

The following is a listing of restaurants advertising in *Where Toronto*, plus others that *Where* editors believe are worthy of your attention. The price range given indicates the lowest-and-highest-priced single dinner entrees. WTD indicates *Where Toronto's* reader-determined Where To Dine Awards. Listings indicate whether reservations are required or not accepted; at all other establishments, reservations are recommended. Major credit cards accepted at establishments are indicated in each listing by the following symbols: AE-American Express, DC-Diner's Club, MC-Mastercard, V-Visa. Coordinates refer to maps on pages 94 to 97.

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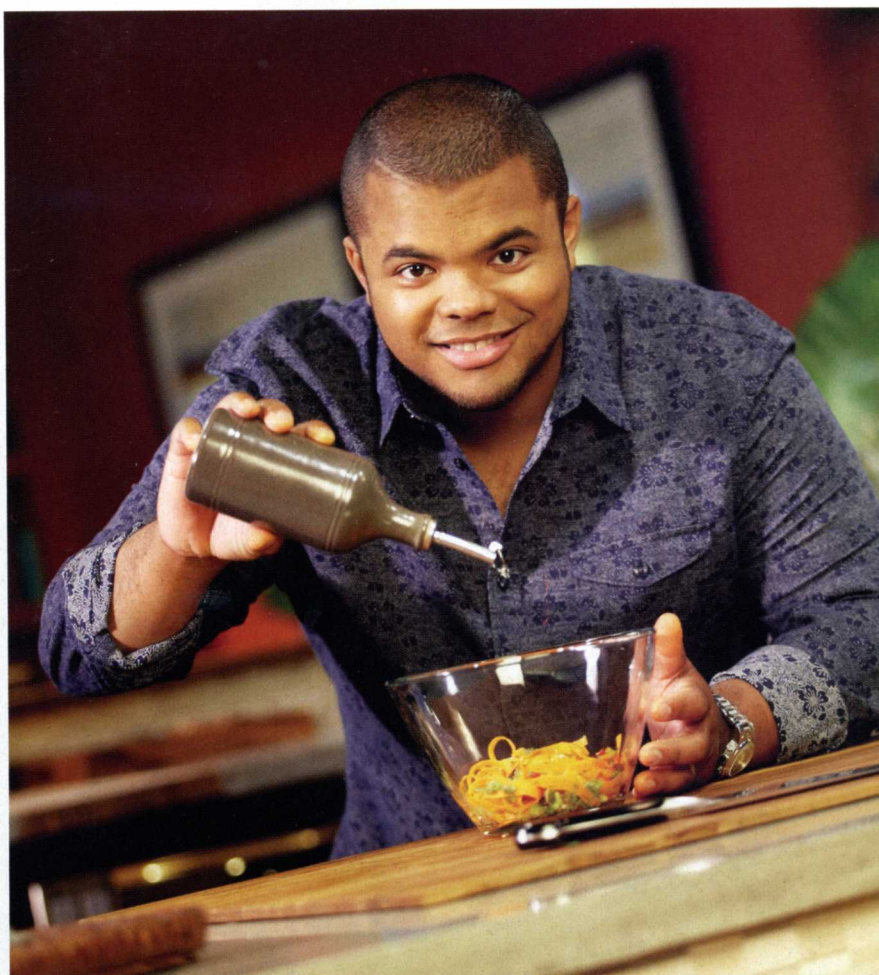
BISTRO

ALICE'S This family-friendly restaurant delivers a satisfying spread of unfussy seasonal fare, including pan-seared trout, grilled Cornish hen, mushroom-dusted B.C. halibut and roast rack of lamb. Dinner Tue.-Sun.; weekend brunch. Casual. Entrees: \$16-\$32. AE, MC, V. 856 College St., 416-534-7500. **Map 2 F8**

ATELIER THUET The sister-space of chef Marc Thuet's Bite Me restaurant. Meat lovers won't want to miss out on the daily charcuterie, which could include any number of artisan meats from maple-cured venison prosciutto to jaegerwurst with mustard and coriander seeds. Exceptional breads and wine, too, plus a gourmet shop offering rare cheeses, top-quality cuts of organic meat, caviar, jams and more. Lunch, dinner Tue.-Sun.; weekend brunch. Casual. Entrees: \$14-\$20. V. 171 East Liberty St., 416-603-2777. **Map 2 G8** www.atelierthuet.ca

BLOOR STREET DINER At the original Bloor Street Diner imported roasters turn out the core of the Provençale fare, such as chicken with sun-dried tomato aioli, and grilled salmon with pink-grapefruit vinaigrette. Glass indoor patio. Lunch, dinner daily; Sun. brunch buffet. Smart casual. Entrees: \$10-\$22. AE, MC, V. Manulife Centre, 55 Bloor St. W., 416-928-3105. **Map 1 H4**

