

taste

winnipeg's culinary guide 2011-2012



local flavour • diverse dining
restaurant directory



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Pork tenderloin stuffed with wild rice and blueberry mousse, The Gates on Roblin



local flavour

by Gillian Leschasin

Winnipeg's dining scene offers tastes to forever remember

Talk to any traveller and inevitably a story is told about the exciting tastes associated with a new experience in a foreign place. These dishes, consumed out of one's comfort zone and sometimes time zone, are remembered for a lifetime. In Winnipeg, the dining options are endless and guaranteed to make an impression.

There is often debate among culinary activists whether a city's cuisine is defined by its regional ingredients or its residents. We believe the two are synchronized. The province's culinary scene reflects its land and its people. Manitobans come from around the world with cherished recipes handed down from grandmas, babas, and nonnas. Regional ingredients are culinary stars, culled from the forest, fields, lakes and wetlands. These two characteristics often overlap, as pickerel cheeks appear in Thai peanut-sesame sauce and wild mushrooms are stuffed into perogies. The result is an entirely new cuisine as traditional blends

with contemporary.

Visitors who explore Winnipeg's dining scene are greatly rewarded not only with top-notch food, but everyday low prices. This isn't a city where you'll find giant coupon books up for grabs at tourist kiosks, as Winnipeggers are inherently value conscious. It is not uncommon for out-of-towners to exclaim how similar meals would go for triple in a larger metropolis.

Taste is a guide designed to help readers discover the knock-out dishes, incredible dining experiences and local food must-haves that Winnipeggers relish. Throughout this magazine, you'll find hot bites for major gastronomic neighbourhoods, insider favourites from notable 'Peggery and top five lists for desserts, burgers and more. Whether taking in local scenery, browsing the shops or stopping for a coffee break, there is always a great culinary gem waiting to be discovered nearby and this guide makes sure readers don't miss out. Enjoy exploring!

prairie pride

Meet Manitoba's regional specialties



Chickpea pakoras,
Diversity Food Services

MARIANNE HELM

The “eat local” catchphrase is an everyday food philosophy for many Manitoba chefs. Dedicated culinary artists are found everywhere from upscale dining rooms to casual breakfast spots, serving up creative regional dishes that are both good for people, the planet and the economy. Professional kitchens turn to the province’s diverse geography for a bounty of food that has nourished local people for centuries.

Bison, the pride of the prairies, once roamed our fertile plains. Nomadic tribes hunted this mammoth mammal, using every part of the animal for food and survival. Today, this lean meat is favoured by cooks for its tender, succulent cuts. Blaze Bistro’s inspired **bison ribs** glazed in sweet root beer and hoisin maple sauce are fall-off-the-bone magic.

Domestic cattle are another product of the plains, introduced by European settlers. Over the past decade, a growing movement from grain-fed to grass-fed cattle has gained momentum. Although it’s not readily found on local menus, fusion grill regularly carries the burgeoning meat. Fusion’s Chef Lorna Murdoch

favours this ingredient for its distinct brawny taste. She coats a moist, juicy grilled **grass-fed beef steak** in decadent foie gras-infused demi-glace.

Manitoba’s fields are also revered worldwide for producing an abundance of edible crops from grains to pulses and legumes to garden fresh fruits and vegetables.

One new edible grain developed in Manitoba is creating buzz on both the agricultural and dining scenes. Cavena Nuda or “Naked Oats”—a naturally hairless and hullless oat similar to rice when cooked—has acquired a fan base of local chefs for its health benefits. The grain offers high levels of protein and low gluten and glycemic indexes, making it an attractive alternative for celiacs and diabetics. Dandelion Deli’s refreshing take-out **Cavena Nuda salad** tosses the dense oats with a squirt of lemon and pine nuts, peppers, zucchini and onions.

Gathering steam in recent years, pulses are seeing a renaissance. Today, Manitoba’s pea and bean crops are valued at \$150 million annually. The Voyageurs relied on yellow peas to make hearty soup with pork strips and biscuits to

fuel their fur-trading adventures. Fast forward to the present: Portage la Prairie company Best Cooking Pulses has developed a line of packaged whole pea flour. The flour is packed with nutritional benefits, like high fibre, protein and antioxidants. Crispy **chickpea pakoras** created by University of Winnipeg Diversity Food Services (401 Spence St, 786-9070) Chef Ben Kramer are formed with this healthy flour.

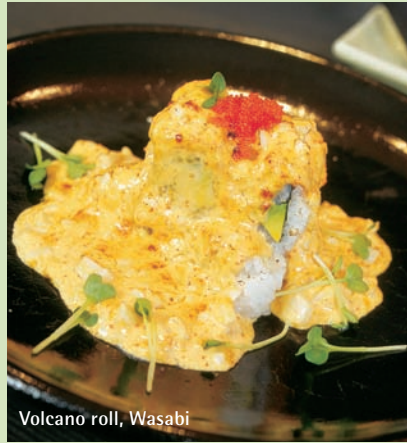
Manitoba's harsh winters mean a short growing season. WenKai Oriental Vegetables' farm in Elie, MB provides produce—including beans, peppers, potatoes, melons, Chinese choys, broccoli, arugula and more—almost year-round using eco-friendly greenhouses. Many city chefs are fans of these gargantuan greens. WenKai snow peas, gai lan and other greenhouse vegetables are staples in Dim Sum Garden's stir-fried vegetables with sweet Peking duck.

Thousands of plants and animal species are found in Manitoba's rich wetlands. Harvested from countless rivers, streams and shallow lakes, wild rice has earned a loyal following near and far for its distinct texture, sleek black casing and nutty flavour. At The Gates on Roblin, Chef Heiko Duehrsen uses wild rice in the restaurant's luxurious **mushroom bisque**.

Pristine and clean, Manitoba's 100,000-plus cold water lakes teem with prized freshwater fish. Northern pike, whitefish, goldeye, Arctic char and pickerel (walleye) are some local favourites. At fude, **pickerel** is paired with local ingredients resulting in bold Prairie flavours. The flaky, delicate fillet is pan-fried, encrusted with horseradish root and drizzled with punchy roasted beet cream accompanied by a basmati and wild rice mixture infused with lime and ginger.

Local strawberries, blueberries, raspberries, saskatoon berries, high bush choke cherries and wild mushrooms are eagerly foraged from Manitoba forests in warmer months. Regional chefs use these bejewelled berries in fresh summer desserts and salads. The Current stuffs Ukrainian perogies with indigenous mushrooms and pairs them with wine-braised cabbage, offering hearty, earthy taste.

With all of these regional ingredients available on local menus, it is easy to discover a new favourite dish that represents a taste of Manitoba.



Volcano roll, Wasabi

Michele Bouvier

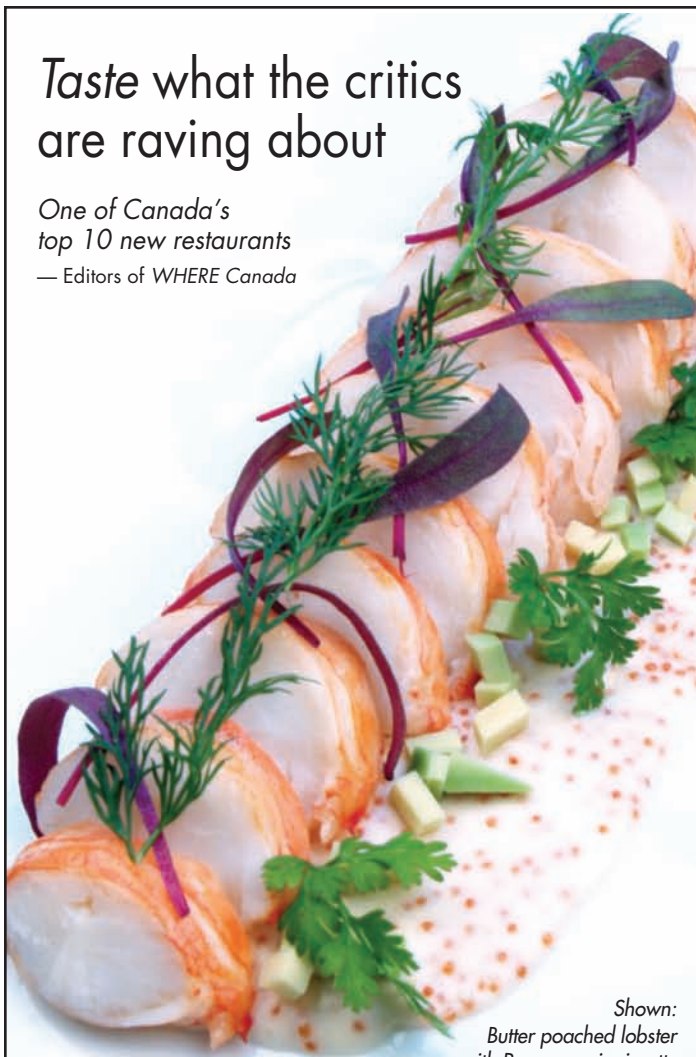
diverse dining

Winnipeg's vast dining scene reveals the city's rich cultural mosaic. A multitude of global cuisines prepared by expert hands make up the local culinary landscape that has always excited curious diners. When it comes to picture-perfect presentation, the sushi rolls at Wasabi are edible masterpieces. Other sushi joints have tried to imitate its signature **volcano roll** because of its decadent ingredients and sauce. This magnificent tower filled with avocado and unagi is topped with addictive spicy cream sauce punctuated with chopped scallops and calamari that is then broiled and served warm. To satisfy Thai cravings, head downtown to One Night in Bangkok. The restaurant's irresistible **pad thai** is a masterful blend of sweet and spicy tastes. Another local favourite is Falafel Place. Hungry patrons line up out the door at this Corydon diner on weekends for hefty, flavourful pitas stuffed with crispy, golden **falafels**, garlicky tahini sauce, sweet yam fries and crunchy veggies. South American flavours are hotter than hot in the local dining scene. Hermanos Restaurant & Wine Bar in the historic Exchange District delivers both a lively atmosphere and zippy flavours, the latter found in zesty chimichurri dressing **steaks** prepared with Argentinian flair. It may take awhile to get, but the perfectly spiced **lentil stew** is worth the wait at upscale Ethiopian eatery Massawa. Choose the house platter, which offers tender beef, lamb and four vegetable dishes to taste and compare.

