Comforting, casual food is all the rage these days—we’ve added categories like Best Pizzeria and Best Noodle House—but our panels of judges confirmed that upscale dining is back, and that perennial favourites still rule some of the major awards.
FINALLY,” said one judge. “If there was any question whether David Hawksworth would have trouble making a comeback after a three-year hiatus, he put it to rest when he opened the doors of Hawksworth last spring.” The former wizard of West roared back to top form in “a triptych of rooms so pretty they’re heartbreaking. And the food’s every bit as good as you’d expect.” Another judge assessed the room this way: “It reflects Vancouver as we want to be seen: sophisticated but youthful, globally influenced yet firmly rooted, modern but not extreme.” Added another: “All the elements of ambitious fine dining have been seamlessly pulled together here.” The judges lauded the wine program, loved the high-energy, Manhattan-like feel of the connected spaces, and praised Hawksworth’s expert sourcing and disciplined cooking. “The lights can feel overly bright,” wrote one, “and there’s a fine line between buzzy and noisy, but all that’s forgotten when the food arrives.” Indeed, so enthusiastic (and nearly unanimous) were the judges that they honoured Hawksworth with multiple golds: besides Restaurant of the Year, they voted it Best New Restaurant, Best Upscale Restaurant, and cited it for Best Design. Wine director Terry Threlfall was named Sommelier of the Year (see page 70), and—to top it off—Hawksworth himself was voted Chef of the Year. “Welcome back, fine dining!” one judge enthused. “Elegant, sleek, and hip, with a kitchen that shows one of the country’s top chefs at the height of his game.”
It was Dale MacKay’s bad luck to win Top Chef Canada and open his own room the same year David Hawksworth wowed with his long-awaited restaurant. One judge called MacKay’s Ensemble (Silver) “a welcome addition with its intense flavours, skilled service, and solid wine and cocktail program.” Another praised “sophisticated, casual food, like black cod bathed in intensely flavoured pork Thai broth.” Nicli Antica Pizzeria (Bronze) also won raves: “Basically, we have this room to thank for the long-overdue pizza revolution.”

Camagnolo Roma was another popular newcomer (“If this is gentrification, bring it on!”), and Boneta 2.0 earned plaudits for its cozy feel, solid bar program, and “artistry on the plate.”

HAWKSWORTH’S privileged location in the historic Rosewood Hotel Georgia fronting the VAG meant it had to say something about our city. The design meets this challenge by representing the two sides of Vancouver: the comfortable wealth that befits our status as an urban resort town, and our subterranean edginess. And it does so in a space that was less than grand; the existing low ceilings and big columns may have cramped the space but not the creativity of the designers. The contrast between portly and prickly starts with the lounge, where the rumps of the rich nestle into butter-soft white leather under an avant-garde Damien Hirst. But the distinction is best caught by contrasting the Pearl Room, where a central glittering chandelier shrieks of old dough, to the adjacent Art Room, where a Rodney Graham wall sculpture—Psychomania (inspired by a ‘70s British zombie movie)—and memorable mod lights add a vampy edge.

NICLI ANTICA (Silver) is less than 10 blocks from Hawksworth, but while the latter rubs up against the moneyed sidewalks of Howe Street, the former pushes the Gastown restaurant revolution further east. The Neapolitan pizza trend is housed here in an enduring design—brick bones revealed but contrasted by circular forms and red accents: pizza splashed with tomato. This is a room that welcomes both high-chairs and hipsters.

At the centre of Bronze-winner BLACK + BLUE’s darkly masculine space is a glass meat-curing closet where a backlit wall of salt outlines the red slabs of drying flesh. The space works as a big room but allows for intimacy. Flaunt your taste in expensive quaffs at the central bar or enjoy an illicit date in the darkened alcoves above.—BRUCE HADEN

Thierry Busset
1599 Alberni St.
604-608-6870
Thierrychocolates.com

WITH ITS SLEEK teardrop lights and rich panelling, its retro marble counters and gilt-frame mirrors, Thierry—the tiny, bustling café from former West and CinCin maitre pâtissier Thierry Busset—is an apt manifestation of the man himself. Busset hails from the sturdy agricultural area of Auvergne, home to some serious food brands: Michelin, Le Puy lentils, bleu d’Auvergne cheese. Trends come slowly to this volcanic region; classics are venerated. So too with the pastry of Busset, who worked at Michelin-starred Le Gavroche and Marco Pierre White after apprenticing for hometown pâtissier Bernard Sacard. Sacard paid for the teen’s cooking school and instilled in him a love of retail and tradition. Twenty-five years later, happily entrenched in the New World (where he’s made his peace with our thinner butter and more gluteny flour), Thierry crams his shop with these classics: palmiers, Viennoserie, chocolates, and, especially, macarons. He makes 1,500 a day, 2,000 on weekends—on Valentine’s Day, his staff (nearly 30 in total) sold 3,000. If this growth continues (the shop opened in August), he’ll be seeking bigger production and more retail space. For today, though, he’s content. Glancing over at Alison, his wife of three weeks (they met at CinCin) working in the crowded kitchen, he gives a Gallic shrug. “It doesn’t matter how much money I make. I just want to be happy in what I do.”—JOHN BURNS
A LOT OF bartenders say they’re passionate about making drinks, but how many would don an electric-pink wig and dispense shots of Baja Rosa in the esteemed halls of West Edmonton Mall’s Juice Dance Lounge? For 18-year-old Danielle Tatarin, growing up in the cocktail hinterland of Northern Alberta, the hard truth was that guys were bartenders, girls were servers. Tatarin was unbowed by such draconian rules; she worked any job that let her get behind the bar. After relocating to Vancouver, she slung beer and sugary highballs on Robson and when she needed a challenge she started her own cocktail-focused business. But it wasnt until Cameron Bogue (now the drink master for Earls) brought her on at db Bistro that all those years of grinding it out in the minors paid off. By the time db folded the secret was out: Tatarin was the real deal and the exact sort of person Cam Watt needed to create a bar on the edge of Chinatown at his Keefer Hotel. The room would have to be special enough to divert the thirsty from their usual path, and Tatarin set about creating a space that’s part apothecary, part laboratory; that channels the spirit of its surroundings while being nothing like the city had seen before. The Keefer Bar is now hopping every night of the week, the crowning achievement of an overnight sensation 15 years in the making. —NEAL McLennan

