

# INFAMOUS

**JULY 2008**  
**LIFESTYLE**  
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# BABY GRAND FRIDAYS

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# LA DISCOTHEQUE SATURDAYS

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*Clockwise from top left:  
Tamara Rhodes, Patricia Raye and  
Lillooet; Darrin Polischuk and Kenneth  
Lum; Nicola Fairweather and Tracey  
Bell; Terry Jackson and Jill Sinclair; DJ  
Marvel, Rico Uno and DJ Seko.*

## BUZZ '08 at MCL Motors, Market Fusion and the Empty Bowl Gala

STORY & PHOTOS BY RAJ TANEJA

### BUZZ '08 AT MCL MOTOR CARS

MCL Motor Cars used a number of Land Rovers, Aston Martins and Bentleys from their Burrard and 1st Street showroom to host the Arts Club Theatre Company's seventh annual corporate appreciation event, BUZZ '08, on May 29. Local award-winning actors, designers, playwrights, directors and more than 200 supporters of the arts were on scene, including Jim Storie from Vancouver Trolley Company, Jackson Davies as keynote, and artistic director Bill Millerd. Millerd recently celebrated his 35th year with the Arts Club, which makes him the longest-serving artistic director in Canadian theatre. After cocktails, canapés and keynotes, all who attended were whisked off by trolley to Granville Island to view a special presentation of the latest Arts Club feature, *The Producers*. With the 'BUZZ' in the air, the Arts Club has recently received generous support from the RBC Foundation in the form of a \$10,000 cheque, which is supporting LEAP: Playwrighting Intensive, a program designed to encourage playwriting among high school students in the Lower Mainland.

### Bill Millerd is celebrating his 35th year with the Arts Club, making him the longest-serving artistic director in Canada.

#### MARKET FUSION LAUNCH PARTY

Local event promoters Patrick Whibley and Neil Currie launched their new networking event, Market Fusion, at Crush Champagne Lounge on May 31. By hosting the event earlier in the evening at a local nightlife establishment, the pair hopes to connect young businesspeople and create new opportunities for all involved. Market Fusion's next instalment was set for Saltlik Restaurant on July 4.

#### MARTINI TASTING AT CAPRICE

On June 5, Caprice Nightclub hosted a martini tasting featuring exotic drinks, an enticing crowd and after-party with DJ Jesse James. The three-station tasting hosted by local liquor reps Tyson Villeneuve, Taylor Leboe, Willie Lum and Guy Thornhill featured samples of the Bacardi Razz and Ginger Martini, the Big Apple Martini, the Blushing Lady Martini, Simply Hpnotiq, the Melon Martini and a concoction comprising Wiser's with Sourpuss and ginger ale.

### SEVENTH ALS EMPTY BOWL GALA

A Loving Spoonful, the charitable organization that provides nutritious meals to people living with HIV/AIDS in the Greater Vancouver area, hosted their seventh annual Project Empty Bowl Gala on June 12 at the Pacific Palisades Hotel on Robson. Volunteers at the \$70-a-head event provided each guest with a souvenir carved white porcelain bowl designed by local artist Rachelle Chinnery. Attendees were encouraged to visit various food stations in the room and fill the bowls with culinary fare designed by chef Richard Tyhy of Zin Restaurant as they also perused live and silent auction items. The event's MC, Global TV news anchor Deborra Hope, along with hundreds of supporters including Brian Searle and Patrick Lavoie from the Elbow Room, Wayne Deans, Mike Rogers and others, made generous donations to the cause throughout the evening totalling over \$50,000. For A Loving Spoonful, this year's event marks the most money ever raised during their gala.

### LUSCIOUS MOOV AT GINGER SIXTYTWO

Luscious Moov, a seven-piece ensemble that delivers live house music, played it straight up alongside DJ Luis at ginger sixtytwo on June 12. The spiritual and sexy disco-fuelled vocals delivered by Patricia Raye, Tamara Rhodes and Lillooet were backed by percussion and a jackin' rhythm section and invoked a feeling of sexiness and love amongst those present. Some of those people chanced on the aloe vera-infused Rum Luscious cocktail for the first time, including Deborah Barnett from the Richmond Youth Service Agency, Jason Hall from Blushing Designs, chef Chop Chop and many more.

