterbed.com

Dinner is served— by your personal chef!

Here's the dish on hiring a personal chef
for your next affair

Imagine your dinner guests' surprise when they spy a professional chef in your kitchen, crumbling stilton over an endive salad while a prosciutto-wrapped pork tenderloin roasts aromatically in your oven. No, this isn't your run-of-the-mill catered party, where food is brought to your home ready to serve. A personal chef cooks from scratch right in your kitchen and will often bring the food to the table—another wow factor that's sure to impress your guests.

Chadd McArthur, who offers personal chef services through his Toronto-based company Chef for all Seasons, serves up advice for the host or hostess looking to hire a personal chef.

Do due diligence. Before you hire, find out as much as you can about the personal chef's training and work experience. For instance, McArthur gains instant credibility when prospective clients learn he's worked in five Michelin-starred restaurants and toiled under the guidance of such celeb chefs as Gordon Ramsay and Massimo Capra.

Think beyond the menus. While he has a number of set menu options posted on his website, McArthur says good personal chefs are versatile and more than happy to try dishes outside their repertoire. So if you want Vietnamese at your next affair, don't be afraid to ask, says McArthur, who charges from \$75 to \$95 per person for a three-course meal and about \$125 for a seven-course tasting menu.

Feel the personal vibe. In the intimate setting of a private dinner party, the chef's personality can set the right—or wrong—tone, says McArthur. Be sure to spend some time observing your chef's personal style and communication skills, he says. This is especially critical if the chef intends to serve your guests.

Be creative. Hiring a personal chef opens up possibilities beyond the sit-down dinner, says McArthur. Think interactive food affairs where your guests work with the chef to prepare the evening's feast, or a cooking show format with guests watching while your chef demonstrates and explains while he whips up one dish after another.



A moveable feast: chef Chadd McArthur brings his personal touch to clients' homes

Relax and enjoy. This is why you hired a personal chef, right? So if you're the micromanaging type—chillax. Let the personal chef do what he or she does best: give you and your guests a great dining experience they'll be talking about until you throw your next party. ■

Stella

Italian Fusion | Cuisine fusion italienne |
81B Clarence St., Ottawa 613-241-2200
stellaosteria.com

Sweetgrass Aboriginal Bistro

Aboriginal | Cuisine autochtone | 108 Murray St.,
Ottawa 613-562-3683 sweetgrassbistro.ca

Thuet

Alsatian | Cuisine alsacienne | 609 King St. W.,
Toronto 416-603-2777 thuet.ca

Tutti Matti

Italian | Cuisine italienne | 364 Adelaide St. W.,
Toronto 416-597-8839 tuttimatti.com

Treadwell

French | Cuisine française | 61 Lakeport Rd.,
Port Dalhousie 905-934-9797 treadwellcuisine.com

Ultra Supper Club

Fine Dining | Cuisine gastronomique |
314 Queen St. W., Toronto 416-263-0330
ultratoronto.com

The Urban Pear

Fine Dining | Cuisine gastronomique |
151 Second Ave., Ottawa 613-569-9305
theurbanpear.com

Vertical

Italian/Mediterranean |
Cuisines italienne et méditerranéenne |
100 King St. W., Toronto 416-214-2252
verticalrestaurant.ca

The Whalesbone Oyster House

Seafood | Fruits de mer | 430 Bank St., Ottawa
613-231-8569 thewhalesbone.com

Québec

40 Westt Steakhouse et Raw Bar

Steakhouse/Seafood | Grilladerie et fruits de mer |
2305 autoroute Transcanadienne, Point-Claire
514-428-9378 40westt.com

Aix

French/Quebecoise |
Cuisines française et québécoise |
711, côte de la Place-d'Armes, Montréal
514-904-1201 aixcuisine.com

À L'os

French | Cuisine française | 5207, boul. Saint-Laurent,
Montréal 514-270-7055 alos.ca

Ariel Bar à Vin

Market | Cuisine du marché | 2072, rue Drummond,
Montréal 514-282-9790 arielrestaurant.com

L'Assommoir Bernard

World/Seafood | Cuisine du monde et fruits de mer |
112, rue Bernard O., Montréal 514-272-0777
assommoir.com

L'Atelier

French | Cuisine française | 5308, boul. Saint-Laurent,
Montréal 514-273-7442 restaurantlatelier.com

Au Pied de Cochon

French/Quebecoise |
Cuisines française et québécoise | 536, av. Duluth E.,
Montréal 514-281-1114 restaurantaupieddecochon.ca