Taste what the critics are raving about

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— Editors of *WHERE* Canada



Shown:
*Butter poached lobster
with Pommery vinaigrette*

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taste

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ON THE COVER:

Hemp-seed pickerel with

Northern pike caviar and

lemon-caper butter, fusion grill.

Photo by Ian McCausland

fondue fun



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destination dining

An abundance of dining options make exploring the city a palate-pleasing experience

ellice/sargent avenue

This culturally diverse neighbourhood boasts a dense concentration of world food restaurants. Locals in the know frequent family-run ethnic eateries to tuck into tempting tastes at wallet-friendly prices. Kokeb's crispy, deep-fried **samosas** burst with lentils intricately spiced with berberé, an earthy and warm Ethiopian blend of chiles, ginger, cloves, allspice, and coriander. Take a journey of taste and texture at Edohei with Japan-trained Chef Sadao Ono and his son, Chef Makoto Ono, as your guides for an amazing evening of **omakase**. At friendly Lebanese eatery Shawarma Time, the **house sandwich** satiates and then some—a pita is neatly packed with savoury, shaved spit-roasted lamb and beef, tart strips of crisp pickled beets and creamy sesame tahini. One bite of Emerald Palace's **fried butter chicken** and you'll be hooked. This salty battered treat is inspired by Chinese street food and is the object of many cravings.



grajewski photographic inc.

exchange district

In the 30 blocks of stunning architecture designated a National Historic Site, old and new exist symbiotically. Century-old wholesale warehouses and brick facades haunted by whispers of past industry provide a sought-after cinematic backdrop for Hollywood productions and a home for Winnipeg's arts scene. Sensi Wine Lounge drips with silver-screen style. On the menu, flavour combinations like roasted beets, gorgonzola and pistachio in **barbabietole con gorgonzola** salad steal the show. In the bright solarium of the historic Royal Albert Arms Hotel, erected in 1913, Deseo Bistro serves up the **el**



Dave. The best part of this open-faced BLT piled high on crusty bread is the sunny fried egg on top that bursts with runny yolk goodness. Whimsy meets sugar at Cakeology (85 Arthur St, 612-9866), where Manitoba berries flavour moist and dreamy **blueberry cupcakes**. At The Underground Café's daytime dining room, artists and dreamers feed their creativity with vegetarian **sun burgers**. These popular patties are a special blend of toasted seeds, vegetables, and cheese served with fresh veggies and creamy dill-lime dressing on a chewy Gunn's Bakery bagel.

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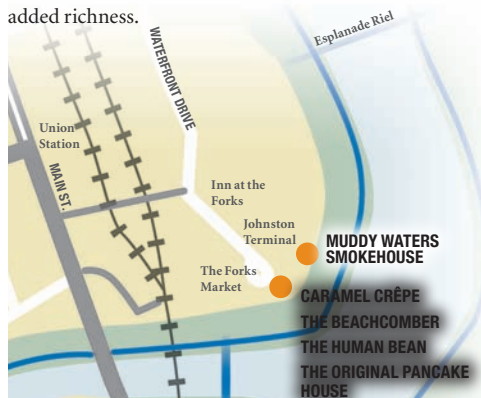


Fort Garry Hotel's Sunday brunch

chronic creative

the forks

More than four million visitors annually head to The Forks, where the Red and Assiniboine Rivers meet. Year-round recreation, shopping and extensive dining options make this scenic waterfront attraction a top downtown destination. Whether seeking take-out curry or sitting down for an evening of regional fine dining, The Forks offers a range of tastes. Upon entry into The Forks Market, the irresistible aroma of **crêpes** waft from Caramel Crêpe, where fillings like banana, melted mozza and cinnamon sugar combine to satisfy sweet and savoury cravings. Indulge in a little taste of luxury with The Beachcomber's riverside views and house-made **crab cake sliders** smothered in tangy lemon-dill mayonnaise. Across the walkway by Johnston Terminal, find a wing flavour for everyone at southern-style barbeque eatery Muddy Waters Smokehouse. Of the 20 flavours offered, **cajun wings** are a standout offering zesty, peppery taste. Enjoy pancakes and other breakfast fare anytime of day in the sunny dining room or on the bustling patio at local chain The Original Pancake House. For an ultra sweet breakfast, order the oven-baked **giant apple pancake**. This dish has achieved legendary status for its massive crater-like pancake topped with a complementary blend of soft, sliced apples, sugar and cinnamon. While taking in the sights and sounds at The Forks, slurp **frozen hot chocolate** from The Human Bean. This icy blended drink is made with chocolate chunks for added richness.



downtown

Winnipeg's business district comes to life in the evening with countless entertainment and dining options ranging from über casual to ultra chic. Conveniently close to the Convention Centre, East India Company's buffets elegantly present classic Indian dishes, including the best **pakoras** in the city in a dining room enriched by exotic South Asian antiques. Spicy and crisp, these cauliflower and potato fritters are perfectly paired with house-made chutneys. A must-try luxe dish in the stately dining room of Restaurant Dubrovnik is buttery **foie gras**. Pops of sweetness from caramelized apple cut through the rich, creamy liver served on slices of port reduction-infused brioche. Pack your appetite for the Fort Garry Hotel's **Sunday brunch**. The all-you-can-eat spread invades the château-style hotel's lobby, with chefs operating omelette and carving stations. Taste The Ground Floor's commitment to local ingredients in each brawny bite of char-grilled **Manitoba New York strip loin** complemented by earthy crimini mushroom demi-glace. Sports fans unite just steps from the MTS Centre at 4Play Sports Bar, where **grand slam nachos** are piled with roasted vegetables, tomatoes, green onion, jalapeños and cheese. Dig in and watch the game on a 24 ft. high mega screen or tee off for nine holes of virtual golf.

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osborne village

Locals live and play along these bustling blocks of boutiques and bars, where eclectic eateries draw in flocks of foodies at all hours. In 'the village' where individual expression rules, a 'loud and proud' attitude unites fashion-forward shop girls, body art aficionados and retro chic music geeks. Burito del Rio's casual, at-the-counter taco assembly allows for personal taste customization. Add a smoky twist of chilli-roasted corn to the **carnitas burrito**. At sleek and sexy Segovia Tapas Bar and Restaurant, dig into a mountain of masterfully grilled pieces of **hanger steak** served with earthy beetroot and tangy horseradish salsa verde in a rustic, contemporary space. A savoury Japanese-style crêpe in a cone from Kawaii Crepe—like the flax seed-speckled, veggie-stuffed '**chickplease**'—is a perfectly portable way to fuel up for some serious boutique browsing. Caramelized, moist layers of fresh-baked **cinnamon buns** from Stella's Café & Bakery pull apart for finger-licking fun. Tomato Food and Wine Bar's **calabrese appetizer** is a delightful rustic medley of roasted spicy sausage and bell peppers topped with provolone and charred tomato coulis. The comforting flavours embody the restaurant's homey dining room.



Ian McCausland

panko-crusted tilapia tacos

corydon avenue

This vibrant drag between Osborne and Stafford is a gastronomic and people-watching hot spot. Packed patios, gelaterias and hopping bars make Corydon a must-visit, particularly in summer months when sidewalks are teeming with people. Known as "Little Italy" for its abundance of Italian eateries, this street has evolved to reflect the city's diversity. Café Carlo's Cal-Ital creations shine with bold flavour and creativity, like **panko-crusted tilapia tacos**. The crunchy delights are paired with mango salsa delivering sweet and spicy tang. Watch the crowds go by from the Cafe la Scala patio while savouring dishes that meld international flavours with Italian heritage. Don't miss the incredible **lamb** served in port herb demi-glace—an initial searing scores and seals an infusion of rosemary and thyme. The Nucci family introduced gelato to the Corydon strip with their namesake gelateria back in the early 70s. A warm weather tradition for many, stroll down the avenue with a cup or cone of Nucci's balanced sweet and tart **lemon gelato**. For a taste of regional fare, breakfast and lunch hot spot Fresh Cafe is committed to using local ingredients. It offers the brawniest bison burger in town smothered with zesty house-made molasses grainy mustard. Regional ingredient **pickarel cheeks** are fused with Thai flavours at Sabai Thai Eatery. Peanut-sesame sauce and pan-fried watercress dress up this light dish.



