

A CURE FOR GRIDLOCK THE MASSACRE OF TORONTO'S TREES FASHION WEEK SCANDAL

# TORONTO LIFE

## Best *New* Restaurants

Where to eat now  
By James Chatto

PLUS  
ITALIAN SUSHI,  
\$170 STEAKS  
AND OTHER  
TRENDS  
FOR  
2008



Golden duck  
from Lucan

\$4.95 APRIL 2008  
torontolife.com



### Buzz Worthy

THE YEAR'S HOTTEST NEW COCKTAILS. DON'T TRY THESE AT HOME.  
By Stephen Lee

In 2008, you wouldn't dream of opening a restaurant without first creating a house drink. It's the era of the house drink all, where every drink room worth its salt or so has a carefully crafted signature.



**Tokyo tea, \$16**

One of my favorite combinations of Japanese tea, sake, Gray Goose, ginger beer and a splash of lemon just delivers these feelings of long-remembered toast. It's so sticky is Tokyo Tea.



**Champagne punch, \$12**

Slightly fizzy, all green with CS's delectable blend of champagne, Chambord, Cointreau and Grand Marnier topped with an elegant shower of fresh raspberries. More subtle than a lip-slacking chili pepper, it packs a wallop nonetheless.



**Kheers-Meeth cocktail, \$8**

The word for the marriage of the richly Scotch gin and cucumber, lime and green chili juice is *Kheers-Meeth*, a play on the word *Kheers* (the Hindi word for 'ice cream'). An invigorating refreshment that complements images of lushly scented afternoon and body oil and matches.



**Apple crisp martini, \$12.95**

Mixing Scotch whisky with apple sauce, fresh apples and leeks. Lucan offers up liquid nostalgia. On cool spring nights, it's so refreshing it's sweet nostalgia.

The TOP 10



## 4 CRYSTAL FIVE

IT WAS HEADLINE NEWS when the Royal Ontario Museum bought in a huge—and hugely experienced—U.S. company to create a restaurant in the light-filled crown of the Crystal. But how would the place do when the American start-up crew went home? And who could be expected from its young, unknown chef, Yeddy Corrado? It's all good news. A host of five-starred services personally pampering (as they should), given the hefty prices, and Corrado has proven more than up to the task. His disciplined style shows the influence of years spent under Guy Sabino at Zoom, Rain and Luce, and Lorenzo Lorenzi at George—so technically accomplished, such an easy familiarity with the world's ingredients. At the same time, many dishes reflect an almost Japanese concern for clarity of flavour and texture. A slice of tuna sashimi, for example, garnished with a single black dot of intensely flavoured sweet paste, was one of five miniature creations

The ROW's CS lived up to heavy-duty expectations. Below, strawberries: four ways: berry tartare, sorbet, baba cake and molto



on a single plate, along with a shot glass containing prosecco granita, an oyster and a scoopful of watermelon. Prices are higher than gallery-goers are used to, but that isn't deterring them. With plans to bring in more chefs and local producers, Corrado is determined that Cf will be accepted, not just as a museum piece, but as a restaurant in its own right. 300 QUEEN ST. W., 416-964-7928.