

# FOOD & WINE GO LIST 2008

Figuring out which restaurants to hit—and which to skip—is a top priority for food-obsessed travelers. F&W has eliminated the guesswork, choosing 293 outstanding places to eat in 40 cities around the world, from a pizza-and-jazz hangout in Sydney to a superstar Chinese chef's glorious new restaurant in Beijing.

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**Madre** Mario Navarro. It's chic Rosa brought Nueva Latino to Montreal in 2005. His latest restaurant, a former space hung with old-fashioned glass globe lighting, pays tribute to the homestyle South American cuisine he grew up with. **We loved:** Salt-ood-stuffed zebra (as in zed) patty) with parsnip puree. 2507 Mission St.; 514-313-7922.

**Reservoir** This spot has it: the city's best brunch (week only) for the best general fare but chef Samuel Pinard's de menu & how generating arm excitement. Pinard, who lost an Au Pied de Cochon and he offers hearty, seasonally inspired plates—like a job roll with chicken and wild rice—E... expertly prepared and reasonably priced. **We loved:** Quinoa with weekly local sour cream. 9 Dundas St. E.; 514-649-7779.

and system in Prosecco granite. Royal Ontario Museum, 100 Queen's Park, 5th Fl.; 416-586-7928.

**Colborne Lane** Now in its second year, this industrial chic space is still the city's hottest scene. Chef-owner Claudio Agria brooks at the farm molecular gastronomy, but there are futuristic elements on his unbridled, borderless menu.

Asia, the Mediterranean and Latin America and returned with ideas for a menu of simple dishes with unexpected flavors.

Market—an emerging restaurant also that's also home to **Jamie Kennedy Wine Bar** and **Colborne Lane**. Here, he serves classics—the making fried chicken by cooking the breast sous-vide and searing the skin to a crisp. **We loved:** Road, Ontario red deer with celery root and peppered fruits. 38 Wellington St. E.; 416-504-9990.

**ONE** Outfitted in cowhide furniture spanning two lots, ONE at Hazelton Hotel Toronto, 115 Yorkville Ave.; 416-962-9500.

**Blue Water Cafe and Raw Bar** At this chic spot in Yuletown, chef Yoshihiro Tate prepares excellent sushi and raw bar plates, while chef Frank Pabst adds a modern Vancouver sensibility to his French-inspired seafood dishes designed to pair well with the Old World and fine wine. **We loved:** "Kiss me Honey" sampler of sustainably raised fish, such as sandies, spot prawn and lingcod. 10390 Hamilton St.; 604-688-8078.

**Boneta** Three food-industry insiders opened Boneta for a menu in a former food processing building. The space with eclectic art from Lumina sees chef Jaroslav Babin think of ingenious ingredient combinations. Duck breast, for example, is served with chef hat and a balsamic vinegar-glazed peach. **We loved:** Chocolate terrine with stone peanut crunch. One W. Cordova St.; 604-684-1844.

**Splendido** Haute-French cuisine, global service and an impressive international wine list. These are the trademarks of chef David Lee's seven-year-old restaurant. But despite the blood red steaks, like a Champagne truffle and a chariot des fourages. Lee follows a 21st-century imperative to use regional ingredients in inventive preparations—for instance, toasting Yukon Gold potatoes with milk foam and black buffalo. **We loved:** Anything Lee makes with pork belly. 681 Harbord St.; 416-529-7788.

**Legendary Noodle** At the newest, Stanley Park—area branch of this family-run Seattle staple, owner Erick Lee stands behind the counter, making a bobbycarr and headset and showing off his mythical noodle-making technique. **We loved:** Hand-cut noodles stir-fried with shredded pork and garlic sauce. 1074 Denman St.; 604-689-8951.

**Pied-a-Terre** Decorated with Pan-Asian style chandeliers, this bistro from the owners of popular neighborhood restaurants Parkside and La Buce offers gourmet hits dishes like steak frites and an all-French selection of wines. Local produce shows up all over, as in chef Andrey Duboch's use of organic Canadian beef dishes like pork and cauliflower soup rely on regional produce. **We loved:** Steak frites available in fear of Pirelli only (onget) entrees, oyster bowl and fish nigiri. 3369 Cambie St.; 604-873-3131.



## TORONTO

**C5 Restaurant Lounge** Carried over the city in Daniel Libeskind's new addition to the Royal Ontario Museum, C5 has a gorgeous view of the skyline. In the open kitchen, chef Ted Corrado, who has worked at Rainald Lucco, produces refined "Toronto cuisine"—meaning multicultural. **We loved:** C5 Raw Tasting: a plate of small bites like beef tartare and quail egg.

he warms frog's legs with Sichuan peppers, for tartness, and stuffs his delicious dumplings with duck prosciutto and lamb. **We loved:** Park frites with a caramelized-chocolate glaze. 107 Queen's Park Ave.; 416-534-6320.

**Luce** Chef Scott Woods, who introduced Toronto's food community to the short staff at Habitat, has now moved at the instantly popular new bistro near the St. Lawrence

## VANCOUVER

**Aurora Bistro** Chef-owner Jeff Von Geest is a British Columbia Jewels. His restaurant hosts wine tastings from the province's boutique wineries, and most ingredients on his creative Canadian menu are local. The space is furnished with tables. Von Geest made himself. **We loved:** Crisp-skinned white spring salmon with cedar jelly. 2420 Main St.; 604-873-9944.

**Chef Ted Corrado produces refined "Toronto cuisine"**