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winnipeg's best list

The definitive taste restaurant list outlines our selection of the top dining establishments in the city. Virtually all of these recommendations are locally owned and operated. Keep this list available for easy reference, whether you are seeking a formal multi-course gourmet extravaganza or simply want the best soup in town. Restaurant details are subject to change without notice. The symbols are as follows:

WA — Wheelchair accessible

LP — Licensed premises

SP — Summer patio

A — American Express

IA — Interac

M — MasterCard

V — Visa

ATM — Bank machine on-site

N — New restaurant

AUSTRALIAN

The Billabong Bar & Bistro

121-D Osborne St, 452-1019.

Mod Oz cuisine makes its way to Winnipeg at this Osborne Village bistro showcasing the food, beer and wines of Australia. Its new menu features creative dishes like black cherry-braised New Zealand lamb shank and and pumpkin date bread pudding. **WA, LP, A, IA, M, V**

BARBEQUE

Lovey's BBQ and Smokehouse

1-208 Marion St, 233-RIBS; 405 Turenne St, 257-7427 (2nd location is lunch only) This casual eatery boasts a state-of-the-art barbeque pit and made-from-scratch sauces. Combo platters allow diners to sample a variety of meats. The savoury pulled pork is a highlight. **WA, LP, IA, M, V**

Muddy Waters Smokehouse

The Forks Pavilion, 947-6653. Memphis-style barbeque featuring slow-cooked ribs and pulled pork—all smoked over a hickory fire. Twenty flavours of wings include unique options like sweet chili, honey garlic and spicy Caesar. **WA, LP, SP, A, IA, M, V**

BISTRO

Baked Expectations

161 Osborne St, 452-5176. The huge chalkboard lists comfort food like burgers and pasta, but save room for the sweet stuff. This place is duly noted for its decadent desserts, from tortes to cheesecakes. **WA, LP, SP, IA**

Bonfire Bistro

1433 Corydon Ave, 487-4440. This neighbourhood restaurant serves up wood-fired pizzas, succulent seafood, and primo pastas in a Mediterranean atmosphere. **WA, LP, IA, M, V**

Café 22

823 Corydon Ave, 336 Broadway Ave, 130 Provencher Blvd, 1795 Henderson Hwy, 222-2222. This trendy chain serves gourmet coffee, sandwiches, calzones and Chicago-style deep dish pies. **SP, IA, M, V**

N Deseo Bistro

48 Albert St, 946-5408. Chef Scott Bagshaw serves up flavour-punched, Spanish-influenced breakfast, lunch, and dinners in a rustically elegant solarium space. **WA, ATM, LP, cash only.**

Dessert Sinsations Cafe

505 St. Mary Ave, 284-4661. This sunny cafe features scrumptious fresh eats based on comfort food, like gourmet burgers and scrumptious desserts. **WA, LP, A, IA, M, V**

Eat! Bistro

274 Garry St, 949-1231. Girly bistro tucked inside Aqua Books. Specializes in small bites for sharing and individual-sized desserts. **WA, LP, IA, M, V**

Fresh Cafe

775 Corydon Ave, 221-5775. Vibrant daytime eatery offering healthy and organic breakfasts and lunches featuring regional ingredients, like bison burgers. Grab a stellar juice, fruit shake or smoothie to go. **WA, LP, SP, A, IA, M, V**

Le Garage

166 Provencher Blvd, 237-0737. This casual eatery in the heart of the French Quarter offers sophisticated tastes for lunch, dinner and late night. Poutine is a must-try menu highlight. **WA, LP, A, IA, M, V**

Prairie Ink Restaurant & Bakery

Grant Park Shopping Centre, 975-2659. Cozy retreat inside McNally Robinson bookstore. Healthy fare for all tastes. Extensive fresh juice selection and wonderful desserts, Sunday brunch from 11 am-5 pm. Also an on-site pâtisserie counter. **WA, LP, SP, A, IA, M, V**

Saucers Café

570 Academy Rd, 489-9204. The daytime menu features generous sandwiches, salads, wraps, pizzas and specialty coffees and teas.

Roasted vegetable bruschetta with goat cheese and balsamic syrup is amazing. Evenings add exceptional entrées to the mix. **WA, LP, SP, A, IA, M, V**

Steve's Bistro

3123 Portage Ave, 831-5531. Portions are hearty and Mediterranean cuisine heavily influences the intriguing menu of this chic bistro. Standouts include tangy house-made olive tapenade and fall-off-the-bone rack of lamb with notes of whisky and citrus. **WA, LP, AE, IA, MC, V**

BURGERS

Each of these burger joints offer a unique take on the nostalgia of the drive-in.

Blondie's 1969 Main St, 338-0185;

Dairi-wip Drive In 383 Marion

St, 233-5144; **Daly Burger** 619

Corydon Ave, 269-3259, 1151

Pembina Hwy, 452-2807; **George's**

Burgers & Subs 1141 St Mary's

Rd, 257-3856; **Half Moon** 6860

Henderson Hwy, 757-2517; **Mrs.**

Mike's 286 Taché Ave, 237-3977;

North Star Drive-In 531

McGregor St, 589-4003; **VJ's Drive**

Inn 170 Main St, 943-2655.

CAFE

Buffalo Stone Cafe

1961 McCreary Rd, 989-8370.

Lakeside dining room at FortWhyte Alive serves up hearty sandwiches, soups and signature bison burgers all with a commitment to using local product and produce. **WA, SP, IA, M, V**

Ellice Cafe & Theatre

587 Ellice Ave, 975-0800. West End cafe offers comfort staples from lasagne to perogies. **WA, IA, M, V**

TASTE TIP

"If you cannot make it in to Kelekis on Main St for the best burger and fries with gravy in the whole world, then head on over to Bistro 7 1/4 on Osborne for some delish French bistro."
— Chantal Kreviazuk, Winnipeg Juno award-winning singer/songwriter.



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Gourmet To Go

When hunger strikes while you're on the move, pop into any of these landmark shops that offer a delectable range of take away goodies.

Oatmeal folk fest cookies (pictured), whole wheat cinnamon buns and lemon squares hit all the right sweet notes at **Tall Grass Prairie Bread**

Company (859 Westminster Ave, 783-5097; The Forks Market, main floor, 957-5097).

Gimli Fish (596 Dufferin Ave, 589-3474; 625 Pembina Hwy, 477-6831; 5-1604 St. Mary's Rd, 256-3474) can package any purchase for travel. Regional specialties fresh or frozen and goldeye smoked on-site are local favourites and make delicious food souvenirs. Wander the aisles of Italian grocer **De Luca's Specialty Foods** (950 Portage Ave, 774-7617) for many made-in-Manitoba packaged goods and visit the on-site bakery to pick up authentic Italian goodies, including tiramisu and cannoli. For a taste of warmer climes, **The Greek Market** (1440 Corydon Ave, 488-6161) features a fully stocked olive bar and ready-to-heat chicken souvlaki alongside golden, flaky baklava that seduces with sweet, buttery flavour. Upscale go-to Italian market **Piazza Di Nardi** (1360 Taylor Ave, 982-9461) offers prepared Italian specialties, gourmet dried goods, wine, fine meats and a mind-boggling selection of more than 500 cheeses in a beautiful space. Don't leave without a slice of pungent Trappist monk cheese made at the monastery in Holland, Manitoba.



The Fyxx Espresso Bar

93 Albert St, 944-0045; 310 Broadway, 989-2470, WA, SP; 1-835 Dakota St, 253-6243, WA, These trendy spots attract an eclectic crowd. Generous sandwiches have creative names like Basil's Fowlty Towers. IA, M, V, A

Grace Cafe

510 Main St, 946-0264. A health-conscious diner located in city hall. Serves up hot breakfasts, soup of the day, quiche and ariba taco salad. WA, IA, M, V

Human Bean Coffee & Tea

1 Forks Market Rd, 947-3777. Grab a hot tea or specialty coffee and sweet treat or stock up on supplies to create gourmet brews at home. WA, IA, M, V

Joe Black Coffee Bar

2037 Portage Ave, 415-1660. Located across from the lush greenery of Assiniboine park, this mod cafe serves up casual lunch fare and sinfully delicious desserts from Chocolate Zen Bakery. WA, SP, IA, M, V

Kay's Deli

339 William Ave, 949-0424. Lofty space serves gourmet breakfast and lunch. Try the phenomenal house-made soup with a jerk chicken wrap. WA, IA, M, V

Original Pancake House

Clarion Hotel, 1445 Portage Ave, 775-9035; The Forks Market, 947-5077; 1049 Pembina Hwy, 452-1040, not LP. A Winnipeg tradition famous for its signature giant apple pancake. The full menu includes crêpes and waffles as well as burgers, roast beef, soups and salads. WA, LP, SP, A, IA, M, V

The Underground Cafe

70 Arthur St, 956-1925. Innovative veggie-centric daytime eatery celebrates 18 years of deli-style fare with a twist. The sun burger is a large and flavourful menu stand-out. IA, M, V

CAFE/BAKERY

Bread & Circuses

238 Lilac St, 477-4555. Modern bakery cafe offering light fare for lunch. Excellent natural breads and tempting desserts. WA, SP, LP, A, IA, M, V

Stella's Cafe & Bakery

1895 Grant Ave, 488-7810; 166 Osborne St, 453-8562; 116 Sherbrook St, 477-5556. An all-day breakfast menu serves up healthy and delicious bites, like baked eggs and a Mexican breakfast. The gourmet soups and quiche of the day are also highlights. WA, LP, SP, IA, M, V

CAFE/GELATERIA

Eva's Gelato

101-1001 Corydon Ave, 452-3827. Features a variety of Eva's house-made Argentinian gelato and a gourmet coffee bar. Dulce de leche is a signature flavour. WA, SP, IA, M, V

Nucci's Gelati

643 Corydon Ave, 475-8765. The Nucci family have single-handedly made gelati insanely popular in Winnipeg. This institution offers 75 wild, powerful flavours of mouth-watering Italian ice cream, served in a cup or a cone. LP, SP. Cash only.