Bistro Bienville

Market | Cuisine du marché | 4650, rue de Mentana,
Montréal 514-509-1269

Bistro Cocagne

Quebecoise | Cuisine québécoise |
3842, rue Saint-Denis, Montréal 514-286-0700

Bistro La Cohue

Bistro | Bistro | 3440, ch. des Quatre-Bourgeois,
Sainte-Foy 418-659-1322

Boucanerie Chelsea Smokehouse

General | Cuisine variée | 706, Rte 105, Chelsea
819-827-1925 chelseasmokehouse.com

Bronte

Canada's Best New Restaurant 2004

Le Meilleur nouveau resto canadien de 2004
Fusion | Cuisine fusion | 1800, rue Sherbrooke O.,
Montréal 514-934-1801 bronterestaurant.com

BU

Italian | Cuisine italienne | 5245, boul. Saint-Laurent,
Montréal 514-276-0249 bu-mtl.com

Le Club Chasse et Pêche

Quebecoise | Cuisine québécoise |
423, rue Saint-Claude, Montréal 514-861-1112
leclubchasseetpeche.com

Cluny

Italian | Cuisine italienne | 257, rue Prince, Montréal
514-866-1213 cluny.info

Les Cons Servent

Bistro | Bistro | 5064, av. Papineau, Montréal
514-523-8999 lescsc.com

Decca 77

Market | Cuisine du marché | 1077, rue Drummond,
Montréal 514-934-1077 decca77.com

Duel

French/Asian | Cuisine française et asiatique |
1429, rue Amherst, Montréal 514-528-1429
restaurantduel.com

Restaurant Les Fougères

Fine Dining | Cuisine gastronomique |
783, Rte 105, Chelsea 819-827-8942 *fougeres.ca*

Fourquet Fourchette

Fine Dining | Cuisine gastronomique |
1887, av. Bourgogne, Chambly 888-447-6370
fourquet-fourchette.com

Garde-Manger

Fine Dining | Cuisine gastronomique |
408, rue Saint-Francois-Xavier, Montréal
514-678-5044

Graziella

Italian | Cuisine italienne | 116, rue McGill, Montréal
514-876-0116 *restaurantgraziella.com*

Hostellerie Les Trois Tilleuls & Spa Givenchy

Fine Dining | Cuisine gastronomique |
290, rue Richelieu, Saint-Marc-sur-Richelieu
800-263-2230 *lestroistilleuls.com*

Joe Beef

Seafood | Fruits de mer | 2491, rue Notre-Dame O.,
Montréal 514-935-6504 *joebeef.ca*

Le Jolifou

Market/Latin | Cuisine latino du marché |
1840, rue Beaubien E., Montréal 514-722-2175
jolifou.com

Jun I

Japanese | Cuisine japonaise | 156, av. Laurier O.,
Montréal 514-276-5864 *juni.ca*

Kitchen Galerie

Market | Cuisine du marché | 60, rue Jean-Talon E.,
Montréal 514-315-8994 *kitchengalerie.com*

Koko

Asian | Cuisine asiatique | Opus Hotel,
8, rue Sherbrooke O., Montréal 514-657-5656
kokomontreal.com

Leméac Café Bistro

Bistro | Bistro | 1045, av. Laurier O., Montréal
514-270-0999 *restaurantlemeac.com*

Liverpool House

Italian | Cuisine italienne | 2501, rue Notre-Dame O.,
Montréal 514-313-6049 *liverpoolhouse.ca*

Le Local

Bistro | Bistro | 740, rue William, Montréal
514-397-7737 *resto-lelocal.com*

Madre

Latin | Cuisine latino | 2931, rue Masson,
Montréal 514-315-7932 *restaurantmadre.com*

McKiernan

Bistro/Bar | Bistro-bar | 2485, rue Notre-Dame O.,
Montréal 514-759-6677 *joebeef.ca*

Le Moine Échanson

Fine Dining | Cuisine gastronomique |
585, rue Saint-Jean, Québec 418-524-7832
moine.echanson.ifrance.com

La Montée de Lait

French | Cuisine française | 1424, rue Bishop,
Montréal 514-289-9921 *lamontee.ca*

Le Moulin Inn & Spa, Wakefield Mill Lounge

Fine Dining | Cuisine gastronomique |
60, ch. Mill, Wakefield 888-567-1838
wakefieldmill.com

Ô Chalet

Market | Cuisine du marché |
1393, boul. René-Lévesque E., Montréal
514-527-7070 *restaurantochalet.com*

L'Original

Quebecoise | Cuisine québécoise |
479, rue Saint-Alexis, Montréal 514-303-0479
restaurantloriginal.com

