

# Vancouver eatery 'must-visit' for jet-setters, Brit writer says

London's *Sunday Independent* newspaper has named Vancouver's West restaurant one of the world's 10 "musts for any discerning jet-setter claiming to have a gourmet palate." The article ran under the heading: "Never mind who's in the dining room, what's on the plate? Andy Lynes chooses 10 of the best, worldwide."

In his column, Lynes says: "It's all very well, being snapped crossing the threshold of the latest restaurant but what's the grub like inside? Discerning jet-setters are just as picky about what's on their plate as getting the best table. That's why these 10 restaurants are must-visits for any celebrity claiming to have a gourmet palate.

"[Chef] David Hawksworth trained with notables including Raymond Blanc before

returning to his native Vancouver to open West," the column said. "Wagyu beef with Cascadia porcini and broken red wine jus is one of the best plates of animal protein you'll ever eat."

Says restaurant manager Brian Hopkins: "We are honoured to be placed in such high regard and to be in such excellent company. It just makes us more determined to continue to raise the bar."

Meanwhile, West is prancing into the holiday season with a martini called Pie, made with Stolichnaya vodka infused with local organic sugar pumpkin, vanilla bean, cloves, cinnamon and cardamom. It's shaken over ice with simple syrup, topped with whipped cream and rimmed with crushed chocolate spiced cookies.

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