CASINO DINING

Mango's Restaurant

1 Ocean Dr, Off Hwy 59, Scantbury, MB, 1-877-775-8259. Canadian and tropical delights served in a 1920s-style setting at South Beach Casino.

International buffet, daily nightly dinner specials and full-service menu offered. WA, LP, A, IA, M, V

Michele's Restaurant

484 McPhillips St, 982-3791. Elegant recreation of a 19th-century railroad hotel. Highlight is the buffet. Must be 18 or older to enter. WA, LP, A, IA, M, V

Royal Palms Restaurant

1425 Regent Ave, 982-3793. A thundering waterfall contributes to the Mayan decor of this themed restaurant in Club Regent Casino. Impressive international buffet. Must be 18 or older to enter. WA, LP, A, IA, M, V

CHINESE/CLASSIC

Hu's on First Asian Bistro/ Hu's Asian Bistro

CanWest Global Park, One Portage Ave East, 98-ASIAN [27426]. 1747 Ellice Ave, 779-7041. Visually stunning dining rooms. Mandarin-style wok cooking creates contemporary Asian cuisine. Peanut-crusted pickerel is a must-try. WA, LP, SP, A, IA, M, V

North Garden

6-33 University Cres, 275-2591. Innovative Cantonese and Northern Chinese cuisine are the specialties. Barbequed half duck is roasted to crispy, succulent perfection. WA, LP, A, IA, M, V

Sun Fortune

5-2077 Pembina Hwy, 269-6868. Bustling Chinatown atmosphere in a south suburban shopping mall favoured by the university crowd. Barbequed duck is a must. WA, LP, IA, M, V

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Top 5 Dining Destinations to Hear Different Dialects

The sign of a good ethnic eatery is that the clientele are representative of the culture. In Winnipeg, Kum Koon Garden presents an orchestrated showcase of Chinese dim sum in bamboo baskets. With chopsticks, select **steamed dumpling** (pictured) treasures filled with pork, shrimp and vegetables amidst a steady chatter of Cantonese. JC's Tacos and More takes pride in its authentic Latin American fare, preparing everything fresh to order. Thick **pupusas** that burst with heaps of seasoned beans and cheese beg for a biting side of piquant salsa. At Viva, **hot submarine sandwiches** are stacked with grilled pork, Vietnamese mayo, cucumber, tomato, and lettuce on French rolls. Sample this street food with traditional, stellar hot and sour soup. Franco-Manitoban Chef/owner Justin Bohémier offers an array of classic French dishes with a modern twist at La P'tite France, including the best **quiche** in town. Chef/owner Arnaldo Carrera of Orlando's Seafood Grill speaks fluently in his native Portuguese. Be sure to taste the divine **lobster bisque**—Carrera perfected the recipe over 16 years.



grajewski.totographinc

CHINESE/DIM SUM

Dim Sum Garden

277 Rupert Ave, 942-8297; 2677 Pembina Hwy, 269-7799. More than 50 types of dim sum, as well as full menu at Rupert Ave location. À la carte Szechuan and Cantonese favourites served at Pembina Hwy location. WA, LP, A, IA, M, V

Kum Koon Garden

257 King St, 943-4655. The city's largest restaurant is a Chinatown institution that packs them in for its well-executed dim sum lunches and evening Cantonese regional specialties. WA, LP, A, IA, M, V

COMEDY CLUB

Rumor's Restaurant & Comedy Club

190-2025 Corydon Ave, 488-4520. Stand-up comedians from around the continent perform. Full service menu offered. WA, LP, A, M, V, ATM

CRÊPES

Caramel Crêpe

154-1 Forks Market Rd, 997-5323. This take-out counter offers more than two dozen sweet and savoury crêpes prepared fresh. WA, IA, MC, V

Kawaii Crepe

201-99 Osborne St, 415-2833. Sweet and savoury crisp Japanese-style crêpes are served like an ice cream cone in a bright and modern space. IA, M, V

DANISH

Bistro Dansk

63 Sherbrook St, 775-5662. This intimate restaurant has garnered national recognition for its European comfort food. Specialties include frikadeller, hakkebof and chicken dumpling soup. A variety of European wine and beer adds to the restaurant's charm. WA, LP, A, M, V

DINER

Bernstein's Deli 1700 Corydon Ave, 488-4552. Jewish specialties and homestyle take-out. WA, IA, AE, M, V

Ducky's Fish & Chips

884 Notre Dame Ave, 772-5600. Choose your catch of the day at this authentic British cafe. WA, LP, AE, IA, M, V

The Falafel Place

1101 Corydon Ave, 489-5811. This bustling diner specializes in Israeli-style falafel balls served in pitas or on a platter and vegan breakfasts. The yam fries are also a must-try. WA, cash only.

The Ground Floor

190 Smith St, 949-0376. Located inside Place Louis Riel Suite, this urban chic diner offers favourites like burgers and breakfast burritos made with local ingredients. WA, LP, A, A, M, V

Keleakis

1100 Main St, 582-1786. This Winnipeg institution since 1931 features signed celebrity patron photos. Specialties include hamburgers and shoestring fries. WA, ATM, cash only.

The Tallest Poppy

631 Main St, 957-1708. This wee daytime spot has a lot of heart, preparing dishes from scratch—including the bread—and sourcing local ingredients when possible. Sunday brunch. WA. Cash only.

Wagon Wheel

305 Hargrave, 942-6695. Turkeys are roasted on-site daily, resulting in the juiciest clubhouse in town. WA, ATM, cash only.

DINNER THEATRE

Celebrations

Canad Inns, 1824 Pembina Hwy, 982-8282. They'll sing for your supper at this interactive theatre served alongside a four-course meal. Costumed servers pull you right into the show. Reservations required. WA, LP, A, IA, M, V

FONDUE

The Melting Pot

218 Sherbrook St, 783-1317. Try four kinds of cheese fondue. Also try teriyaki sirloin and filet mignon in oil. The chocolate/pecan/caramel fondue for dessert is divine. WA, LP, A, IA, M, V

FRENCH

Bistro 7¼

725 Osborne St, 777-2525. This restaurant buzzes with a cool urban vibe. Chef/owner Alex Svenne's tiny open kitchen in the middle of the room promotes conversation between the chef and diners. Montreal bistro favourites anchor the exciting menu. WA, LP, A, IA, M, V

In Ferno's Bistro

312 Des Meurons St, 262-7400. Chef/owner Fern Kirouac's French-Canadian-meets-Mediterranean fare has been a hit since this St. Boniface bistro opened, earning him accolades as one of the city's best. Divine desserts. LP, SP, WA, A, IA, M, V

La P'tite France

241 St Mary's Rd, 237-5468. A cheery orange interior sets the mood for both à la carte and table d'hôte dinner options. Franco-Manitoban chef/owner Justin Bohémier offers an array of classic French dishes with a modern twist. Manitoba Legislative location, 450 Broadway, 945-4354. WA, LP, IA, M, V

Peasant Cookery

283 Bannatyne Ave, 989-7700. Almost all items on Chef Tristan Foucault's menu, from the cured meats to the mayonnaise, are made from scratch. WA, LP, SP, A, IA, M, V

Provence Bistro at Niakwa

Niakwa Country Club, 620 Niakwa Rd, 254-3500. Top-rated Provençal cuisine served in a country club setting. The kitchen delightfully mingles Mediterranean with the best of French cuisine. WA, LP, A, IA, M, V

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Top 5 Curries to Crave

The word 'curry' comes from the Tamil word, kari, meaning sauce. Many cultures create curry dishes flavoured by the spice of their global regions. Sukhothai's **kaeng phet** comes mild or spicy to order, flavoured by a paste of red chiles, garlic, onion, lemongrass, and galangal. Enjoy a lively bowl of coconut milk broth with crisp bamboo shoots, Thai basil, and veggies while people watching through this Osborne Village restaurant's picture windows. In the French Quarter, Deen's offers a milder **Caribbean curry**—chicken, shrimp, and potatoes simmer in yellow sauce seasoned by allspice and turmeric wrapped in roti. Lao Thai's **green curry** is worth the trip to the lush suburb of St. Vital. Green chiles, lime juice, lemongrass and galangal are artfully counterbalanced by the silky, sweet coconut milk base. In St. Boniface, warm up over a soul-warming bowl of **yellow curry soup** at Boun's. The velvety coconut broth is chock full of chicken and vegetables and offers tingling heat. At the modern end of the curry spectrum is Wolseley area newcomer Boon Burger Café's **buddha burger**. This vegan monstrosity delivers twice the spice when a moist, yellow curry chickpea patty is dressed in curried maple mayonnaise and red pepper peach chutney.