Danielle Tatarin
BARTENDER OF THE YEAR

The Keefer Bar
135 Keefer St.
604-688-1961
Thekeeferbar.com

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Best Upscale

Hawksworth
801 W. Georgia St.
604-673-7000
Hawksworthrestaurant.com

Blue Water Cafe + Raw Bar
1095 Hamilton St.
604-688-8078
Bluewatercafe.net

Diva at the Met
604-602-7788
Metropolitan.com/diva

Cioppino’s Mediterranean Grill & Enoteca
1133 and 1129 Hamilton St.
604-688-7466
Cioppinosyaldtown.com

Bishop’s
2183 W. Fourth Ave.
604-738-2025
Bishopsonline.com

Though 2011 was the year of Hawksworth, the judges found plenty to praise in half a dozen other rooms, including Silver winner Blue Water Cafe (“the best place to take out-of-town guests eager to taste the finest seafood on offer, whether raw or transformed by chef Frank Pabst into classic flavours in creative presentations”). Diva at the Met earned Bronze, due entirely to chef Hamid Salimian’s boldly imaginative remake of the menu, while both Cioppino’s (“an unmatched dedication to perfection”) and Bishop’s (“it never falters”) earned acclaim as established rooms that can be easily overlooked in diners’ rush to try out the latest hot spot.

Bar of the Year

The Modern Martinez

1 ¾ oz gin
1 ½ oz Italian (sweet) vermouth
1 bar spoon Maraschino liqueur
2 dashes each Angostura & orange bitters

Stir all ingredients together.
Strain into a chilled cocktail glass. Garnish with brandied cherry and wide slice of lemon zest.

“Simply amazing. Every little (and big) detail was thought of. Impressive.”
—Hana Lynn, Chef Concierge, Four Seasons Resort, Whistler

Whistler’s only restaurant rated 3 stars
—Where to Eat in Canada 2011 / 2012

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Celebrate in style
Catering for any location – local, national, international
INGREDIENT
OF THE YEAR

Farmed B.C. Oysters

OSTERS have long been a part of local cuisine, so what puts them into the corona-
tion spot this year? Ocean Wise status of farmed B.C. oysters saw chefs increasingly feature the local beauties on their menu, winning out over their eastern counterparts.

“We shuck an average of 300 to 600 oysters a day and use mostly B.C. oysters, from a variety of farms,” says Blue Water Cafe’s chef Frank Pabst. “East Coast oysters are not as meaty, and a little saltier.” Oysters popular for their succulent, Pacific oysters peak at various times throughout the year, but farm favour-
tites include Sawmill Bay, Pacific Kiss, Read Island, and Fanny Bay. Maenam’s chef Angus An is a fan of Sawmill Bay, and uses their Pacific Line oysters for his crispy fried oyster dish. “They’re the ideal size, consistent,” says An. “The perfect balance between metallic and oiliness, and their firmness works well for deep-frying.” At Rodney’s Oyster House, the medium-sized Fanny Bay oysters vie for top spot next to the plump, delicate, and sweet Union Bay oysters. But for Pabst the Kusshi oyster—a Japanese variety that has grown here since World War II—is the best of the bunch. “It’s our biggest seller by far,” he says. “The perfect size, they’re not too strong or briny, and nice and plump.” And the best way to serve them up? They’re at their finest when they’re at their simplest: raw, with a sprinkling of horseradish and a squeeze of lemon.

—ALEEZA KHAN

PRODUCER/ SUPPLIER OF THE YEAR

F.I.S.H
180-7315 Market Crossings, Burnaby 604-631-9392 
Eatfish.ca
Though our coast teems with some of the world’s finest salmon, crab, and sea urchin, much of it gets shipped overseas. “Until recent-
ly, pretty much all the best sablefish and spot prawns were exported,” says Jenice Yu, who grew up working in her family’s fish-processing plant in Richmond. “I wanted to change that.” In 2007, she created F.I.S.H. (Fresh Ideas Start Here) with the belief that Metro Vancouver deserved its share of the good stuff. The store offers a range of local, sustainable fish and shellfish (accompa-
nied by consultant chef Gavin Craig’s recipes), and supplies an impressive list of restaurants. “The quality of the salmon and halibut is exceptional,” says Tobias MacDonald, executive chef at La Belle Auberge. “And with Jenice, I know I’ll get a consistent product throughout the year.” Yu’s hands-on ap-
proach (she delivers all products personally), paired with transpar-
ency about fish’s origins (West’s Quang Dang has been a guest on the boats), has made for a successful net-to-plate business that’s seen F.I.S.H gain widespread respect in a discerning industry.

—HENRY GOULD

FRAÎCHE
impeccably delicious
{address} West Vancouver | {website}
*Fraîche’s elegant ambiance is indeed refreshingly comfortable, its exotic new menu endearingly familiar... the Venezuelan-born chef is firing at full throttle with his signature blend of bold flavours, unusual ingredients and contemporary flair*
—Alexandra Gil, Globe & Mail
Casual is how we like to eat out these days, which made for a tight race for Gold spot this year. ‘Gastown remains the epicentre of a food-focused quake,’ said one judge, ‘and L’Abattoir (Gold) is riding the peak of those seismic waves: the spot, a former jail, is now home to chef Lee Cooper’s revelatory French-influenced, West Coast cooking.’

“A stylish reno, packed bar, gorgeous bistro food, eclectic wine list, and exceptional service with tremendous knowledge and smart recommendations make everyone welcome and comfortable,” said another. Bold but authentic country Italian cooking secured Silver for last year’s winner La Quercia (“It’s astonishing what chef Adam Pegg and Lucas Syme send out of that small kitchen”), while glamorous Belgian/North African bistro fare in an always jumping room won Bronze for Chambar. The “complex, intoxicating, and memorable flavours” at Vij and ‘fresh, seasonal, rustic, and very Italian fare’ at Campagnolo rounded out this category.

HAVING SKIED SINCE he was a “wee boy,” Whistler seemed the perfect spot for Neil Henderson to complete a hospitality business school internship, and when he arrived from Edinburgh in 1992 to bus at Araxi, he never looked back. Today he runs the show as restaurant director. Terry Threlfall, our Sommelier of the Year, kick-started his career at West alongside David Hawksworth before decamping for London. He returned to oversee the wine program at Hawksworth, where he offers a changing fresh sheet of wines (including “taster” sizes) and the chance for his customers to experiment. Iori Kataoka of Zest and ShuRaku modestly describes her job as being “the middleman between the chef’s creation and the customer. I just happen to offer a drink to go along with it.” We know her expertise (especially with sake) goes well beyond that. Brooke Delves, GM at Maenam, and Corey Bauldry, manager of Diva at the Met, have both been in the industry since they were kids; she busing tables at her parents’ restaurant (“They made me go to film school, but it didn’t stick”) and he as a 15-year-old dishwasher in Mississauga (“I talked too much, so the chef kicked me out of the kitchen. I’ve been front of house ever since”).
slow roast pillowed in a Portuguese bun. (Watch for a bricks-and-mortar shop coming to New West.) Taco Fino struck Silver for its unbeatable fish tacos, and Roaming Dragon hung onto the podium (post chef Don Letendre) thanks to deeply flavoured short-rib tacos and crunchy fried-rice balls. Greek purveyor Nu and Franco-German hyphenate La Brasserie took Honourable Mentions.