Panache

Quebecoise | Cuisine québécoise | 1
0, rue Saint-Antoine, Québec 418-692-1022
aubergestantoine.com

Pintxo

Spanish | Cuisine espagnole | 256, rue Roy E.,
Montréal 514-844-0222 *pinxto.ca*

Pop ! bar à vin

French | Cuisine française | 250, av. des Pins E.,
Montréal 514-287-1648 *popbaravin.com*

Primo & Secondo

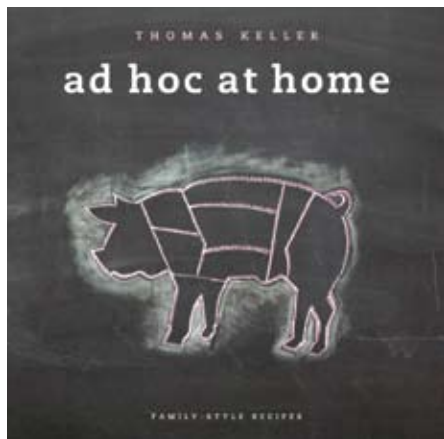
Italian | Cuisine italienne |
7023, rue Saint-Dominique, Montréal
514-908-0838 *primoesecundo.ca*

Pullman

Contemporary | Cuisine moderne | 3424, av. du Parc,
Montréal 514-288-7779 *Pullman-mtl.com*

Recipes for nostalgia

Thomas Keller's *Ad Hoc at Home*



As well as recipes for such traditional favourites as beef Stroganoff, roasted spring leg of lamb and apple fritters, Keller's new book is full of cooking tips, secret tricks and personal anecdotes

is French restaurants in New York and in the Napa Valley town of Yountville—namely Per Se, The French Laundry and Bouchon—have all been crowned with Michelin stars. Now renowned chef and restaurateur Thomas Keller hopes to bring good ol' American comfort food into kitchens everywhere with his fourth and latest cookbook, *Ad Hoc at Home*.

Published by Artisan Press in New York and named after Keller's casual Ad Hoc restaurant in Yountville, *Ad Hoc at Home* is filled with more than 200 family-style recipes—simple, heart-warming fare baked and simmered in the nostalgia and culture of classic Americana. Does it get more comforting than fried chicken, flaky biscuits, chicken soup with dumplings, or superb grilled cheese sandwiches?

And while Keller's previous books were written for more ambitious cooks, *Ad Hoc at Home* is intended for both experienced and novice home chefs.

Pineapple upside down cake, anyone? ■

Que Sera Sera

Fine Dining | Cuisine gastronomique | 850, Place d'Youville, Québec 418-692-3535 queserasera.ca

Quintessence

Fine Dining | Cuisine gastronomique | Hotel Quintessence, 3004, ch. de la Chapelle, Mont-Tremblant 819-425-3400 hotelquintessence.com

Raza

Latin | Cuisine latino | 114, av. Laurier O., Montréal 514-227-8712 restaurantraza.com

Rosalie Restaurant Inc

French | Cuisine française | 1232, rue de la Montagne, Montréal 514-392-1970 rosalierestaurant.com

Sandwicherie italienne Santangelo's Italian Deli

Italian | Cuisine italienne | 1650 av. Lincoln, Montréal 514-937-7444

Time Supper Club

Fusion | Cuisine fusion | 997, rue Saint-Jacques, Montréal 514-392-9292 timesupperclub.com

Toast !

French/Italian | Cuisines française et italienne | 17, rue du Sault-au-Matlot, Québec 418-692-1334 restauranttoast.com

La Traite

Aboriginal | Cuisine autochtone | Hôtel-Musée Premières Nations, 5, pl. de la Rencontre « Ekionkiestha' », Wendake 418-847-2222 hotelpremieresnations.ca

Les Trois Petits Bouchons

Bistro/Bar | Bistro-bar | 4669, rue Sainte-Denis, Montreal 514-285-4444 troispetitsbouchons.com

L'Utopie

French | Cuisine française | 226 1/2, rue Saint-Joseph E., Québec 418-523-7878 restaurant-utopie.com

Versa Restaurant-Bar

Fusion | Cuisine fusion | 432, rue du Parvis, Québec 418-523-9995 versarestaurant.com

Version

Mediterranean | Cuisine méditerranéenne | 295, rue Saint-Paul E., Montréal 514-871-9135 version-restaurant.com

XO

French Mediterranean | Cuisines française et méditerranéenne | Hôtel Le St-James, 355, rue Saint-Jacques, Montréal 514-841-5000 xolerestaurant.com

Yuzu Sushi-Bar

Fine Dining | Cuisine gastronomique |
438, rue du Parvis, Québec 418-521-7253 yuzu.ca