Restaurant Dubrovnik

390 Assiniboine Ave, 944-0594. Ranked as one of the city's best for more than 20 years, this DiRoNA restaurant offers a French continental menu served in the muted elegance of a historical home. WA, LP, A, IA, M, V

Resto Gare & Train Bar

630 Des Meurons St, 837-7072. Formerly La Vieille Gare, this space now serves French bistro fare in an industrial-chic setting. House specialties include filet mignon, duck confit and crêpes St. Jacques. WA, LP, SP, IA, M, V

GERMAN

Gasthaus Gutenberg

2583 Portage Ave, 888-3133. The hearty style of authentic German cuisine is enthusiastically practised in this rustic, chalet-style atmosphere. Celebrated Chef/owner Kurt Wagner uses market-fresh ingredients to create his traditional fare. WA, LP, A, IA, M, V

GREEK

[also see WORLD FOOD]

Homer's

520 Ellice Ave, 788-4858. Grecian pillars and faux tilings transport you to ancient Athens at this popular spot. The pastitsio is a wholesome lasagne casserole smothered in a mild Béchamel cheese sauce. WA, LP, SP, A, IA, M, V

Kristina's

761 Corydon Ave, 453-1241. Contemporary Greek dishes in a bright room with modern decor. Renowned for spanakopita and Kristina's Greek chicken. WA, LP, SP, IA, M, V

Papa George's

93 Osborne St, 452-6044. Greek favourites match well with the popular pizza menu. Always busy with the late night, after-bar crowd. WA, LP, A, IA, M, V

ICE CREAM

Each of these popular ice cream shops offer treats for cooling off when temperatures rise. **Banana Boat** 390 Osborne St, 475-4610; **Bridge Drive-In** 766 Jubilee Ave, 475-6850; **Sargent Sundae**, 2053 Portage Ave, 832-5021.

INDIAN

Charisma of India

83 Sherbrook St, 222-78780. Dine in or take out savoury dishes steeped in flavour. Creamy vegetable korma and spicy tandoori chicken are menu highlights. WA, LP, IA, V, M

East India Company

349 York Ave, 947-3097. Centuries-old artifacts grace the room of the Mehra family's flagship restaurant. A complete sensory experience, the food is flawless, with biryani beautifully presented and perfectly spiced. WA, LP, A, IA, M, V

India Palace

770 Ellice Ave, 774-6061. A large and varied menu features vegetable, chicken, lamb and seafood dinners. Also a lunch and dinner buffet. WA, LP, A, IA, M, V

Ivory Restaurant

200 Main St, 944-1600. Ivory channels Bollywood glamour as it combines traditional flavours with an extremely contemporary, colourful and elegant decor. WA, LP, A, IA, M, V

INTERNATIONAL/CLASSIC

Bailey's

185 Lombard Ave, 944-1180. Heavy wooden doors only a few steps from Portage and Main open onto a world that celebrates the British Empire. Specialties include the Reuben (one of the best in town), rack of lamb and prime rib of beef. WA, LP, SP, A, IA, M, V, ATM

Maxime's

1131 St. Mary's Rd, 257-1521. This South Winnipeg favourite sets the standard for suburban-style fine dining. Its elaborate decor creates an elegant atmosphere for evenings out, yet the wide-ranging menu also offers short-order favourites. WA, LP, A, IA, M, V

Palm Lounge

Fort Garry Hotel, 222 Broadway, 942-8251 ext 6605. Stately piano lounge off the foyer of the historical hotel. Full service menu that is inspired from around the globe. WA, LP, A, M, V, ATM

The Terrace Dining Room

3975 Portage Ave, 885-3330. Overlooking the racetrack at Assiniboia Downs where every table has a superb view. Reservations required. During race season Wed, Fri & Sat 6 pm-10 pm. Off season Thu 5-8 pm only. WA, LP, A, IA, M, V

INTERNATIONAL/CONTEMPORARY

The Beachcomber

The Forks Market, 1 Forks Market Rd, 948-0020. This restaurant's focus on seafood is a reflection of its stunning riverside views. The house specialty, jumbo prawns rolled in coconut with mango dipping sauce, is a popular choice. WA, LP, A, IA, M, V

Bistro 1800

1800 Wellington Ave, 786-0926. At the Hilton Suites Winnipeg Airport, well-made classics are offered with a slight twist. Creative presentation in a modern setting. WA, LP, A, IA, M, V

Cafe Dario

1390 Erin St, 783-2813. Colombia-born Chef Dario Pineda-Gutierrez prepares Nuevo Latino cuisine—sophisticated North American ingredients fused with Latin American spices. Outstanding five-course dinners in the evening for \$35 prix fixe. LP, SP, A, IA, M, V



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"This is the loveliest of all the curry houses in Winnipeg. One of only 81 restaurants in all of Canada with a 'Good Buy' rating". - *Anne Hardy, Where to Eat in Canada, 2008-09*

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Steve Salmikowski

Top 5 Burgers

Prominent burger aficionados are unwavering in their proclamations of 'best burger'. In Winnipeg, strong contenders for this title can be found at each end of town. George's Burgers & Subs is renowned locally as the birthplace of the legendary **Fat Boy**, a juicy beef patty smothered with tangy chili, lettuce, tomato and mayo that calls for extra napkins. Today, spin offs of the Fat Boy can be found all over town. For some of the biggest, baddest burgers around visit Blondie's where you can start with a 1/8 lb beef patty and try to eat your way up to a hefty **nine pounder** topped with fried onions and bacon. V.J.'s Drive-In has perfected the **chili burger**. Late night line-ups for this messy, zesty mega snack have been winding out of the no-frills burger shack for more than 50 years. For a vintage vibe, Daly Burgers 50s-inspired diners serve up **double cheeseburgers** with strawberry shakes. Hike up your poodle skirt and cut a rug to rockabilly tunes amidst vintage Coca-Cola pictures and glowing neon lights. Inside the charming, star-emblazoned exterior of North Star Drive-In bodacious **veggie burgers** are made. Spinach, potato, cauliflower and chickpeas are packed into a hefty patty and smothered in sweet and spicy curry mayonnaise.

N Cafe Savour

956 St. Mary's Rd, 254-4681. Hand-painted tables and vibrant green walls create a festive mood. The menu has influences from New Orleans to South African to Asia. Five-course menus are offered for \$35. LP, SP, A, IA, M, V

Confusion Corner Bar & Grill

500 Corydon Ave, 284-6666. This casual restaurant and lounge attracts a young, hip crowd. The dining room pops with the colours of prairie art on the walls. Innovative menu changes seasonally. WA, LP, SP, A, IA, M, V

Lobby on York

295 York Ave, 896-7275. Sophisticated steak and seafood in a sleek and sophisticated dining room. Feast on prime cuts of beef and Moroccan lamb chops, along with sides like wild mushroom risotto. WA, LP, A, IA, M, V

Promenade Bistro

130-C Provencher Blvd, 233-7030. This neighbourhood bistro has the best view of the city's skyline, including the Esplanade Riel. Chef Gojko Bodirolga prepares classic European fare in a casual atmosphere. Chicken Gojko combines a breast stuffed with shrimp and wild rice topped with a silky beurre blanc. WA, LP, SP, IA, M, V

Star Grill

Located across from Assiniboine Park, 2069 Portage Ave, 837-STAR [7827], Star Conservatory Restaurant, 15 Conservatory Dr, Assiniboine Park, 897-STAR [7827]. The menu is a fusion of Asian, Mediterranean and down-home continental dishes with high "taste sensation" factor, often covering many flavours in one bite. WA, LP, SP, A, IA, M, V

Step 'N Out

157 Provencher Blvd, 956-7837. A quaint, intimate space on Provencher. The menu, handwritten daily, is always kept fresh by chef/co-owner Alan Shepard. WA, LP, SP, A, IA, M, V

Storm Restaurant

Winnipeg Art Gallery, 300 Memorial Blvd, 948-0085. Located atop the Winnipeg Art Gallery, diners have an intriguing view of the sculpture garden. The varied menu is focused on colourful presentation. WA, LP, SP, IA, M, V, A

Sydney's

The Forks Market, 2nd floor, 942-6075. This nationally acclaimed restaurant with a table d'hôte menu lets diners choose from a five-course evening menu for a fixed price of \$53. Chef/owner Michael Schafer uses ingredients culled from Israel to Hawaii. WA, LP, SP, A, IA, M, V

ITALIAN/CLASSIC

[see also WORLD FOOD]

Buccacino's

155 Osborne St, 452-8251. Flagstone and Tuscan colours brighten the two rooms, while attentive staff provide a welcoming atmosphere. The varied menu includes a large selection of traditional specialty pastas. Brunch buffet Sundays. WA, LP, SP, A, IA, M, V

Dacquisto

1715 Kenaston Blvd, 938-2229. Traditional Tuscan restaurant where every dish is prepared with the finest imported ingredients by Executive Chef Michael Dacquisto. Menu includes wood-fired pizzas and perfectly grilled steaks and house-made gnocchi. WA, LP, SP, A, IA, M, V

Mona Lisa

1697 Corydon Ave, 488-3687. The cuisine of the Grande family's southern Italy home has been offered for more than 20 years in this neighbourhood restaurant. Several house-made pastas, traditional and gourmet pizzas. WA, LP, SP, A, IA, M, V, ATM

Monticchio

684 Osborne St, 477-4773. The homestyle menu features traditional recipes served in a classy location. Try the signature veal served with tart lemon cream sauce or savoury garlic white wine sauce. WA, LP, A, IA, M, V

Old Spaghetti Factory

Johnston Terminal at The Forks, 957-1391. Housed in a 100-year-old railway storage building, antiques and memorabilia maintain this restaurant's turn-of-the-last-century feel. The menu features its famous spaghetti, as well as a wide selection of pasta dishes. WA, LP, SP, A, IA, M, V

TASTE TIP

"I love Fresh Cafe. . . I love the bison burger and the turkey burger. I always have a hard time deciding between those two."—Ruth Moody, soprano in the Juno award-winning folk trio The Wailin' Jennys from Winnipeg.