**BEST SEAFOOD**

Blue Water Cafe + Raw Bar  
1095 Hamilton St.  
604-688-8078  
Bluewatercafe.net

Tojo’s  
1133 W. Broadway  
604-688-7466  
Tojos.com

C Restaurant  
2-1600 Howe St.  
604-681-1161  
Crestaurant.com

Go Fish  
1505 W. First Ave.  
604-730-5040  
Gofishvancouver.com

Jade Seafood  
8511 Alexandra Rd.  
Richmond, 604-249-0082  
Jaderestaurant.ca

Chef Frank Pabst “continues to lay it down at Blue Water” (Gold), demonstrating technical assurance alongside commitment to sustainable seafood. And his Unusung Heroes menu puts him over the top every year.” As much

BLESSED WITH SPECTACULAR local ingredients and a food-obsessed Asian population, you might think that great Chinese food would simply happen in Vancouver. But it takes dedicated, talented restaurateurs and chefs to turn raw materials into world-class cuisine. In 1987 Kimble Chan, a former social worker with a background in human resources, made an important decision. He and business partner Nelson Yeung opened Kirin Mandarin Restaurant on Alberni Street, in the heart of the downtown business district, signalling that Chinese food could move beyond the confines of Chinatown and be an integral part of Vancouver’s dining, business, and social scenes. Chan understood that dining out is much more than just a plate of food—that it’s about a relationship between restaurant and diner built on long-term trust, respect, and genuine warmth. Yeung’s experience in the Hong Kong restaurant industry brought business savvy to the mix, and the room they opened continues to set impeccably high standards for food, service, and décor; a benchmark for the industry, it drives a level of excellence in Chinese fine dining not seen outside greater China. Much as Umberto Menghi, Hidekazu Tojo, and Vikram Vij moved their respective cuisines from easy ethnic clichés to sophisticated dining that embraces locality and seasonality, the Kirin group has long shaped the direction of local Chinese cuisine. It’s this unrelenting drive for excellence over a quarter century that earned Kimble Chan, Nelson Yeung, and the Kirin Restaurant Group our Lifetime Achievement Award. — LEE MAN
real soul,” as one judge put it. “Brilliant use of the finest ingredients, amazing wine and food matching, and beautiful attention to seasonality.” Another judge said the room was “in a class by itself—tigro in the kitchen, polished service, comfortable but unpretentious surroundings, and a deceptive simplicity to what are often sophisticated and highly imaginative dishes.” CinCin earned kudos for its “dependably high standards” as did standby Il Giardino, a favourite of the Bent-ley crowd, which mixes “good food and wine with sometimes boisterous fun.” La Terrazza and Piazza Dario both earned recognition for dependable fare and distinctive ambience.

BEST CASUAL ITALIAN

La Quercia 3098 W Fourth Ave 604-676-1007 Laquerca.ca

Lupo 495 Hamilton St 604-569-2355 Luporestaurant.ca

La Buca 4025 MacDonald St 604-681-9334 Labuca.ca

Nicli Antica Pizzeria 62 E Cordova St 604-669-4983 Nicli-antica-pizzeria.ca

Pizzeria Farina 915 Main St 604-681-9334 Pizzeriafarina.com

Campagnolo Roma 2297 E. Hastings St 604-679-0996 Campagnoloroma.com

Campagnolo Roma 2297 E. Hastings St 604-569-0456 Campagnoloroma.com

Campagnolo Roma 2297 E. Hastings St 604-569-0456 Campagnoloroma.com

MENTORSHIP AWARD Julian Bond

Though it’s a small, local room, La Quercia draws diners from far and wide thanks to a focused menu that never disappoints. “The pasta dishes are hard to resist,” said one judge, “but don’t overlook the proteins, which are flavourful and deeply satisfying.” Chefs Adam Pegg and Lucais Syme “have a very good thing going, which is why the place is always busy.” Lupo, “an easily overlooked and often underated room,” took Silver, thanks to Julio Gonzalez Perini, a chef who nails every dish, from osso bucco to salshishi. La Buca won Bronze with its “outstanding depth of flavour” in a “totally unpretentious setting,” while the two Campagnolo locations were cited for their “excellent rustic fare” that has changed the dining landscape “in parts of the city we didn’t used to think of when we thought about going out for dinner.”

BEST PIZZERIA

Nicli Antica Pizzeria

Pizzeria Farina

Camagnolo Roma

Camagnolo Roma

Camagnolo Roma

O BSESED WITH FOOD from a young age, Julian Bond entered culinary school in Yorkshire at 16, then chuffed about at Michelin-starred places in England and France, honing his skills and turning heads. Recruited to Canada by CP Hotels, Bond found himself in Kananskas, Alberta, before arriving in Vancouver in 1994, first at Star Anise (in its glory days), then to open Oratia. Along the way, Bond, now 41, met and married Angelina Froste and together they chased after four energetic kids. In 2000 Bond found his true vocation. He joined the acclaimed Dubrulle Institute (which morphed into the Art Institute during his tenure), then, after five years as culinary director, moved to the Pacific Institute of Culinary Arts. Heading up the PICA training kitchens, he does more than just teach—Bond is a performer whose engaging, theatrical style remains memorable to the 1,700 students he’s taught to date. Prototype Alana Pegg (Cru) still sees Bond as a guiding light for her as a young cook, and Andrea Bini’s am-bition is to bring the same to La Quercia, his current hot spot. “When a student is committed, you teach them as you would teach a child,” says Bond, “and that’s what I try to do.”

