

FOOD and TRAVEL

GOURMET TRAVELLER

New world wonder

Vancouver is home to one of the world's most innovative food scenes. Kathy Arnold discovers the exciting flavours on offer in and around this striking Pacific coast city

PHOTOGRAPHY BY RODERICK FIELD



Where to eat

Prices quoted are for three courses per person, excluding wine unless stated otherwise.

Blue Water Cafe Go to this Yaletown favourite for seafood: 18 species of oyster; bountiful shellfish platters (£18); sushi made by a master at the bar. From £36. 1095 Hamilton Street, 00 1 604 688 8078, bluewatercafe.net

C Restaurant From the patio or airy interior, views of the promenade and Granville Island match skillfully made dishes. From £29. 2-1600 Howe Street, 00 1 604 681 1164, crestaurant.com

Cardero's Large, lively waterfront restaurant serving great burgers, pizza, seafood and steak; live music in the evening. From £19. 1583 Coal Harbour Quay, 00 1 604 669 7666, vancouverdine.com

Cru Carefully prepared food partners a terrific wine selection. From £27. 1459 West Broadway, 00 1 604 677 4111, cru.ca

Hawksworth Restaurant The five-course tasting menu is a showcase for the talents of David Hawksworth, and costs £45. 801 West Georgia Street, 001 604 673 7000, hawksworthrestaurant.com

Oru Pan-Asian dishes are a revelation in the Fairmont's restaurant, with a bargain six-course tasting menu. From £30. 1038 Canada Place, 001 604 695 5500, orucuisine.com

Pajo's Fish & Chips Right on the Wharf at Steveston, where boats land their catch – it's great fun. From £6. 001 604 272 1588, pajos.com

Raincity Grill Informal, well-run and a showcase for BC produce. The five-course, 100-Mile Tasting Menu is £44 (£61 with wine). 1193 Denman Street, 00 1 604 685 7337, raincitygrill.com

Refuel Steak A casual restaurant in the residential Kitsilano area. From £24. 1944 West 4th Avenue, 00 1 604 288 7905, refuelrestaurant.com

Salt Tasting Room A popular spot in Gastown; tasting platters of charcuterie, cheeses, house-prepared chutneys; over 50 wines by the glass. From £18. 45 Blood Alley, 00 1 604 633 1912, salttastingroom.com

West This 10-year-old, special-occasion restaurant still receives – and deserves – awards. The eight-course chef's tasting menu is £58. 2881 Granville Street, 00 1 604 738 8938, westrestaurant.com



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TOP LEFT: VANCOUVER OLD AND NEW; GOAT'S CHEESE CAKE, WINE-POACHED GRAPES AND FIG JAM AT CRU; LOOKING OVER VANCOUVER HARBOUR; ENGLISH BAY; POACHED EGG ON CRISPY PORK AT CRU; FALSE CREEK; CHEF JENNIFER PETERS AT RANDOTY GRILL

HAWKSWORTH RESTAURANT

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'Where else can I live by the ocean and mountains, go skiing or fishing all day – and then go out for a gourmet dinner in the evening? That's Vancouver for you. It's one of the best places in the world'

Where to shop

Edible BC Runs chef-guided tours of Granville Island Public Market and also has a shop in the market, selling jams, chutneys, chocolates and more – all from BC. 001 604 662 3606, edible-britishcolumbia.com

Granville Island Bustles with arts, crafts, regional produce – and buskers! Open daily. granvilleisland.com

Les Amis du Fromage A small shop crammed with 300 varieties of cheese. The highlight is artisan cheeses from BC and across Canada. In Kitsilano. 001 604 7326 4218, buycheese.com

Artisan Sake Maker Learn about sakes and taste them at this shop, where they make their own. Granville Island, 001 604 685 7253, artisansakemaker.com

Steveston Farmers & Artisans Market Half an hour from Vancouver, this Sunday event has stalls selling food and crafts. All a few steps from the wharf where fishing boats dock and sell their catch – from squid and sablefish to sea urchin. sfam.ca

Last May marked the eagerly awaited opening of Hawksworth Restaurant. Run by David Hawksworth, one of Canada's leading chefs, it is located in the revamped Rosewood Hotel Georgia, one of the city's most historic hotels. After successful stints in the 1990s at Le Manoir aux Quat'Saisons, L'Escargot and The Square in London, Hawksworth returned home to collect a string of awards at West, yet another fine Vancouver restaurant. 'I couldn't stay away from BC,' he confesses. 'Of course there's the fantastic produce. But it's also the lifestyle. Where else can I live by the ocean and mountains, go skiing or fishing all day – and then go out for a gourmet dinner in the evening? That's Vancouver for you. It's one of the best places in the world.' □

Kathy Arnold and Roderick Field visited Vancouver courtesy of Tourism British Columbia, britishcolumbia.travel, and the Canadian Tourism Commission, canada.travel