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Top 5 Scenes to Savour

Devour a **campfire skillet** on Pineridge Hollow's sun-warmed veranda in cavalier cowboy style. Local farmer sausage, sautéed peppers and onion, hash browns, and dilly eggs are best accompanied by pillowy, moist mini scones. Admire the river view while dining at Sydney's (pictured), where Chef/owner Michael Schafer's exquisite **five-course fixed price menu** is always impressive. Located in the shade amidst the rolling lawns and lush foliage of Assiniboine Park, Star at the Conservatory is the perfect spot to relax after a cricket match or trip to the zoo with some **panko-encrusted tofu fingers** accompanied by ginger-caramel dipping sauce. On Corydon Avenue, patio seats are prime real estate. Enjoy Civita's **wood-fired thin crust pizza** street side or on the secluded side courtyard. The lazy, yet hypnotic flow of the Assiniboine River makes 529 Wellington Steakhouse's elegant riverside terrace a suitable spot to tackle the house special—a whopping 28 oz of **prime rib** tender enough to cut with a butter knife.



Paradise Restaurant

662 Leila Ave, 338-4659; 789 Portage Ave, 772-2539. Authentic Italian dishes that impress. Cheesy baked pastas and robust veal marsala are menu highlights. WA, LP, A, IA, M, V

Tomato Food & Wine Bar

1-167 Osborne St, 477-6609. This trendy, window-lined dining room offers Southern Italian cuisine with Californian influence. Tuck into creatively topped Tuscan pizzas with crispy crusts, and mussels in creamy curry avocado sauce. WA, LP, IA, M, V

La Trattoria

271 Provencher Blvd, 233-5318. Classic Italian dishes like veal marsala in mushroom sauce and three-cheese manicotti make up the traditional menu. The fluffy, house-made focaccia bread is a dream. WA, LP, SP, IA, M, V

Tre Visi

173 McDermot Ave, 949-9032. Chef/owner Giacomo Appice is the talent behind this sophisticated New York-style bistro in the Exchange District. The charming room, filled with mosaic-inspired paintings, sets the scene for his nationally recognized Italian cuisine. Reservations essential. WA, LP, A, IA, M, V

ITALIAN/CONTEMPORARY

Amici

326 Broadway, 943-4997. Executive Chef Patrick Shrupka leads a talented kitchen team that turns out inspired Northern Italian cuisine, making dining in this elegant room a truly memorable experience. WA, LP, A, IA, M, V

Bellissimo

1-877 Waverley St, 489-0495. This surprisingly sophisticated neighbourhood spot is found in a high-income suburban strip mall. Cooking is sublime, with the signature chicken linguine in Amaretto cream sauce one of the great all-time finds. WA, LP, SP, A, IA, M, V

Bombolini Wine Bar

326 Broadway, 943-5066. This wine bar offers an extensive menu of simpler, less-expensive versions of Amici's fine Italian cuisine in a bistro atmosphere. WA, LP, A, IA, M, V

Cafe Carlo

243 Lilac St, 477-5544. A very popular and influential neighbourhood bistro with an enthusiasm for the tastes and textures of hot climate countries. Creative daily specials keep the menu fresh. Reservations recommended. WA, LP, IA, M, V, AE

Cafe la Scala

725 Corydon Ave, 474-2750. Tony Tascona masterpieces decorate the walls while the kitchen does artistic dishes such as La Scala dumplings with ginger garlic chile cream sauce. LP, SP, A, IA, M, V

Civita

691 Corydon Ave, 453-4616. This rustic contemporary space touts 'wood-fire cuisine' such as thin-crust pizzas. LP, SP, A, IA, M, V

Nicolino's

4-2077 Pembina Hwy, 269-5004. One of the most sophisticated restaurants in south Winnipeg. Owner Nick Zifarelli oversees a menu of contemporary Italian fare that sparkles with innovative Canadian/regional specialties. WA, LP, SP, A, IA, M, V

Pizzeria Gusto

404 Academy Rd, 944-8786. Innovative pizzas baked in a wood-fired oven draw a crowd to this posh neighbourhood bistro. The menu flaunts contemporary pies dressed with toppings like fig jam and sweet potato. WA, LP, A, IA, M, V

JAPANESE

Asahi

3116 Roblin Blvd, 943-3566. Aquariums of fish are the perfect backdrop for this sushi restaurant. All the standards plus some unusual dishes like sockeye yam crisps. WA, LP, A, IA, M, V

Blüfish

179 Bannatyne Ave, 779-9888. This chic sushi spot in the theatre district offers heavenly signature plates, including white truffle tuna carpaccio. Tempura scallops arrive at the table surrounded by a mesmerizing blue flame. LP, WA, IA, M, V, AE

Edohei

355 Ellice Ave, 943-0427. The city's first sushi bar boasts the creative wizardry of Japan-trained Sadao Ono, who almost single-handedly fuelled the sushi craze in this town. WA, LP, A, IA, M, V

Ichiban

189 Carlton St, 925-7400. A Winnipeg tradition celebrating more than 30 years of dining entertainment, featuring teppanyaki-style fresh entrées cooked with panache by talented chefs. WA, LP, A, IA, M, V

Meiji

454 River Ave, 284-3996; 10-1875 Pembina Hwy, 453-1120. Offers unique house rolls like tropical and fashion roll. Pembina Hwy location features one of the most contemporary Japanese decors in town. WA (Pembina only), LP, A, IA, M, V

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Top 5 Divine Desserts

When left in the hands of Winnipeg's creative pastry chefs and confectioners, basics like flour, eggs, sugar and milk are whipped into sweet standouts. In some cases, these sugary stars have entered Winnipeg's own culinary lexicon. Gunn's Bakery's (247 Selkirk Ave, 582-2364) **apple jacks** (pictured) are offered at numerous coffee shops and bakeries throughout the city. This oblong, rolled pastry is dusted with cinnamon sugar and contains delightful apple filling. Across the river in trendy Osborne Village, Baked Expectations is renowned for its tantalizing desserts, particularly the **shmoo** torte. This fluffy angel food cake with chopped pecans is covered in a cloud of whipped cream and a river of caramel sauce. For a quick sugar hit, local chocolate factory, Morden's (674 Sargent Ave, 783-4551) is well stocked with sweets from **coconut-covered marshmallows** to legendary **Russian mints**. Into the wee hours of the night, diners at Dessert Sinsations savour each luscious bite of Chef Barabara O'Hara's renowned **tortes**. The towering works of art come in a wide range of flavours, including lemon berry made with fresh lemon curd and double berry mousse. Boutique cupcake shops have popped up all over the city and one of the best is Sweet Impressions (A-268 Tache Ave, 237-0743) for its adorable shop and **fresh-baked cupcakes** adorned with hand-iced cookies.

Naru Sushi

159 Osborne St, 888-0028. This Osborne Village room has been redone with dark woods to set a sleek urban mood. Menu offers traditional and fun fusion dishes. LP, SP, A, IA, M, V

Samurai Japanese Restaurant

330 Portage Ave, 944-0333. This relaxing dining space is one of the only places in town to try Japan's version of tapas called "izakaya".