Chef Bond teaches by example. Fond of the ambush, he’ll burst into the kitchen, slap down his clipboard, and bellow a call to arms. Cajoling, cheerfully browbeating, he preps his students as though they were in a focused menu that never disappoints. “The pasta dishes are hard to resist,” said one judge, “but don’t overlook the proteins, which are flavourful and deeply satisfying.” Chefs Adam Pegg and Lucais Syme “have a very good thing going, which is why the place is always busy.” Lupo, “an easily overlooked and often underated room,” took Silver, thanks to Julio Gonzalez Perini, a chef who nails every dish, from osso bucco to salshishi. La Buca won Bronze with its “outstanding depth of flavour” in a “totally unpretentious setting,” while the two Campagnolo locations were cited for their “excellent rustic fare” that has changed the dining landscape “in parts of the city we didn’t used to think of when we thought about going out for dinner.”

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IN JULY 2011, Trafalgars on West 16th and next-door bakery Sweet Obsessions have produced virtually no garbage. Think about that for a second. That a bustling bistro and bakery could send out hundreds of plates of food each day and generate less than a garbage bag of waste per week. The secret? An innocuous grey bin about the size of a residential chest freezer in the back lane. The GreenGood GG-50 composter eats all organic matter: bones, dairy, breads, veggies, plus compostable containers and napkins from the bakery, and 24 hours later spits out nutrient-rich soil. Come Sunday, 350 pounds of it are trucked away by Innercity Farms to fuel community gardens like the one on East Hastings Street. The up-front investment is big, no question, but even with hydro costs, the $25,000 machine will pay for itself in a couple of years. “We were spending over $1,000 a month to have waste trucked away,” says co-owner Stephen Greenham. Four times a week the restaurant shipped out over a quarter-ton of organic-matter waste (mostly water that evaporates). “Haulage fees are huge and taxes keep going up.” He and partner Lorne Tyzenoski outfitted work stations, including the back of bar, with four containers labelled metal, paper, hard and soft plastics, and organics—“It helps that the city’s recycling system is recently more sophisticated, so we can now recycle things like the Styrofoam containers that the fish is packed in”—and they were away to the races. “Here’s the thing,” says Greenham. “Once you commit to doing it you realize: it’s so. Damn. Easy. And the payoff is huge.”—REBECCA PHILPS
in town.” Bacchus at the Wedgewood Hotel (“consistently good food in a comfortably appointed room”) and Le Gavroche (“much improved of late”) both earned Honourable Mentions.

**BEST CASUAL FRENCH**

**Pied-à-Terre**

3369 Cambie St.
604-873-3131
Pied-terre-bistro.ca

La Brasserie
3091 Davie St.
604-688-6999
Labrasserievancouver.com

La Régalade
2322 Marine Dr., North Van
604-921-2228
Laragalade.com

Les Faux Bourgeois
603 E. 13th Ave.
604-873-9731
Lesfaubourgeois.com

Café Régalade
2836 W. Fourth Ave.
604-733-2213
Caferegalade.com

Judges noted steady growth in this popular category, with newly opened spots like Café Régalade and The French Table joining stalwarts such as Pied-à-Terre, which again took Gold for its “relaibly outstanding takes on bistro fare, well-chosen wine list, and convivial service and atmosphere.” Another judge pointed out that Pied-à-Terre is “the kind of room where you fall into as natural conversation with strangers as you do into the medallions of veal, and the prune and ar- magnac pot de crème.” La Brasserie took Silver for its “lively buzz and well-priced dishes,” while La Régalade won Bronze as “a West Van institution that nails the bistro basics, from house pâté and escarg- tots to bœuf bourguignon and lamb Shank.” Les Faux Bourgeois and Café Régalade earned Honourable Mentions.

**BEST UPSCALE JAPANESE**

**Tojo’s**

1133 W. Broadway
604-872-0020
Tojos.com

Zest

2775 W. 16th Ave.
604-731-9378
Zestjapanese.com

Miku Restaurant
1055 W. Hastings St.
604-568-3900
Mikurorestaurant.com

Octopus Garden
1985 Cornwall Ave.
604-734-8971
Octopusgardensucks.com

EN Japanese Restaurant
4422 W. 16th Ave.
604-730-0130
Encinasca.ca

The long-held reign of Tojo’s (Gold), “always extravagantly good,” was threatened by Zest (Silver), where you’ll find “sophisticated, subtle Japanese food with the best ingredi- ents from local farmers and fishermen” as well as off-duty chefs at a neighbouring table. “The room is contem- porary and cerebral yet serene; the food, from well-travelled Yoshiaki Mantua, one of the great chefs from pio- neering Shijo, perfectly balances texture and flavour in a way that’s entirely in keeping with what’s happening in Japan.” Gracious, knowledgeable service and an exciting, often local, wine list. “The 560 menu is a bargain, but the soba crab roll and the gyozas are also must-trys.” Miku (Bronze) is “packed at lunch to the point where you can’t hear yourself think, let alone hear what your tablemate has to say: But it always offers great fun and accom- plished food. Dinner is quieter—and the patio is one of down- town’s summer secrets, especially during spot prawn season when they do the best deep- fried heads. The aburi (slightly scorched) sockeye oshi roll is first rate, and the chicken aburi with garlic and cabbage is downright addictive.” Honourable Mentions go to the “oddball and id- iosyncratic” Octopus Garden which has an “unrelenting focus on quality and execution,” and EN, where “Yami- san, like Tojo, is a veteran of Vancouver’s Japanese restaurant scene, and interprets his food through an Italian lens. Try the miso soup (the best in the city), the avocado and prawn salad, and the calamari rice bridge.”

**BEST CASUAL JAPANESE**

**Kingyo Izakaya**

3873 Burrard St.
604-680-3677
Kingyo-izakaya.ca

Guu

Six locations
Guu-cafe.ca

Sushi Kimura Restaurant
3885 Roper St.
604-569-2198
Sushikimura.com

ShuRaku Sake Bar & Bistro
833 Granville St.
604-687-8622
Shuraraku.net

Dan Japanese Restaurant & Bar
2311 W. Broadway
604-677-8932
Danrestaurant.com

About our Gold winner Kingyo Izakaya, a West End room that sets the standard for Japanese tapas, the judges noted “despite the veneer of yelling and good cheer, there are no short cuts with the food, which is very well executed and features tightly focused flavours.” Every location of Guu (Silver) teems with hungry English-language students and thrill-seeking foodies, settling in for plates of grilled pork cheek with ponzu sauce or, more controversally, basashi sashimi (perfectly mar- bled horse meat offset by soy and burnt-garlic dipping sauce). At Bronze-winning Sushi Kimura, chef Tsukroku Kimura, an industry vet who has owned...
rooms in Shanghai and LA—lending what our judges called a “ramshackle friendliness” to his food—offers an omakase menu (traditional multi-course dinner) that is “astounding for both quality and generosity.” ShuRaku and Dan earned Honourable Mentions for “inventive sushi creations” and “easy charm and friendly, welcoming service,” respectively.