Atlantic Canada Provinces de l'Atlantique

7 Restaurant

Fine Dining | Cuisine gastronomique |
7 Queen Street, St. John's, NF 709-576-2112

Atlantica

Canada's Best New Restaurant 2007

Le Meilleur nouveau resto canadien de 2007
Market | Cuisine du marché | The Beach House,
38 Beachy Cove Rd., Portugal Cove, NF
709-895-1251 atthebeachhouse.ca/atlantica

Bacalao

Canadian | Cuisine canadienne | 65 Lemarchant Rd.,
St. Johns, NF 709-579-6565 bacalaocuisine.ca

Basho

Japanese Fusion | Fusion japonaise |
283 Duckworth St., St. John's, NF 709-576-4600

Blue on Water

Seafood | Fruits de mer | 319 Water St., St. John's, NF
709-754-2583 blueonwater.com

Chives Canadian Bistro

Canadian Bistro | Bistro canadien |
1537 Barrington St., Halifax, NS 902-420-9626
chives.ca

Cut Steakhouse & Urban Grill

Steakhouse | Grilladerie | 5120 Salter St., Halifax, NS
902-429-5120 cutsteakhouse.ca

Dayboat

Maritimes | Cuisine des Maritimes | 5033 Rustico
Rd., Oyster Bed Bridge, PEI 902-963-3833 dayboat.ca
Seasonal (open July to Labour Day)

Fleur de Sel

French | Cuisine française |
53 Montague St., Lunenburg, NS 902-640-2121
fleurdesel.net
Seasonal (not open in the winter)

Gio

Contemporary | Cuisine moderne | 1725 Market St.,
Halifax, NS 902-425-1987 giohalifax.com

Restaurant L'Idylle

French | Cuisine française | 1788, rue Amirault,
Dieppe, NB 506-860-6641 restaurantidylle.com

Jane's on the Common

Contemporary | Cuisine moderne |
2394 Robie St., Halifax, NS 902-431-5683
janesonthecommon.com

King of Donair

Greek | Grec | 6420 Quinpool road, Halifax, NS
902-421-0000 kingofdonairs.com

Magnum & Steins

General | Cuisine variée | 284 Duckworth St., St.
John's, NF 709-576-6500 magnumandsteins.ca

Morris East

Contemporary | Cuisine moderne | 5212 Morris St.,
Halifax, NS 902-444-7663 morriseast.com

Mosaic Social Dining Lounge

Contemporary | Cuisine moderne |
1584 Argyle Street, Halifax, NS 902-405-4700
mosaicsocialdining.com

Onyx Cocktails & Fine Dining

World | Cuisine du monde | 5680 Spring Garden Rd.,
Halifax, NS 902-428-5680

Opera Bistro

Fine Dining | Cuisine gastronomique |
60 Prince William St., Saint John, NB
506-642-2822 operabistro.com

The Pilot House

General | Cuisine variée | 70 Grafton St.,
Charlottetown, PEI 902-894-4800 thepilothouse.ca

Rick's Fish'n'Chips and Seafood House

Seafood | Fruits de mer |
Rte. 2, St. Peters Bay, PEI 902-961-3438

Saege

General | Cuisine variée | 5883 Spring Garden Rd.,
Halifax, NS 902-429-1882 saege.ca

Seven Wine Bar and Restaurant

World | Cuisine du monde | 1579 Grafton St.,
Halifax, NS 902-444-4777 sevenwinebar.com

Sushi Shige

Japanese | Cuisine japonaise |
5680 Spring Garden Rd., Halifax, NS 902-422-0740

Tempest

World | Cuisine du monde | 117 Front St., Wolfville, NS
902-542-0588 tempest.ca

The Victory Arms Pub

Bar/Lounge | Bar-salon |
The Lord Nelson Hotel & Suites, 1515 South Park St.,
Halifax, NS 902-423-6331 lordnelsonhotel.com

Gadget roundup

Why leave the kitchen when you've got the best gadgets and appliances in the house?

Touch of genius

Messy meatball hands? Fuggedabout it. The new Pilar faucet from Delta turns on and off with a light tap anywhere on the spout or handle. So when your hands are sticky with cookie dough, simply touch the Pilar with your wrist or forearm and, whoosh, there you go. Pilar's Touch2O Technology uses capacitive sensors—the same technology behind touch devices such as the iPhone and iPod Touch. And if you're worried about Pilar soaking you when all you want to do is swivel the spout, you can relax. Pilar was designed to sense the difference between touching and grabbing. Another bonus: Pilar users tend to turn the water off more frequently, thereby reducing water consumption. Genius.