BRASSAI BISTRO LOUNGE Minimal modernism with classic warmth, Brassai is a chic fave of the city's fair foodies. Dinner features duck confit, golden beet borscht and mustard cress, house-made pappardelle with aged ricotta, and New York strip-steak with frites. Breakfast, lunch Mon.-Fri., dinner Mon.-Sat.; Sat. & Sun. brunch. Smart casual. Entrees: \$16-\$35. AE, DC, MC, V. 461 King St. W., 416-598-4730. **Map 1 L2**



Wonderful Wine

NOVEMBER 20 TO 23 Whether you prefer a delicate Pinot or a bold Portuguese vintage with a slice of Camembert, the **Gourmet Food and Wine Expo** (page 45) is sure to satisfy any palate. Taking place at the Metro Toronto Convention Centre, the event takes patrons on a tasty tour of this year's featured country, France, with music, food and wine. Save your loonies to buy \$1 tickets for wine samples from around the globe, attend a Tutored Tasting or head to the Food Network Canada stage for demos by chefs like Roger Mooking (pictured) of Toronto hot spots Nyood (page 86) and Kultura (page 83). Admission is \$15. Call 905-634-8003 or visit www.foodandwineshow.ca for more information. —Andrea Grassi

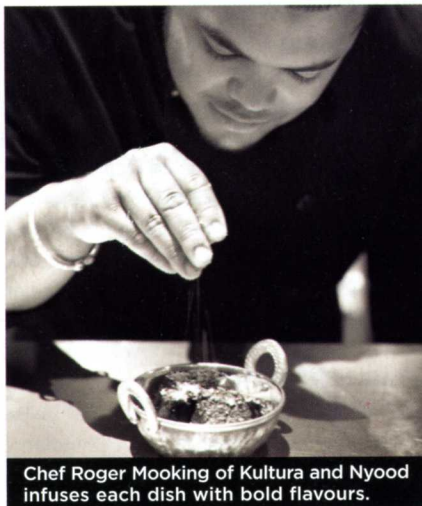
>> SNACK

Has all that shopping in Yorkville left you fatigued? Head toward upscale department store Holt Renfrew (50 Bloor St. W.) to refuel at its in-house **Holt's Café** (416-960-7817)—the trademark open-faced tartines are an ample pick-me-up.



The hub of Le Pain Quotidien is its centrally located communal table.

Savour a leisurely meal at Kultura's communal table.



Chef Roger Mooking of Kultura and Nyood infuses each dish with bold flavours.

CHEF'S CHOICE

Omakase is a Japanese word that has been translated as "let the chef surprise you," "trust me," and "at the chef's pleasure." We'd like to think of it as a tasting menu of the very best a kitchen has to offer, Japanese or otherwise. At **Sushi Kaji Restaurant** (page 86), that's the only way to experience sushi. Surrender to a true master with one of three constantly changing tasting menus. Though not always listed, multi-course tasting menus are available at many restaurants—oftentimes, you just have to ask. At **Trapper's Restaurant** (page 79), chef Vishal Ramsuchit talks to you about the number of dishes, likes and dislikes, and surprises you from there. Likewise at **The Boiler House** (page 79) in the Distillery Historic District; say the word, and chef Jason Rosso will create something unique for large groups. Over at **Perigee** (page 84), daring chef Christopher Brown suggests the whole table partake of his omakase menu.

FOR MORE, TRY...

Bite Me (page 80); **Colborne Lane** (page 83); **Funé** (page 86); **George** (page 79); **Kaiseki Sakura** (page 86); **Rain** (page 84).

SOCIAL DINING

Turning strangers into new friends and breaking bread around a communal table is one of the latest dining trends gaining momentum here in Toronto. At both **Kultura** (page 83) and **Nyood** (page 86), chef Roger Mooking wants you to break all your mother's rules by talking to strangers with your mouth full! His eclectic menu of small-plate fusion is perfect for sharing and makes for a great conversation starter. And what better way to never feel alone when visiting a new city? At the newly re-invented **Trios Bistro** (page 78), locals and tourists get acquainted over contemporary Canadian cuisine. The Belgian chain **Le Pain Quotidien** (page 78), with its French farmhouse-chic decor, is the perfect setting for a long, rustic harvest table, where yummy mummies can be found sipping lattes and nibbling on buttery pastries.

FOR MORE, TRY...

B Espresso (page 78); **Brant House** (page 82); **Dark Horse Espresso Bar** (682 Queen St. E., 647-436-3460); **Jamie Kennedy Wine Bar** (page 79); **L'Unità** (page 85); **OddFellows** (936 Queen St. W., 416-534-5244); **Salad King** (335 Yonge St., 416-971-7041); **Terroni** (page 86).



Dishes like roasted freshwater trout with risotto and Jerusalem artichoke chips are a specialty at The Boiler House.