BEST UPSCALE CHINESE

Jade Seafood
8511 Alexandra Rd., Richmond
604-249-0082
jaderestaurant.ca

Sea Harbour
3711 No. 3 Rd., Richmond
604-232-0816
seaharbour.com

Kirin
Four locations
Kirinrestaurants.com

Bamboo Grove
6920 No. 3 Rd., Richmond
604-278-9585

Golden Paramount
8071 Park Rd., Richmond
604-278-0873

A competitive (and contentious) category, given the range of high-end Chinese restaurants that dot our city. Long-standing winner Kirin was usurped this year by Jade Seafood (Gold), which epitomizes the restraint and focus on key ingredients that define superior Hong Kong kitchens. “Dishes like crab with mixed mushrooms and shallots, or Grandfather chicken, succulent with gentle soy smokiness, have a simple sophistication that all Cantonese restaurants aim for.” At Silver winner Sea Harbour, “The use of more herbs and specialized ingredients raised the cooking to another level and produced deeper and wilder flavours.” Kirin (Bronze) remains “the absolute standard bearer of high-quality, Vancouver-style Cantonese cuisine”; local ingredients are given gold treatment and dim sum menus change monthly to reflect seasonality. (See our Lifetime Achievement Award, page 72.) Honourable Mentions to Bamboo Grove, a traditional chop suey house featuring some of the finest and most expensive food and wine in the city (go for caramelized black vinegar pork spare-ribs), and Golden Paramount, an elegant little room that turns out sought-after Hong Kong-style Chinese food like fresh oysters air-dried to concentrate their natural brininess and pan-fried with a touch of sweet soy.

BEST CASUAL CHINESE

Alvin Garden
4850 Imperial St., Burnaby
604-437-0828

Hoi Tong
160-8191 Westminster Hwy., Richmond
604-276-9229

Big Chef
1060-8580 Alexandra Rd., Richmond
604-207-0386

Nine Dishes
960 Kingsway
778-282-8699

Dinesty
8111 Ackroyd Rd., Richmond
604-303-7772

Our judges liked it hot, hot, hot! At Gold winner Alvin Garden you’ll experience whiplash heat in rustic Hunan dishes (like beef stir-fried with pickled pepper or filet of tilapia poached in a spicy broth)—keep a bowl of rice and icy beers on hand to douse the flames. Hoi Tong in Richmond (Silver), on the other hand, offers “layered, nuanced, and sophisticated” Hong Kong dishes (the prices are steep but the atmosphere is warm and convivial), while Big Chef (Bronze) stands out from its “Eat Street” contemporaries with dishes like golden crab with rice cakes. Honourable Mentions to Kingsway’s charmingly scruffy Nine Dishes, a perfect recreation of a casual Beijing hangout serving punchy and deeply spiced Northern Chinese cuisine, and Dinesty for Shanghai food (xiao long bao, fried rice with scallop and egg white) served in sleek and modern surrounds.
The best Chinese restaurants make their dim sum daily in-house, and the best of the best, like Kirin (Gold), change their menu regularly to reflect seasonality and the finest local ingredients. Must-order? Prawn, garlic, and pea tip spring rolls. Dynasty Seafood Restaurant (Silver) turns out Hong Kong-style cuisine of the finest order—“where the menu really shines is with vegetarian dishes like Buddha’s feast, a refreshingly light interpretation of a classic.” Jade Seafood (Bronze) offers “perfect little bites—a great blend of tradition and innovation” like steamed mushroom dumplings kissed with truffle oil. Honourable Mention Sea Harbour stands out for smart executions of classics like baked barbecue pork pastries and locals make Vivacity a regular start to their day (dim sum service starts at 9 a.m., as at a true Hong Kong restaurant)—you’d be well advised to do the same.

Thai cuisine is one of the world’s finest culinary creations and the Sala Thai preserves the great tradition of classic Thai dining.

102-888 Burrard Street
604.683.7999
Friday - Saturday: 11:30am-10:30pm
Sunday - Thursday: 11:30am-10:00pm
www.salathai.ca

RESERVATIONS RECOMMENDED

Best Dim Sum

Kirin
Four locations
Kirinrestaurants.com

Dynasty Seafood Restaurant
777 W. Broadway
604-876-8388

Jade Seafood
8511 Alexandra Rd., Richmond
604-249-0082
jaderestaurant.ca

Sea Harbour
3711 No. 3 Rd., Richmond
604-232-0816
Seaharbour.com

Vivacity
110-8351 Alexandra Rd., Richmond
604-279-1513

Best Noodle House

Chef Hung
Taiwanese Beef Noodle
1360 Marine Dr., West Van
778-279-8822
2800-4151 Hazelbridge Way, Richmond
604-295-9357
Chefhungnoodle.com

Hokkaido Ramen Santouka
1690 Robson St.
604-681-8121
Santouka.co.jp

Motomachi Shokudo
740 Denman St.
604-609-0310

Deer Garden Signatures
1118-3779 Sexsmith Rd., Richmond
604-278-3779
Deergarden.ca

Kintaro Ramen
788 Denman St.
604-682-7568
Kintaroramen.ca

Rainy Vancouver nights and cozy, steamy noodle bars are a match made in heaven, and this new category represents the best of a crush of joints that opened last year. Gold winner Chef Hung, an acclaimed chain from Taiwan, offers “a dark, rich broth with distinct hits of five spice, carrying noodles that are rough hewn, flat or thin, but always buoyant and toothsome. For extra depth, the beef shank in fire chili soup has great Szechuan pepper heat. And the room is lovely.” The toroniku shio ramen stands out at Hokkaido Ramen Santouka (Silver)—“The broth, a mainstay of Hokkaido, nourishes the body and satisfies the soul, and is utterly authentic. The noodles, cooked to order in wire baskets before being tossed in the broth, maintain a delicate snap, and are served with achingly tender pork cheeks, salted plum, fishcake, green onion, and wood ear fungus for textural nuance.” Find distinctive ramen at the hands of chef Daiji Matsubara at Bronze-winner Motomachi Shokudo. “He uses quality ingredients including organic meats and chicken bones for a lighter broth for his tonkotsu. Matsubara’s innovation in presentation should not be overlooked.” Honourable Mentions to value-oriented Deer Garden Signatures, “a phenomenon among Chinese noodle lovers,” and the boisterous Kintaro.

