

City Bites

| FREE |
SEPTEMBER/OCTOBER 2007

TORONTO'S GUIDE TO GREAT FOOD & DRINK

DISHING
ON TORONTO'S
BEST CHEFS
AND SHOPS
WITH TRISH
MAGWOOD

ORGANICS!
MOVING BEYOND
MERE TREND

WINE TO DRINK—
AND TO AVOID

CHOCOLATE
LEARN TO LOVE
THE REAL THING

**CAMERON
BAILEY**
EATS PARKDALE

JOIN!
THE CITY BITES
VIP CLUB! SEE P.4

GOING GREEK + FUN WITH FUNGUS + GREEN PARTIES + HOT SPOT: VERITAS





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Becoming a *City Bites* VIP puts you on the inside of the Toronto's gastro-culture. Get deals, come to City Bites tastings, hang out at our exclusive parties (no velvet rope for you, my friend!). Get the full info at citybites.ca/VIP. It costs just pennies a day! Literally! And then, when you get your extra special VIP card in the mail, you'll know you've arrived.

We featured Toronto kaiseki master **MASAKI HASHIMOTO** in our previous issue of *City Bites*. Find out what French and Japanese food have in common when he teams up with **YASSER QAHAWISH** of the **ARTISANAL CAFÉ & BISTRO** for an experiment in the harmony of the two cuisines. The event, which we guarantee will be a real eye-opener, takes place Sept. 30 at the Canadian Film Centre. Tickets are \$250 each. For information, call 905-670-5559; www.kaiseki.ca ♦♦♦♦ **COLBORNE LANE** chef **CLAUDIO APRILE** has split with business partner **HANIF HARJI** (Kultura, Doku 15 and Blowfish), with whom he was about to open **BAR CRUDO** on Queen West. Aprile retains ownership of Colborne, but will not be involved in Crudo. ♦♦♦♦ All September, **SPLENDIDO** and the **STEM WINE GROUP** are celebrating Italy with a special menu paired with Italian wines—highlights are chef **DAVID LEE**'s spectacular poached Nova Scotia lobster in a citrus and pink peppercorn vinaigrette, paired by sommelier **CARLO CATALLO** with a 2006 "Grecante" Grechetto dei Colli Martani from Arnaldo Capra. \$138 for food; add \$98 to pair the wines. (splendido.ca). ♦♦♦♦ One of the best

ideas to come along in a long time is the **WINE TASTING CHALLENGE**, which pits pros and amateurs in a blind wine tasting competition with the admirable goal of recognizing and encouraging the fine art of wine service in Toronto. Best of all: it's free to enter! The brainchild of **PHIL SABATINO** at **VIA ALLEGRO**, the Challenge is organized by **BROCK UNIVERISTY**'s **DAVID HULLEY**. Last year, **TRUFFLES** sommelier **SARA D'AMATO** swept the competition. The prizes for this year's event—taking place in November—include wine experiences around the world—as well as mucho cash. This is a one-of-a-kind event, unlike anything in any other city. Check out winetastingchallenge.com for entry information. ♦♦♦♦ Check out p.7 for details on our new relationship with winerytohome.com. We wouldn't partner up if we weren't also fans: We ordered gifts from them for delivery to loyal readers (that is, relatives) last Christmas, and the process was great. They feature an innovative wine club, wherein you decide on one of several monthly options based on price and type of wine. Of course, it's all great VQA wine that is vetted by experts like **ZOLTAN SZABO**, **JOHN SZABO**, **TONY ASPLER** and **DAVID LAWRASON**. ♦♦♦♦ Naked podcaster (ok, only semi-naked) **JAMIE DRUMMOND** has landed a rare interview with the godfather of all wine writers, **HUGH JOHNSON**. Check out jamiekennedy.ca and watch for it; should be there any day. And (this is huge!), starting this month, **JAMIE KENNEDY WINE BAR** is actually taking reservations! Who'd a thunk it? Call 416-362-1957. ♦♦♦♦ **THE HAZELTON HOTEL** opened its doors on Aug. 28, just in time to get charged up for the Toronto International Film Festival. That means the highly anticipated **ONE**, **MARK MCKEWAN**'s new Italian/French restaurant, is ready for gastro-gawkers. A 70-seat streetside patio will likely be the hottest celeb-spotting perch of the festival. The 250-seat dining room is a Yabu Pushelberg creation, replete with rich woods, smoked glass, cowhide, mirrors and striped tiger-eye onyx. Call

416-963-6300 to book. Or, even more fun, go to the website and "request a call." (thehazeltonhotel.com). ♦♦♦♦ *City Bites* has partnered with the **FINE WINE RESERVE**, downtown's hottest location for fine-wine storage (though you're welcome to store plonk there too). All the cool people hang out at FWR, and the rates are remarkably affordable. **TONY ASPLER** uses their very fine tasting room to judge the Ontario Wine Awards each spring. *City Bites* columnist **JOHN SZABO** conducts some of his wine courses there too (check out thecva.ca). *City Bites* VIPs will be invited to come to special tastings onsite, as well as to participate in our Democratic Wine Club. For more info on becoming a VIP, visit citybites.ca/VIP. ♦♦♦♦ Our favourite new TV show for fall is **FINK**, the tale of a high school teacher and his ne're-do-well students. The twist: Fink runs a cooking class and uses the seductive powers of food to keep the kids on the straight and narrow. It's feel-good reality TV that also teaches the value of hard work and good food. (But tell that to the poor kid who, in the opening episode, helped slaughter a pig. Yum!) Says teacher, whose real name is **PAUL FINKELSTEIN**: "We'd like to connect the students back to food—that food is not just life and eating and body, it's your family. At the beginning of time, food was everything, but what's happened to society now is that food is a secondary thing... and we've lost the connection to where it comes from, the joy of cooking, the joy of eating." **FINK** debuts Oct. 2 on the **FOOD NETWORK**. ♦♦♦♦ We've heard raves about: **BUDDHA DOG**, **COWBELL**, **FOXLEY**, **KARUCHIE** and the new, very funky menu at the **INDIAN RICE FACTORY**. Get to these spots before the buzz attracts the riff-raff. Tell them you're with us. They'll treat you nice. Oh, and **7 NUMBERS** just reopened on Eglinton; check out **ROSA MARINUZZI**'s mind-blowing osso bucco. (Sublime, truly. Yummy. And her sardines...!) Rosa's son Vito is a nice dude, too. Tell them Zoltan sent you.