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*Clockwise from top left:  
Peter Girges, Emad Yacoub,  
Ryan Yacoub and Jack Lamont;  
Olga Orda and Davin Garg; Shae-  
lene Trester and Randall D. Trester;  
David Mooney and Brian Fowke;  
Neil Currie and Patrick Whibley;  
Fiona Forbes and Mashiah Vaughn.*

## BRAVE Art, Heineken Green Room and Munny at the Modern

STORY & PHOTOS BY RAJ TANEJA

### BRAVE ART OPENING AT AYDEN GALLERY

BRAVE Art Vancouver, the touring art exhibition which has gained popularity in recent years by bringing a fresh mix of art fused around street and board sports culture, was enough reason for gallery owner Kenneth Lum to reopen the doors of Ayden Gallery in International Village on June 13. The opening event featured live painting from artists Lani Imre, Misk, Milan Basic, The Dark and Dedos, while Rico Uno provided the music. On-site, taking it all in, were Niña Mendoza from DOSE, Ivan Telem aka DJ Seko, Mike Henry aka DJ Marvel and the multi-talented Curtis Santiago. BRAVE art runs until July 13; no comment from Lum if the Ayden space will remain after the exhibition closes.

### HEINEKEN GREEN ROOM SESSIONS AT BAR NONE

The romance between Heineken and Yaletown has been a long-lasting one. In the past the liquor brand has invested in events like the high-profile Heineken Street Party. This year, Heineken is bringing Hot Fridays to Yaletown with live music, DJs and performances outdoors. If Molson, the company which imports Heineken to Canada, could paint Yaletown's streets green, they would. In similar fashion,

on June 19, OPUS Bar, lit in green, with hosts dressed in green and a little bit of greenery on the tables, hosted the inaugural Heineken Green Room Sessions, a harmonious evening featuring Skilla and DJ Corey K on the decks and Ruby Sethi as host. Also in the crowd, Mauricio Galvez, Dean Broughton, Francois Samson, Amy Chan, Sherani Volberg and Katherine S. Evans.

### TRATTORIA ITALIAN KITCHEN GRAND OPENING

On June 20, Glowbal Group, which owns the ultra-popular Glowbal, Afterglow, Sanafir, Coast and Italian Kitchen, welcomed a select group of VIPs to the opening of their most recent restaurant, Trattoria Italian Kitchen. With the contemporary cucina popping cork in Kitsilano, a space where fresh design and casual dining blend Italian-style, there was much cause to celebrate for owners Emad Yacoub and Shannon Bosa-Yacoub, who hosted over 100 guests including Neil Wyles, Laura Serena, Fiona Forbes, Mashiah Vaughn, Brian Jessel and many more. With a focus on good food, reasonable pricing and good service, Trattoria will definitely give neighbouring restaurants a run for their money.

### The touring exhibition BRAVE Art Vancouver brings a fresh mix of art fused around street and board culture.

### METRO RESTAURANT FIRST ANNIVERSARY

On June 24, chef Brian Fowke, owner of Metro Restaurant at Waterfront Centre, invited guests to grab a cocktail and enjoy delicious canapés made of British Columbia's finest organic products. More than just another cocktail party, the event marked the one-year anniversary of the fine-dining establishment. Metro, best known for serving Metropolitan Canadian cuisine using seasonal and sustainable ingredients, is the sister restaurant to the award-winning Rare Restaurant, which is currently undergoing renovations.

### MUNNY AT THE MODERN

Munny, as much a toy as a blank canvas, one of the most popular toys marketed by Kidrobot (next to the Smokin' Labbit), has been garnering mass appeal — with thousands of customizations created by artists who work in genres as diverse as graffiti, fine art, fashion, industrial design, illustration and music. On June 26, 30 local artists displayed their Munny masterpieces, a custom toy show at the Modern. With Munny devils, Munny Yoda, Munny Space Monkey, Munny Astroboy and over two dozen more creations, some recognizable, others freshly dreamt up, and fetching up to \$500 a piece, their show was definitely money.

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Hot New Restaurant

# Trattoria Italian Kitchen

BY CASSANDRA ANDERTON

When the Glowbal Group opened the doors to its newest venture — Trattoria Italian Kitchen at 1850 West Fourth Avenue — Kitsilano residents jumped at the chance to dine in the luxurious room. Right from the minute the doors opened, diners had to come early to secure a seat. Glowbal had become known for producing restaurants that attract a hip crowd and keep clients coming back with attentive service and consistency in the kitchen. After several visits to Trattoria, it seems they've hit gold again.

The room is much changed from that of its former tenant, Chianti's. Box Interiors has designed a space with an open kitchen and a much more polished feel. There's a lounge area and bar seating for sipping cocktails with views of the bar and kitchen, a couple taller communal tables and lots of deuces and four-tops scattered throughout the room. The highlight of the space is the reflective red mirror towards the back. It adds glamour to an already showy room.