Best Indian

Vij’s
1480 W. 11th Ave.
604-736-6664
Vij’s.ca
Never drive to Vij’s (Gold)—you’re going to wait, and while you wait, you’re going to drink and graze through delicious appetizers and hardly notice that yes, it’s been an hour since you arrived but hey, who cares? Both the ever-evolving food and the astutely selected wines reward patience. You’re really in such a hurry? Next-door Rangoli (Silver) gives all the delish without the delay.

At Chutney Villa, with its serious South Indian cooking and must-try weekend tiffin brunch.

Silver-winner Jang Mo Jib for the goon mahn doo dumplings stuffed with ground pork and scallions, mammoth seafood pancakes, and delicious jab che of sweet potato noodles tossed in sesame oil, vegetables, and thinly sliced beef. Sura (Bronze) offers a more upscale experience with cleanly wrought cooking and beautifully presented food—“It’s a welcome dose of maturity and sophistication in the local Korean restaurant scene.” Honourable Mentions to Seoul Doogbaegi for its excellent soondubu, a hearty broth of soft tofu and seafood, and to Insadong, “a great place to take a crowd for barbecue. Don’t miss the marinated kalbi ribs and spicy pork bulgogi.”

At Hanwoori (Gold) you’ll find “classic homestyle Korean, and never mind if it’s next to a car repair shop!” Big booths and private rooms beckon “for hearty plates like oxtail soup, slow-simmered to perfection, and the iconic jejuk bossam—a cabbage wrap with oysters, kimchi, and lusciously tender pork belly. The service is genuine and thoughtful, helping first timers navigate the menu.” Our judges loved

In this article, we receive a vivid description of the culinary experiences at various Indian and Korean restaurants in Vancouver, including Rangoli, Ashiana Tandoori, Atithi, Chutney Villa, Hanwoori, Jang Mo Jib, Sura Korean Cuisine, Seoul Doogbaegi, Insadong, Maenam, Sala Thai, Pink Elephant Thai, and Sawasdee Thai. Each restaurant is briefly introduced with details about their locations, specialties, and notable features. The writing style is engaging and descriptive, inviting readers to explore these culinary delights.

The article also highlights the quality and diversity of the restaurants, from traditional homestyle Korean cooking to more upscale experiences. The presence of Honourable Mentions and honourable mentions underscores the depth and richness of the food offerings in the city, while the inclusion of details like “classic homestyle Korean” and “a hearty broth of soft tofu and seafood” offers readers a glimpse into the unique flavors and presentations available.

Overall, the article provides a comprehensive guide to a variety of restaurants, making it a useful resource for those looking to explore the vibrant food scene in Vancouver. The inclusion of Honourable Mentions and honourable mentions also adds a layer of appreciation and recognition to the culinary landscape, emphasizing the variety and depth of the city’s dining experiences.
Chef Angus An’s use of fresh local ingredients, paired with authentic Thai flavours, and an excellent wine list clinched Gold for Mae-nam, which offers “a refinement unequalled in this town.” Sala Thai (Silver) has terrific value at lunch and on daily special menus; gold shrimp cakes and Pa-naeng tiger prawns and scallops (sautéed seafood, coconut meat, and kaffir lime in a fiery red curry) are as authentic as they come. Alberni Street swag meets Thai House tradition at Pink Elephant (Bronze), where the well-heeled snack on modern Thai tapas and sip cooling Ko-Chang sangria in a stark white and hot pink room. Honourable Mentions to Bob Likes Thai (where Main Streeters patiently queue at dinner) and Sawasdee Thai (especially for its searingly hot Crying Tiger beef).

BEST VIETNAMESE

Phnom Penh
244 E. Georgia St.
604-682-5777

Pho Thai Hoa
1625 Kingsway
604-873-2348
Phothaihoa.com

Pho Tan Vietnamese
4598 Main St.
604-873-3345

Vancouver Vietnamese
4136 Main St.
604-872-3455

Family-run Phnom Penh (Gold) has a lock on this category, and for good reason. You could spend hours perusing the encyclopedic menu of authentic Vietnamese and Cambodian dishes, but do what your neighbours are doing and order the butter beef and deep-fried chicken wings with lemon pepper dipping sauce. Then repeat. Soup’s the thing at Pho Thai Hoa (Silver), especially the house special pho dac biet, a “slurptastic beef lover’s delight: a jumble of fatty brisket, soft tendon, tripe, and meatballs with noodles in a clean, light broth.” Pho Tan (Bronze) is an unexpected gem on the Main Street corridor; go for ga nuong xa, grilled chicken delicately scented with lemon-grass. Honourable Mentions to Vancouver Vietnamese (fried prawn on sugar cane!) and Au Petit Café (best banh mi in town!).

BEST OTHER ASIAN

Spice Islands
3392 W. 41st Ave.
604-266-7355
Spiceislandsindonesian.com

Bo Laksa King
Bubbles and Bits
2546 E. Hastings St.
604-568-4593
Bolaksaking.com

Café Kathmandu
2779 Commercial Dr.
604-879-9909
Cafekathmandu.com

Seri Malaysia Restaurant
2327 E. Hastings St.
(now closed)

Banana Leaf
Four locations
Bananaleaf-vancouver.com

Hushed tones and warm service welcome at Gold-winner Spice Islands, where chef/owner Joseph Boon’s Indonesian fare is infused with Indian, Arabic, Dutch, and Chinese influences. “Save room for the spekkoek, an Indonesian take on the Dutch multilayered butter cake,” advised one judge. The menu at Bo Laksa King Bubbles and Bits (Silver) expertly traverses Malaysian, Singaporean, and Thai cuisines, but it’s the Burmese dishes that sing, like the fermented tea leaf salad (lahpet thoke), a buzzy mix of pungent tea leaves, tomatoes, fried garlic, crispy lentils, and cabbage. Abi Sharma is a charming guide to Nepalese food at Café Kathmandu (Bronze), where you’d be smart to order khasiko maasu, goat meat simmered until tender in a rich curry, or kaauli, an earthy dish of turmeric-infused cauliflower with fenugreek potatoes. Seri Malaysia and Banana Leaf (our judges liked the consistency of food and service at the original Broadway-at-Willow location) earned Honourable Mentions.
When it comes to Latin food, this town finally has a robust scene. Doña Cata has matured in recent years into a Victoria Drive mainstay: authentic $2 tacos with the meat of choice enlivened by 10 salsas; the increased agave tequila list requires study at this cheap, cheerful eatery—that would bring your abuela to tears.