Try the Peking roll that pairs fatty barbeque duck with asparagus and hoisin sauce. WA, LP, IA, A, MC, V
Wasabi/Wasabi on Broadway/Wasabi Sabi

105-121 Osborne St, 474-2332; 588 Broadway, 774-4328, WA; 3-1360 Taylor Ave, 415-7878. New-school sushi is taken to new creative heights at all locations. Visually stunning rolls leave a lasting impression. Take a seat at the sushi bar just to watch the volcano roll erupt. WA, LP, SP, A, IA, M, V

Yujiro Japanese Restaurant

1822 Grant Ave, 489-9254. Masa Sugita's stylish incarnation of this former take-out spot is an ideal stop for traditional rolls. Try the delicate kaisou salad, a collection of mixed seaweed bathed in yuzu dressing. WA, LP, IA, M, V

MEXICAN

Burrito Del Rio

433 River Ave, 415-5600. This Tex-Mex eatery offers made-to-order favourites, including fajitas, burritos and quesadillas. WA, LP, SP, IA, M, V

La Bamba Restaurant

222 Osborne St, 415-5713. Homestyle Mexican cuisine fires up taste buds with delish offerings like enchiladas in rich mole sauce and crispy flautas that crackle with each bite. House salsas vary daily. LP, IA, M, V

Carlos & Murphy's

129 Osborne St, 284-3510. A long-standing favourite serves Mexican cantina food such as taco salads, hot wings, chimichangas, heaping Carlos nachos and renowned iced margaritas. WA, LP, SP, A, IA, M, V
Don Pedro's Authentic Mexican Grill

114 Market Ave, 956-7465. The chef prepares a full menu of authentic Mexican treats. This heritage space is decorated with eye-catching souvenirs from south of the border. Free chips and salsa at every table. WA, LP, IA, M, V

JC's Tacos and More

117 Henderson Hwy, 414-9187. House-made juices and made-from-scratch dishes like pupusas, tortas and tacos make up the menu of this bright and cheerful restaurant. WA, IA, V, M

MONGOLIAN

Palatal Yakiniku

2790 Pembina Hwy, 989-7200; 3128 Portage Ave, 832-8888, IA only; 286 Sherbrook St, 779-3333, IA only. An unusual dining experience that combines two very different options: Mongolian buffet and Japanese barbeque cooked right at the table. Pembina location offers a daily buffet. WA, LP, IA, M, V

PORTUGUESE

O Tacho

714-C Sargent Ave, 219-2682. This friendly eatery's name translates to "the pot." The menu is anchored with traditional dishes from the Azores Islands off Portugal, including bacalhau, desalted codfish, and alcátraz, a melt-in-your-mouth pot roast. LP, IA, MC, V, A

Orlando's Seafood Grill

709 Corydon Ave, 477-5899. Step down from the Corydon Avenue sidewalk into this elegant restaurant preparing grilled steak and seafood the Portuguese way. Refreshing morsels of tuna carpaccio practically melt on the tongue. LP, SP, A, M, V

PUB/CANTINA

N 4Play Sports Bar & Grill

323 Portage Ave, 415-3006. Watch the game on one of multiple TV screens or in the comfort of a cushy lounge at this full-service restaurant. The pulled pork sandwich is a home run hit. LP, SP, A, IA, M, V

N 6 Degrees Martini Bar & Wine Lounge

110 Market Ave, 956-7465. This sleek subterranean space serves up chic cocktails and fine wines along with appetizers, like avocado shrimp crostini with balsamic reduction.

Finn McCue's

Johnston Terminal, 2nd floor, 944-8118. Whether sitting around the hammered-copper bar or playing pool, this spacious place offers a great bird's eye view of The Forks. WA, LP, SP, A, IA, M, V

N The Grove

164 Stafford St, 415-3262. Elegantly presented British pub fare like bangers and mash are served alongside chicken croquettes and personal-sized pizzas boasting flaky, crispy crust. Sixteen brews on tap. LP, SP, A, IA, M, V

The King's Head Pub

120 King St, 957-7710. Enjoy a crisp pint in an English pub setting with extensive Indian food menu. Offers 30 local and import beers on tap. WA, LP, SP, A, IA, M, V

Luxalune Gastropub

734 Osborne St South, 777-0909. Upscale setting that focuses on gourmet small bites that use local ingredients. More than 150 different brews, with a great selection of local beer on tap. WA, LP, SP, IA, M, V

best list

Q Sensi Wine Lounge

173 McDermot Ave, 949-9032. Creative piattini—small plates of Italian dishes designed for sharing—are offered at this chic lounge for \$5 a pop. Pair a wine flight of three 3 oz glasses of red or white vino for further sampling. LP, AE, MC, V, IA

Shannon's Irish Pub

175 Carlton St, 943-2302. Irish hospitality is extended through a huge menu of classic pub food and traditional Irish dishes. Also, darts and billiards. LP, A, M, V, ATM

Tavern United

1824 Pembina Hwy, 261-4233;

345 Graham Ave, 944-0022;

2100 McPhillips St, 633-0024;

826 Regent Ave, 224-1681.

Contemporary English sports pub where visitors relax with friends and play a game of darts or pool, or sit back and watch the big game on one of the many televisions. WA, LP, SP, A, IA, M, V

Toad in the Hole

112 Osborne St, 284-7201. One of the first pubs in town, "the Toad" is extremely popular with the Village crowd for its tipples and board games. Classic pub grub. WA, LP, SP, M, V

REGIONAL/CANADIAN

Blaze Bistro

Delta Winnipeg, 350 St. Mary Ave, 944-7259. With a Manitoba Tyndall-stone fireplace at its heart, the scene is well set for contemporary urban prairie cuisine. Entrées are ambitious, succulent and beautifully presented. WA, LP, A, IA, M, V

The Chocolate Shop

268 Portage Ave, 947-9109. Winnipeg's oldest restaurant operating since 1918. Dishes pay homage to regional ingredients with offerings like bison and blueberry stew with bannock. WA, LP, SP, IA, M, V

The Current

Inn at The Forks, 75 Forks Market Rd, 944-2445. The lounge and restaurant feature huge windows that provide spectacular views of The Forks and downtown. Chef Barry Saunders sources many ingredients from the nearby Forks Market. WA, LP, SP, A, IA, M, V

Dandelion Deli

230 Osborne St, 453-5755.

A stand out health food cafe beside Organza Market serves up delicious fare using organic products from the store. WA, LP, A, IA, M, V

Fude

303-99 Osborne St, 284-3833.

The name, a creative take on the traditional, reflects the thinking behind this concept. The menu showcases headings ranging from squished fude [wine list] to fude for thought [salads]. The chai cheesecake is to die for. LP, SP, A, IA, M, V

Greek Fusion



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Great Tastes with Local Flavour

Immerse yourself in local flavour at top-notch destinations paired with some of the city's most coveted bites. Head north on Henderson Highway to Lockport for a picnic and watch the locks along the Red River in action. Make a pit stop at 50s diner Half Moon Drive In for its famous **hot dogs** (pictured) loaded with all the fixings. A **chocolate malt** at Sargent Sundae is the ultimate cool chocolate treat. Grab one for creamy refreshment and continue with a stroll through the lush greenery of Assiniboine Park, located opposite the bustling ice cream stop. Entertainment and international dining go hand-in-hand at The Terrace Dining Room overlooking Assiniboia Downs. Pile a plate high with international eats from the impressive buffet and watch action-packed horse racing. The slow-roasted **Angus prime rib beef** is so tender, it practically melts on the tongue. Throughout late spring to early fall, locavores, foodies and farmers congregate at St. Norbert Farmers' Market (3514 Pembina Hwy, St. Norbert, 275-8349). Grab a succulent, **pulled pork sandwich** slathered in mouthwatering house-made barbeque sauce from Danny's Whole Hog and browse more than 70 stalls offering fresh produce, crafts, butchered meat and fresh juices.



Ian McCausland

Fusion Grill

550 Academy Rd, 489-6963. A pioneer of regional cuisine and a premiere dining experience. Talented young star Lorna Murdoch uses fresh products sourced from local producers, such as grass-fed beef, to create stunning dishes. The wine list is exclusively Canadian. LP, A, IA, M, V

Gates on Roblin

6945 Roblin Blvd, 224-2837. This elegant country estate has several rooms offering a charming, contemporary dining atmosphere on the banks of the Assiniboine River. Chef Heiko Duehrens's pan-Canadian menu is very strong on fish and meat, including Berkshire pork, Manitoba chicken, and rack of lamb. Sunday brunch 10:30 am-2 pm. WA, LP, SP, A, IA, M, V

Mise Bistro and Lounge

842 Corydon Ave, 284-7916. Skillfully blending regional mainstays with global accents, chef/owner Terry Gereta has created an inventive menu that wows. Each dish stands out both for its originality as well as its quality. LP, WA, SP, A, IA, M, V

Pineridge Hollow

Off of Hwy 59, east on Garven Rd [PR #213] to Pineridge Rd, follow signs to Heatherdale, 777-3880. Located on the outskirts of Birds Hill Park, this beautiful restaurant also houses a gift shop. WA, LP, SP, IA, M, V

Terrace Fifty-Five

55 Pavilion Crescent, 938-PARK. This fine dining spot overlooks Assiniboine Park. Chef Simon Resch highlights Canadian and regional fare with dishes like venison loin on butternut squash risotto. WA, LP, SP, A, IA, M, V

The Velvet Glove

The Fairmont Hotel, 2 Lombard Pl, 985-6255. Extremely high standards garnered this hotel a CAA/AAA Four Diamond Award. The menu showcases Canadian cuisine with stellar presentation. WA, LP, A, IA, M, V

RBIS

The Rib Room

Best Western Charterhouse Hotel, 330 York Ave, 942-0101. This long-time favourite has built its reputation on ribs, but the extensive menu also includes other fine meats. WA, LP, A, IA, M, V

Tony Roma's Famous for Ribs

1212 Nairn Ave, 668-7995; 656 St. James St, 949-9426; 1500 Pembina Hwy, 477-5195. This international chain is renowned for its baby back ribs. WA, LP, SP, A, IA, M, V

SOUTH AMERICAN

Hermanos

179 Bannatyne Ave, 947-5434. Offering a distinct Latin flavour, this chic and rustic South American eatery and wine bar is the perfect place to share and nibble on tapas or enjoy colourful mains such as steak topped with coriander crab and zippy chimichurri. WA, LP, A, IA, M, V