The menu (for now) is the same for lunch and dinner. It's Italian-based with a ubiquitous West Coast touch. To start you'll find mixed salads, bruschetta and grilled calamari, but I'd recommend sharing one of the anti-pasto platters. Choose the rustico with cured meats, cheeses and olives, or go for the regular, staked with eggplant parm, roasted asparagus and mushrooms, kobe meatballs, prawns, osso bucco crochette, forno roasted clams, caprese salad and calamari. It's a tour of the kitchen in one order for only \$14 a person. Add the beef carpaccio if your appetite permits, as it's far from the usual. The melt-in-your-mouth beef is layered over a creamy gorgonzola polenta.



The pizzas are inventive and a meal on their own. There's lamb sausage with chanterelles, veal with tuna aioli and a vegetarian version with potatoes, garlic and caramelized onion. Prices are reasonable, ranging from \$11 to \$13 — a perfect lunch choice.

Bigger appetites will appreciate the carne section with the crisp, juicy and flavourful half roast chicken (\$12), the veal scaloppini with fontina cheese (\$14) and the Barolo-braised lamb shank (\$14). Again my recommendation is one of the platters. The carne and pesce offers tiger prawns, veal piccata, grilled lamb, trout and an arugula salad for \$15 a head and the pasta platter is stacked with spaghetti and kobe meatballs, penne pomodoro, linguine pesto and lasagne for only \$13 a head. No one leaves hungry here.

On the drink side of the equation Trattoria offers reasonably priced Italian, B.C. and California wines along with some interesting cocktails and all your standard liquors.

Service was almost overly attentive at all visits. The staff were well versed on the menu and wine list, drinks flowed steadily and utensils changed appropriately. The GM was on hand for quality checks and all was flowing smoothly, even though this was their first week of service.

Trattoria Italian Kitchen has managed to bring a downtown feel to the Kitsilano neighbourhood. And they've done this with Kits prices. This is definitely a place where you can eat glamorously without breaking the bank. Another feather in the Glowbal Group's hat.

*Trattoria Italian Kitchen, 1850 W. 4th Ave.  
604.732.1441 [www.trattoriakitchen.ca](http://www.trattoriakitchen.ca)*


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## INDUSTRY NEWS + NOTES

BY CASSANDRA ANDERTON

- Chef Wayne Martin (formerly at the Four Seasons) has been getting rave reviews for his newest venture, Fraiche, at 2240 Chipendale Road in West Vancouver. He's confident enough that he just announced another venture, also in West Van. Martin has taken over the location that once held the Beachside Café, 1362 Marine Drive. There he will open a second location of his Main Street hit, Crave.

- East Vancouver is getting even cooler. At 663 East 15th, partners Stephan Gagnon (opened Jules in Gastown last year), Andreas Sepelt (partner in Go Fish and Bukowski's) and Marcelo Ramirez are setting up a new French bistro – Le Faux Bourgeois. Tina Fineza (current chef at The Flying Tiger) is designing the menu.

- In cocktail-land we saw Wendy McGuinness of Chambar take the prize in the EFFEN vodka challenge held at Boneta. She made a mixture of the vodka with vanilla, rhubarb and kiwi called "not an EFFEN cosmo."

- Bar star Josh Pape (also of Chambar) returned from the Giffard International Mixology Competition in Angers, France, with a silver for his drink called Le The Du Demon, which featured Giffard Vanilla Madagascar. Brian Grant of Yew at the Four Seasons also attended. He had placed first last year in the Vancouver version featuring Giffard's pamplemousse.

- Robert Belcham and Tom Doughty of Fourth Avenue's Fuel Restaurant are going the charcuterie route and will soon open The Cure. They'll offer dry-cured hams, fresh sausages, duck prosciutto and more. They're currently scouting for a location.

- Chambar is offering Freedom Night every Thursday from 6-8 pm this summer at their next-door venue, Medina Café. Professional nannies will look after your children while you dine on fabulous cuisine. For \$30 per child (ages 3-7 only) you can eat in peace while your children dress up, face paint, play and get fed.

- Mike Mitchell (ex-Cin Cin) moved on from Metro to Figmint this month to work on operations, special functions and a reformatting of the Jolly Alderman Pub. Also announced was the appointment of Sahara Tamarin to Uva Wine Bar and the new Cibo Trattoria in the Moda Hotel. Tamarin had previously been at Lumiere and Chow.

