

NORTHWEST FOOD DRINK TRAVEL

PALATE

MAGAZINE

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of noodly goodness

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HAWKSWORTH SOARS TO ARTISTIC HEIGHTS

From his new perch at his eponymous restaurant, chef David Hawksworth displays artistry of the culinary kind.

His skillful flavor compositions and plate presentations are at their peak in dishes like braised-to-perfection 48-hour beef short rib, accented with cubes of compressed honeydew melon arranged over a bold brush stroke of black pepper jam, juxtaposing shapes and layers of bold umami flavors.

Hawksworth also possesses a watercolorist's feather-light touch. On the delicate end of the spectrum, his meticulous arrangement of pleated slices of yellowfin tuna carpaccio evokes the Kanji character for water, rippling over an island of avocado, cucumber, and Asian pear, topped with puffs of rice and microherbs for textural contrast. It's culinary Kabuki, elegant yet visceral.

His studio is the recently opened restaurant bearing his surname, located at the corner of Howe and Georgia streets, across from the Vancouver Art Gallery in the renovated Rosewood Hotel Georgia. The hotel, a historic city landmark dating back to 1927, hosted the likes of Elvis Presley, Frank Sinatra, the Beatles, and even Her Majesty The Queen during its heyday. But in recent years it had deteriorated tragically.

You'd never know it by looking today at the amazing art living on the ceilings and the walls. The hotel has been painstakingly restored. In the restaurant alone, the eye candy is in evidence everywhere, from the bedazzling Swarovski chandelier in the central dining area, to the custom installation by modern Vancouver artist Rodney Graham providing a focal point in the banquet-lined back room.

It's a setting worthy of a master chef such as David Hawksworth. He rose to prominence while in residence as executive chef at one of Vancouver's fine dining institutions, West. A Vancouver native, Hawksworth apprenticed at some of Europe's Michelin-starred meccas of fine dining—Le Manoir aux Quat'Saisons, L'Escargot, and The Square. In 2008, he was the youngest chef ever inducted into the BC Restaurant Hall of Fame.

Three years ago, he left West to open his signature restaurant. Best-laid plans turned into an interminable hiatus as renovation of the Rosewood into a luxury residential, dining, and lodging complex dragged on and on, delayed for two years by economy-fueled setbacks. (It's no wonder, considering its reputed price tag is in the neighborhood of \$100 million.)

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Open daily for dinner from 5 to 11 p.m.; late night bar menu until midnight. Lunch is served from 11:30 a.m. to 2 p.m. and breakfast, 6:30 to 10 a.m., Monday to Friday. From 7 a.m. Saturday and Sunday, and weekend brunch, 10:30 a.m. to 2:30 p.m.

first
course



RECENT OPENINGS

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Chef David Hawksworth impresses at his eponymous restaurant within the luxe Rosewood Hotel Georgia in Vancouver, BC, plus restaurant and bar news from Portland, Seattle, and palatable points across British Columbia.

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But the wait is finally over. The hotel and restaurant finally opened their doors this past May, marking a return to form—in grand fashion, indeed.

Hawksworth has assembled his dream team. Wine stewardship is directed by sommelier Terry Threlfall, whose list of achievements includes serving as Festival Sommelier for Canada's premier wine event, the Vancouver Playhouse International Wine Festival, for the past 11 years. Pastry chef Wayne Kozinko came over from the Four Seasons Hotel and its restaurant, Yew (his concentric dessert of calamansi, a Philippine citrus fruit,



David
Hawksworth

was hypnotically delicious), while Chad Clark, a veteran of Vancouver dining landmarks including Lumière, Feenie's, Chambar, and Boneta, oversees service and operations.

In our current times that celebrate the casual bistro concept, Hawksworth flies against the tide in putting back the fine in dining. And there's more reason to huzzah: approachable menu prices that belie the opulent surroundings.

From the artistic plate presentations to the impeccable service and haute décor, Hawksworth hits the heights. —PETER SZYMCAK