



EAT LIKE *a* CHEF

We asked some of the country's top culinary talents what dish they think everyone should try at their own restaurant, and what dish they love of another Canadian chef's. Herewith, the results: the definitive list of the best plates to eat from coast to coast — chef-approved! A taste of what Canada's top toques like to nosh on? Simplicity is in, technique is held in high esteem, foie is still chaud and pizza never gets old.

By Amy Rosen



DAVID HAWKSWORTH **THE RESTAURANT** Hawksworth Restaurant, Vancouver,



hawksworthrestaurant.com **BEST DISH** "If you're stopping by for dinner or a drink in the bar you have to try our prosciutto, burrata, fig salad. It's a modern twist on a classic combination. The Italian prosciutto is nutty, sweet and salty, the beautiful fresh burrata is creamy and rich, and it pairs perfectly with fall's Brown Turkish figs. The dish is finished off with peppery mizuna, candied walnuts and to tie it all together we lightly dress it in a balsamic gel. The flavours are intense and a beautiful representation of the season." **SECOND HELPINGS** Another favourite dish comes from Canoe in Toronto, where Corporate Executive Chef Anthony Walsh [the restaurant's current Executive Chef is John Horne] gifted Hawksworth with a long-lasting taste memory. "He took organic Ontario squab, simmered it

in a bath of Canadian maple syrup, Newfoundland Screech and Canoe's own secret spices." Then the crowns were flash-boiled and flash frozen multiple times, then roasted, similar to how Peking duck is prepared. "The result was an incredibly aromatic, crispy, caramel-flavoured skin. Beneath the skin the squab was moist and tender with a very gentle gaminess." Chef Walsh served his dish with a tarte tatin of caramelized sunchokes encased in a duck fat puff pastry, savoury mustard greens, local heartnuts and a simple Malbec squab jus reduction. "I had this years ago and it has stuck with me; the flavour profile is extraordinary." [Oliverbonacini.com](http://oliverbonacini.com)