### Coming Events:

**July 6:** Marrakech Bistro presents a nine-course North African banquet to raise money for Scotty Hard, who requires medical assistance due to a hit-and-run accident in New York. Exclusive B.C. wines are also featured. [www.scottyhardtrust.com](http://www.scottyhardtrust.com)

**July 15:** Society of Wine Educators BBQ – Salmon barbecue at the Vancouver Rowing Club raising funds for SWE scholarships. Great wines and beer. \$30 – call Paul Martin at 604.689.9462

**July 16:** Salt Tasting Room presents Sherry 101 with master of wine Barb Philip. \$80 – call Salt at 604.633.1912

**July 18:** BC Wine Appreciation Society BBQ at Pacific Breeze Winery in New West. [www.bcwas.com](http://www.bcwas.com)

Wine Diva

# A case of my favourites

BY DAENNA VAN MULLIGEN [www.winediva.ca](http://www.winediva.ca)

The question I'm asked with the most frequency is, "What's your favourite wine?"

Well, I don't have children but I assume that question is about the same as asking someone which of their offspring is most precious. The truth is, I have a different favourite each day, each season and each meal. It depends on my mood, the weather and of course the food on my plate. But right now, of the wines I've tasted over the past several months, here is a case of what I am craving.

If I could have added perforations to this page I would have — instead you'll have to grab the scissors and cut it out yourself. Just don't forget to take it to the store with you.

**1. Gazela Vinho Verde from Portugal** is a super light, crisp and easy-drinking wine with barely discernible bubbles. The aromas are lemongrass, white flowers, white peaches and lime zest. Its low alcohol, refreshing and a bargain at \$9.99.

**2. The Bodegas Lurton Pinot Gris**, Mendoza Argentina is another great value. Attractive aromas of fresh apple and pear skin, honey blossoms and white grapefruit zest. It's bright with lively, zippy flavours, a hint of spice and has a lovely weight on the palate. \$12.49

**3. The Tinhorn Creek Gewürztraminer**, Okanagan Valley, is a home-grown favourite complete with picnic-friendly screw-cap. My mouth waters thinking of its aromatics — lychee and exotic spice notes, orange blossoms, ripe peach, mango and pink grapefruit. It has a slightly oily texture with a lingering peppery zest on the finish. \$16.50 – private wine stores

**4. For all your pink pleasures the Joie Rose** from the Okanagan Valley is a touch of Provence. Wild strawberries, tart red fruit — cranberries and rhubarb — with citrus peel and clean minerality. Refreshing, just a hint of sweetness and perfect for the patio. \$19 – private wine stores

**5. Sonoma Vineyards Chardonnay** from California has creamy caramel, crisp pears and melon aromas with undertones of vanilla and candied nuts. On the palate, luscious tropical flavours, sweet spices and crisp citrus. Smooth with a refreshing finish. \$22.99 – B.C. Liquor Stores



**6. One of my favourite refreshing sparklers** comes from the Veneto in Italy. **Cantina Breganze Vespaiole** smells of crisp, juicy green apples and peach blossoms. The lively, delicate bubbles and flavours of orchard fruit and snappy white grapefruit make for perfect sipping from breakfast to evening aperitif.

**7. Made from Pinot Noir, the bubbly Lucien Albrecht Cremant D'Alsace Brut Rose** from Alsace, France, has vibrant aromas of berries in cream, peaches and whiffs of wild honey. It's creamy, layered with mixed berries, tree fruit and citrus flavours — fresh, fruity, floral and entirely satisfying. \$24.99 – private wine stores

**8. An impressive value red wine is the Michael Torino Don David Syrah** from Mendoza, Argentina. It features sweet, up-front blackberry aromas with cedar, spices, rich chocolate, coffee bean and vanilla notes with a hint of caramel. The body is full and smooth with bright acidity and medium tannins on the finish. \$15.99

**9. Tamas Zinfandel** from California is as easy to drink as it is to crack open. Blueberry and raspberry jam aromas with sweet spices, vanilla and undertones of chocolate-covered cherries. It's juicy and smooth, medium-bodied and teases with lingering spiced cocoa on the finish. \$17.99

**10. The Mezzacorona 'TR' Riserva** from Trentino, Italy, is a lovely compilation of juicy berries, dried cherries, sweet tobacco, earth, leather and floral notes. The flavours and aromas combine to form ripe berry/cherry and smooth dark-chocolate flavours layered with vanilla. \$19.99

**11. The prettiest purple floral aromas** abound in the **Yalumba Grenache** from Barossa, Australia. It's succulent and fresh, scented with berries, cola spices and a hint of eucalyptus. On the palate — sweet, smooth spiced berries, caramel and chocolate notes with fine tannins on the finish. Lovely. \$23.99

**12. Shafer 'Relentless' Syrah**, Napa Valley, California, is a stunning special-occasion or cellar wine. With loads of ripe dark fruit and blueberry, chocolate, savoury notes and pepper. It's intense and layered, seductive and structured. The 2004 is available in B.C. Specialty Liquor Stores, the 2005 I tasted arrives in September. \$99

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