Meanwhile, sharply re-focused Latitude churns out tacos al pastor—with luscious pineapple and Med flavours with chile-marinated pork that would bring your abuela to tears. Meanwhile, sharply re-focused Latitude churns out tacos al pastor—with luscious pineapple and Med flavours with chile-marinated pork that would bring your abuela to tears.

BEST STEAKHOUSE

Hy’s Encore
637 Howe St.
604-683-7671
hyvancouver.com

Maybe it’s all the old-school TV we’re watching, but Hy’s in the Gold berth felt…just right. Pride in service, great char-grilled beef, the place (four decades young) goes the extra mile in making customers feel like full-swan VIPs. Big in its portions, its flavour, and (yes) its prices, Gotham (Silver) is full-on carnivore arousal. The AAA steaks never disappoint, but it’s the perfect sides that got our judges raving. “I’d kill to be able to make their tomato salad at home,” said one. Beautifully marbled Angus beef is the draw at cozy Hamilton Street Grill (Bronze), but it’s the organic hanger steak that seduced judges, plus the unfussy neighbourhood vibe and killer values. Honourable Mentions to Black + Blue (Glow-ball’s glamorous take on the genre, with its soaring Las Vegas interior, adventurous menu—deep-fried Brussels sprouts— and full-throated wall of meat) and quarter-century shop Joe Fortes.

BEST CASUAL CHAIN

Cactus Club Cafe
Eighteen locations
cactusclubcafe.com

Hapa Izakaya
Four locations
hapaizakaya.com

Cactus Club Cafe (Honourable Mention) has a robust scene. Meanwhile, sharply re-focused Latitude churns out tacos al pastor—with luscious pineapple and Med flavours with chile-marinated pork that would bring your abuela to tears. Meanwhile, sharply re-focused Latitude churns out tacos al pastor—with luscious pineapple and Med flavours with chile-marinated pork that would bring your abuela to tears.

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BEST NORTH SHORE

Fräulein
2530 Clapperton Rd., West Van
604-923-7397
frauleinrestaurant.ca

The Observatory
6400 Nancy Greene Way, North Van
604-998-3045
Grousemountain.com

At Fräulein (Gold), Venezuelan-born Jefferson Alvarez works out his culinary chops on a usually conservative audience—and they love it. Credit his thoughtful approach to modernist cooking, using wild and foraged ingredients, game meats, and less-appreciated seafoods like uni and octopus. These days, the spectacular view is almost an afterthought. Bœuf bourguignon, navarin d’agneau en cocotte,
**BEST WHISTLER**

**Araxi**
4222 Village Sq
604-932-4110
araxi.com

**Bearfoot Bistro**
4112 Village Green
604-932-3433
Bearfootbistro.com

**Aura**
213 Lake Placid Rd.
604-906-5700
Nitaalexplodge.com

**Fifty Two 80 Bistro and Bar**
4591 Blackcomb Way
604-935-3450
Fourseasons.com

**Sidecut**
4591 Blackcomb Way
604-935-3600
Fourseasons.com

James Walt’s relationship with local farmers and producers accounts for the fine ingredients on your plate at Araxi; his artistry in the kitchen is what makes them sing. And, one judge pointed out, “Samantha Rahn does an excellent job of matching his work with bottles from her well-stocked wine room.” Intense competition from Whistler’s other first-rate rooms keep Walt on top of his game. At Bearfoot Bistro, even Andre Saint-Jacques’s “ebullient, hence, vast wine cellar, and vodka-filled ice cream” can’t overshadow the “sophisticated textures and tastes of chef Melissa Craig’s creations.” Aura at Nita Lake Lodge—“the most unusual restaurant in the region”—took Bronze, thanks to the “top-notch ingredients and impeccable technique” of executive chef Tim Cuff. Sister restos Fifty Two 80 and Sidecut—both in the Four Seasons—also earned acclaim from the judges.

**BEST VICTORIA**

**Ulla**
509 Fisgard St
250-590-4795
ulla.ca

**Zambri’s**
820 Yates St
250-560-1171
Zambris.ca

**Brasserie L’Ecole**
1715 Government St.
250-673-6260
Lecole.ca

**Cafe Brio**
944 Fort St.
250-381-9009
Cafe-brio.com

**Pizzeria Prima Strada**
1906 Bridge St.
250-590-1380
Primastrada.com

Last year, Ulla was a promising contender. This year, it was the judges’ shoe-in for Gold. Chef/co-owner Brad Holmes, they enthused, “has an eye for composition and a genius for simplicity.” They turned in amors with his insanely addictive semolina fritters, truffle mayo’d; squid breast and confit of leg (a dish of earthly beauty); and lamb three ways. Attention, gracious service and a small but interesting wine list rounded out the appeal. The sophisticated farmhouse cooking at Zambri’s (Silver)—pasta abruzzese (fried bread dumplings), pitch-perfect spaghetti vongole—remains both bold and goofy, and crack sommelier Frances Sidhe’s increased Italian wine list is a surefire hit. Classic Brasserie L’Ecole (think all the mainstays; mousse Frites, steak with Roquefort butter, sole meunière) met its own high standards for Bronze; with the honors of creative wine and beer lists from co-owners Marc Morison...
and Sobo, a temple to sustainable bohemian sophistication.

**BEST OKANAGAN**

**Waterfront Restaurant & Wine Bar**
104-1180 Sunset Dr., Kelowna
250-979-1222
Waterfrontrestaurant.ca

**RauDZ Regional Table**
1560 Water St., Kelowna
250-868-8805
Raudz.com

**Local**
12817 Lakeshore Dr. S., Summerland
250-494-8855
Thelocalgroup.ca

**Bouchons Bistro**
105-1180 Sunset Dr., Kelowna
250-763-6595
Bouchonsbistro.com

**Theo’s**
687 Main St., Penticton
250-492-4019
Eatsquid.com

Chef/sommelier Mark Filatow’s bistro Waterfront (Gold) is the best kind of experiment: unexpected, hard to replicate. With the Okanagan’s best wine list by a country mile, it’s now twice the size through an ambitious renovation that, among other features, presents plan-ahead diners with a chef’s table kitchen-side. A must-stop on the Okanagan trail. Three years in, RauDZ (Silver) has earned enduring fondness for the diverse menu, from terrific burger-beer deals to the classic three-course meals of yore. Unpretentious Local (Bronze) puts neighbourhood wines first (as it should) in a humble setting with killer summer views from the outstanding patio. Honourable Mentions went to Bouchons Bistro (all the bistro bells and whistles: well-executed timbales, terrines, cassoulet) and Theo’s, home to hall-of-fame lamb shoulder.