STEAK & SEAFOOD

529 Wellington Steakhouse

529 Wellington Cres, 487-8325. Proudly positioned as the toniest steakhouse in town, this renovated historic mansion takes local dining to grand heights. Top Canadian prime beef is used and the excellent wine list has more than 800 selections. WA, LP, SP, A, IA, M, V

Hy's Steakhouse

One Lombard Pl, 942-1000. A Winnipeg institution for more than 40 years. Located at the city's famous Portage and Main intersection. The atmosphere is comfortable opulence with traditional dark panelling. WA, LP, A, IA, M, V

The Keg Steakhouse & Bar

115 Garry St, 942-7619; 2034 McGillivray Blvd, 477-5300; 2553 Portage Ave, 885-5275. The Keg delivers sizzling steaks off the grill, rock lobster tails and Alaskan king crab. WA, LP, SP, A, IA, M, V

Rae & Jerry's

1405 Portage Ave, 783-6155. A staple on the Winnipeg dining scene, Rae & Jerry's has changed little since its inception in 1957. This steakhouse is famous for its beef in various cuts, liver and sandwiches. Reservations preferred. WA, LP, SP, A, IA, M, V

TASTE TIP

"My favourite restaurant in Winnipeg is 529 Wellington. I eat there the night before a game to get the fuel I need for the next day. The veal chop is my go-to on the menu. It is awesome as is all of the food there."—Nolan Baumgartner, Captain of AHL's Manitoba Moose

best list

The Round Table Steakhouse and Pub

800 Pembina Hwy, 453-3631. British pub-style steakhouse serves up roast beef, prime rib and succulent steaks. Pub features billiards and an open hearth. WA, LP, SP, A, IA, M, V

TAPAS

Segovia

484 Stradbrook Ave, 477-6500. This trendy tapas restaurant is located in a converted teahouse mixing organic and industrial design elements. Tastes of Spain are found in Chef Adam Donnelly's creative small bites designed for sharing. WA, LP, SP, IA, M, V

THAI

[also see WORLD FOOD]

Bangkok Thai

100 Osborne St, 2nd floor, 474-0908. Located within the beautiful courtyard at the corner of Osborne and River, this elegant second-floor sunlit room creates the perfect setting for exotic Thai dishes served on elaborately decorated silver tableware. LP, IA, M, V

One Night in Bangkok

207 Edmonton St, 777-0888. With the use of partial walls, this large room becomes an intimate space for quiet gatherings. The highlights include sesame chicken, panang curry, banana spring rolls and homok [seafood stew]. WA, LP, A, IA, M, V

Siam Thai

587 St. Anne's Rd, 254-7765. This small, suburban ethnic eatery focuses its cuisine on central Thailand and uses the freshest produce. WA, LP, IA, M, V

Sabai Thai Eatery

1113 Corydon Ave, 888-6508. The succinct menu at this neighbourhood hot spot has all the popular Thai dishes, plus a few contemporary house specials like pickered cheeks in rich peanut-sesame sauce. WA, LP, SP, IA, M, V

Sukhothai

191 Osborne St, 633-6907. The comfortable modern interior is a good counterpoint to classic Thai cuisine. The perfect hot and sour soup and fresh fruit frozen drinks keep fans returning. WA, LP, IA, M, V

VEGETARIAN

Affinity Vegetarian Garden[Chinese]

100-208 Edmonton St, 943-0251. With 81 dishes, this small downtown eatery has the most diverse vegetarian menu in town. IA, M, V

N Boon Burger Café

79 Sherbrook St, 415-1391. This all-vegetarian burger cafe serves up a range of house-made patties made of chickpea, mushroom and rice. Sit at communal tables and treat yourself to crispy seasmie fries. LP, SP, A, IA, M, V



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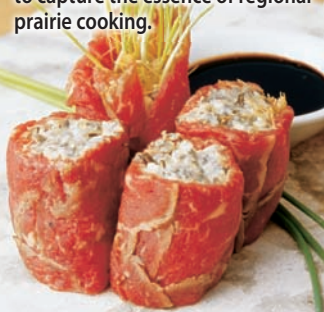
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1467 Pembina Hwy, 477-1530. This little spot offers inventive Chinese vegetarian and vegan offerings. LP, V
Mondragon

91 Albert St, 946-5241. Vegan coffee house and alternative bookstore. Offers light meals (with zero trans fat) and desserts. LP, A, IA, M, V

Vietnamese

Dalat

2-1170 Taylor Ave, 895-3222. Highlights among almost 200 menu choices are hot and sour soup, ginger-fried beef and shrimp with lemongrass. WA, LP, A, IA, M, V

Vietnamese Paradise

1480 Pembina Hwy, 284-8507. This charming Vietnamese hideaway in Fort Garry offers tastes blending citrus and chile spices that zing on the palate. LP, IA, M, V

World Food

Reflecting Winnipeg's ethnocultural diversity, this category represents our top choices from the many small, primarily family-run restaurants in town. The decor at most of these is simple and/or the location is out of the way. However, each restaurant represents food from the owner's culture, with sometimes astonishingly low prices that reflect the simplicity of the service and surroundings, not the quality of the food.

Chez Sophie French Bistro [French]

248 ave de la Cathédrale, 235-0353. French-trained Chef/owner Stéphane Wild's pizzas mirror those in France, with complex tomato, and unique cream sauce bases. WA, LP, SP, IA, M, V, AE

Baraka Pita Bakery [Lebanese]

1783 Main St, 334-2004. Famous for in-house fired pita bread, this North End gem offers falafel pitas, pita pizzas and specialty dips like hummus. WA, IA, V, M

Boun's [Southeast Asian/Laotian]

4-208 Marion St, 231-3005. An extensive stir-fry menu offers the best in Southeast Asian spices and curries. WA, LP, IA, M, V

Casa Grande [Italian]

984 Sargent Ave, 783-6231. Checkered tablecloths and candlelight create the ambience for Italian fare like homestyle pizza and pasta. LP, A, IA, M, V

Chave d'Ouro [Portuguese]

1060 Ellice Ave, 783-9090. Renowned for juicy roasted chicken served with lip-searing peri-peri sauce. WA, LP, IA, M, V

Deen's [Caribbean]

205 Marion St, 233-2208. Short-order Trinidadian dishes such as roti served in a variety of ways. LP, SP, A, IA, V

Emerald Palace [Chinese]

704 Sargent Ave, 788-4573. Authentic fare served up in a bustling atmosphere. Everyone comes in for the famous fried butter chicken. WA, A, IA, M, V

Kim Sang [Vietnamese/Chinese]

1127 St. Mary's Rd, 256-2156. This bright and cheery space offers a terrific selection of mostly Southeast Asian fare. WA, LP, IA, M, V

Kokeb [Ethiopian]

330 Ellice Ave, 784-9267. Expect warm hospitality when you go to this cheery restaurant. Don't miss the Ethiopian coffee. WA, IA, V, M

Lao Thai [Laotian]

79 St. Anne's Rd, 589-0065. Friendly mother/son team serves colourful Southeast Asian fare. Top-quality soups and curries. WA, LP, IA, M, V

Massawa [Ethiopian]

200-121 Osborne St, 284-3194. Platters of Ethiopian and Eritrean food are worth the often lengthy wait. LP, IA, V

Nou Eul Tor Korean Restaurant [Korean]

726 Sargent Ave, 779-1855. This attractive West End spot touts traditional recipes like chokpal (steamed pork hock) and gamjatang (pork spine soup). WA, LP, IA, M, V

Pembina Village Restaurant [Greek]

333 Pembina Hwy, 477-5439. Mediterranean and North American cuisine mixed together, with gyros and souvlaki joined by New York steak. WA, LP, SP, A, IA, M, V

Pho No. 1 [Vietnamese]

81 Isabel St, 943-7449. Charming Vietnamese noodle soup house. WA, LP, IA, V

Shawarma Time [Lebanese]

616 Ellice Ave, 774-2109. Bright room offers three options of shawarma along with other Middle Eastern specialties. WA, IA, M, V

A Taste of Laos [Laotian]

840 Erin St, 779-7291. A bright and fresh space for traditional Laotian dishes such as lapp. WA, LP, IA, M, V

Thida's [Thai]

78 Donald St, 942-2639. Quiet, no-frills location tucked under Chateau 100. Green apple salad is a refreshing starter. WA, LP, SP, IA, M, V, A

Tropikis [Caribbean]

878 Ellice Ave, 788-4733. Well-appointed, almost elegant setting for island favourites like roti. WA, LP, A, IA, M, V

Viva [Vietnamese]

505 Sargent Ave, 772-3167. Specialty rice noodle soups, sizzling plates and succulent charbroiled beef appetizer. Excellent Vietnamese coffee. WA, LP, A, IA, M, V

The image is a promotional advertisement for Bailey's Restaurant & Bar. The background shows the restaurant's exterior at night, featuring a brick building with arched windows and balconies. The name 'bailey's' is illuminated in a red neon script, and 'RESTAURANT & BAR' is in white block letters above the entrance. In the foreground, a large wine glass filled with red wine and a plate of lamb chops with rice and vegetables are prominently displayed.

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