

SHARP

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FOOD

RESTAURANTS



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● Oyama prosciutto with smoked buttermilk and fennel at Hawksworth.

THE BEST NEW RESTAURANTS IN CANADA

From the perfect low-key business lunch in Toronto to Vancouver's best haute local cuisine, this year's crop of new top-notch eateries distinguishes itself by showcasing our country's homegrown finest—both in talent and in produce. — JOHN MARTIN MACDONALD

● THE GABARDINE, TORONTO

Slyly hidden from the packed sidewalks of Toronto's Financial District, Alison MacKenna and Kate Rodrigues' trundle take on the gastropub provides much needed solace for the power-lunchers who populate the surrounding towers. Within sight of Old City Hall, the plush burgundy banquettes and mellow lighting of the intimate space make it an oasis of calm amid the chaos outside. Chef Graham Pratt's comfort food menu is defined by quality ingredients, expertly prepared and served on your grandmother's finest floral china. Cocktails are classic and concise and an ever-evolving wine list is intelligently assembled. Mandatory dishes include lavender-laced trout gravlax with

crème fraîche, stacked shrimp po'boys and the always-popular Ploughman's Lunch. 372 BAY ST.; WWW.THEGABARDINE.COM

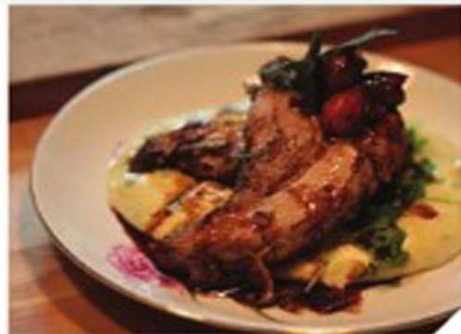
● LE FILET, MONTREAL

When Hubert Marsolais and Claude Pelletier (of Club Chasse et Pêche fame) decided to open a strictly seafood joint in the shadow of Mont-Royal, few could have predicted the splash—so to speak—that it would make on the Montreal dining scene. Since opening its doors in February, Le Filet has become one of the most sought-after seats in the city. Dressed in cool metallic tones, the space is designed to mimic the iridescence of the ocean, and is populated with fashionably dressed Montrealers sipping Chablis from

custom-etched stemware. Fresh oysters come in five options (from miso gratin to Bloody Mary) and should be followed by incredible smoked mackerel rillettes or fluke sashimi with Japanese plum, wasabi and cucumber. Larger plates are divided into cleverly titled categories (Earthy, Amphibians, Warm Tide) and standing out among them are the snow crab risotto and grilled octopus with marrow. 219 AV. DU MONT-ROYAL OUEST
WWW.LEFILET.CA

● ACADIA, TORONTO

Inspired by the diaspora of Atlantic French Canadians, Matt Blondin's menu at his one-of-a-kind restaurant traces their culinary legacy from Louisbourg to Louisiana.



● Refined comfort food on Bay Street at the Gabardine.

Described as "low-country" cuisine, Acadia's plates are southern standards offered with inspired presentation and conscientiously sourced products. Start with the grits and shrimp or Northumberland Strait scallops with chicken crackling and move on to pork sides or red grouper with Gulf prawn étouffée. The list of wines and cocktails is inspired, including seasonal punches and progressive takes on classic drinks like the perfectly balanced State Lines (bourbon, aperol, sweet vermouth, Maraschino liqueur).
606 CLINTON ST., WWW.ACADIARESTAURANT.COM



● Montreal's Le Filet serves up equal parts style and substance.

● **HAWKSWORTH, VANCOUVER**

Uber-chef David Hawksworth has been the setting the pace in Vancouver fine-dining since leading West to instant acclaim in 2000. His namesake in the newly restored (after much delay) Rosewood Hotel Georgia has made a bold statement in an already competitive culinary arena. With his vision focused on seasonal fare, Hawksworth has crafted a menu to showcase the formidable bounty of the region. This, combined with the city's most enviable new wine cellar and a prohibition-chic cocktail program, leaves



● Acadia's bar staff take their mixology seriously. Try the Mint Julep.

many in Vancouver scrambling to keep up. Decadent and innovative openers include tomato gazpacho with lobster and cotton candy to a foie gras parfait with green apple and walnut. Sample à la carte entrees such as the roasted sablefish with black garlic and tom yum broth or indulge in the seasonal six-course tasting menu with wine flights.

801 WEST GEORGIA ST., VANCOUVER
WWW.HAWKSWORTHRESTAURANT.COM



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2011 Program Schedule

Toronto Exhibition Place
October 6-9, 11-12

Montreal ICAR
October 22-23, 29-30

Vancouver B.C. Driving Centre
November 11-13

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