**BEST WINERY/VINEYARD DINING**

**Miradoro at Tinhorn Creek**
32830 Tinhorn Creek Rd., Oliver
250-498-3742
Tinhorn.com

**Old Vines Restaurant at Quails’ Gate**
3303 Boucherie Rd., Kelowna
250-769-4451
Quailsgate.com

**Bacchus Bistro at Domaine de Chaberton**
1064 216 St., Langley
604-530-9694
Domainedechaberton.com

Manny Ferreira (of Le Gavroche) “has raised the bar in South Okanagan winery dining,” one judge said of Gold winner Miradoro at Tinhorn Creek. In the kitchen, Jeff Van Geest (ex-Aurora Bistro) “brings a keen awareness of sourcing the

“Use the best ingredients at the best time and let the food speak for itself.”

EXECUTIVE CHEF DARREN BROWN

“STOP BUTTERING ME UP, I’M TURNING RED.”

FILET MIGNON OSCAR WITH DUNGENESS CRAB

NEW MENU. NEW CHEF. NEW ATTITUDE.
At the Fairmont Pacific Rim, 604.695.5500. www.orucuisine.com
local and seasonal that puts this restaurant at the top of its class.” Silver winner Old Vines at Quails’ Gate was cited for its “consistent, year-round quality, in a setting that delivers it all.” Bronze went to the only non-Okanagan finalist, the “often (and unfairly) overlooked” Bacchus Bistro at Domaine de Chaberton in Langley, where “generous portions of traditional French cuisine” and “a killer lobster bisque” impressed the judges. The Terrace at Mission Hill and Vineyard Terrace at CedarCreek earned Honorable Mentions.

**BEST RESORT DINING**

The Pointe at the Wickaninnish Inn
500 Osprey Lane, Tofino
250-725-3100
Wickinn.com

Sooke Harbour House
1528 Whiffin Spit Rd., Sooke
250-642-3421.
Sookeharbourhouse.com

King Pacific Lodge
Princess Royal Island
604-987-5452
Kingpacificlodge.com

This year’s winners couldn’t be more different, notwithstanding they all occupy prime slices of waterfront. The Pointe at the Wickaninnish Inn (Gold) has dominated this category for years. And while the dramatic clifftop location brings them in, it’s the staff’s fanatical attention to detail—perfect linens, phenomenal wine list, flawless service—that ensures it remains one of the premier resort dining destinations on the continent. As one judge put it, “It’s the restaurant I wish we had in Vancouver.” On the other hand, Silver winner Sooke Harbour House could only exist where it is, tethered to the famous garden that helped launch its worldwide reputation 30 years ago. These days the room is like an aging all-star—its joints are starting to ache, but it’s still prone to moments of life-affirming brilliance. Rounding out the list is the Native-influenced dishes with Japanese notes found at the remote King Pacific Lodge, whose exclusive clientele enjoy the finest floating cuisine in B.C.

**JUDGES**

**JOIE ALVARO KENT** is a columnist for Montecristo magazine; her work also appears in Vancouver magazine, the Eating & Drinking Guide, and Best Places Vancouver. She is also a judge for the Chinese Restaurant Awards.

**MURRAY BANCROFT** is culinary director for Western Living magazine and consults with a roster of international clients as a research chef and food stylist.

**CHRISTINA BURRIDGE** is drink editor for Vanmag and executive director of the B.C. Seafood Alliance.

**SID CROSS** educates, advises, and judges at many wine and food events including the Canadian Culinary Championships and this mag’s International Wine Awards.

**BILL JONES** is a chef, author, and food consultant based on Deerholme Farm in the Cowichan Valley. Jones is an editor for IslandChef.ca.
DJ Kearney is a sommelier instructor for the International Sommelier Guild, a chef, and a wine writer for Wine Access magazine. She is the head judge of this magazine’s International Wine Awards competition.

Qubic Lam is a freelance writer and a wine columnist for Sing Tao Daily and Evergreen News, and a consulting editor and columnist for Wine Trend magazine in China.

Deana Lancaster is the food and wine editor for the North Shore News and Look magazine, and a contributor to the Eating & Drinking Guide and Sunset magazine.

Lee Man is a freelance food writer; his work has appeared in Vancouver magazine, Eat magazine, the Vancouver edition of Time Out, and Best Places Vancouver. He’s also a founding judge of the Chinese Restaurant Awards.

Brendon Mathews is a freelance food writer with expertise in Chinese cuisine and a judge for the Chinese Restaurant Awards.

Barbara-Jo McIntosh is an author, a former restaurant owner, and the owner of the bookstore Barbara-Jo’s Books to Cooks.

Neal McIntosh is the food and travel editor at Western Living and a contributor to Cooking Light, enRoute, and Seattle magazines.

Jason McRobbie is a freelance writer and video-grapher with an interest in regional cooking. He contributes to Indulge.

Andrew Morrison is editor of Scout online magazine, restaurant critic at WE, and writing instructor at Pacific Institute of Culinary Arts.


David Scholefield is a global wine expert and consultant. He is also vice-president of strategy for Liquid Art Fine Wines.

Shehla Seldon is the Victoria city editor for Western Living magazine and contributes to Northwest Palate, Best Places Vancouver, and Eat. She blogs at CookingWithAbroad.

Mia Stainsby is the indefatigable restaurant critic and food writer for the Vancouver Sun.

Stephen Wong is a food and wine writer and consultant, cookbook author, and founding chair and judge of the Chinese Restaurant Awards.

Accounting services for tabulating the results provided by Jill Mackenzie CA, CFA, Associate Partner, Private Company Services, Pricewaterhouse-Coopers LLP.

Thanks to our Special Award Panelists

- Design of the Year: Sharon Bortolotto, Principal and founder, BBA Design Consultants
- Bartender of the Year: Bruce Haden, Principal, Dialog
- Best Producer/Supplier & Ingredient of the Year: Anicka Quin, Editor-in-Chief, Western Living magazine

Best Producer/Supplier & Ingredient of the Year

Canadian Professional Bartenders Association

The BOTY award recipient received a $1,500 B.C. Hospitality Foundation-funded scholarship to the educational program(s) of her choice.

Photography: Tim Pawsley. 

Watch coverage of the 23rd Annual Restaurant Awards Ceremony at Video.vanmag.com