Perfect tamp, perfect espresso

Discerning coffee drinkers know a consistently level tamp is a non-negotiable requirement for a perfect espresso. Enter the Krups XP 5240 Espresso Machine, with a "precise tamp" system that compresses ground coffee to an ideal level each time regardless of the quantity of coffee. The XP 5240 also pre-heats water twice as fast as other espresso machines and maintains optimal temperature for perfect flavour extraction.



Thrice as nice

They may have been designed originally for making baked beans, but slow cookers today can handle a repertoire of recipes ranging from crème brûlée to Thai curry beef. And if your slow cooker happens to be a Trio Cook & Serve, then consider yourself thrice-blessed. This new product from Crock-Pot comes with three 2.5-quart crocks with individual temperature controls so you can throw in the ingredients for a three-course meal before you leave for work and come home to a ready-to-eat dinner. The Trio Cook & Serve crocks also make great food warmers, handy for your next party. ■

Peter Gago

Chief Winemaker

Peter Gago is part of a short, but illustrious line of Penfolds chief winemakers. From Mary Penfold to Max Schubert and through to Peter Gago – an unbroken chain of over 160 years. Respectful of the Penfolds style, Peter believes it's his job to both maintain and contest, to continue to do what works and always has, but also to take risks and strive towards excellence in new and creative ways. It's good to be wrong, he says, because that means you're doing something you've never done before – and learning another lesson on the journey toward truly outstanding wine.

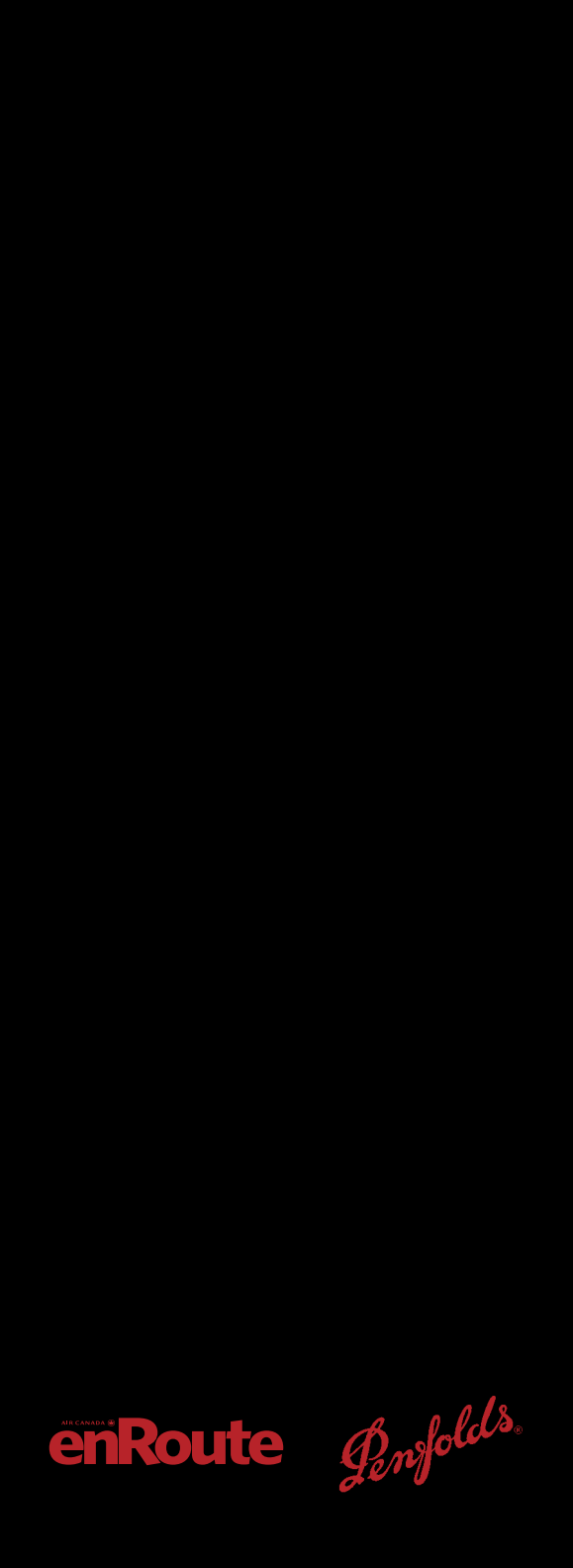


Max Schubert

To the visionaries.
To those who do things for love not money.

160 years of winemaking.

Penfolds.



THE CANADA **enRoute**

Penfolds