



Noteworthy Additions, Changes, and Closures from publication date through December 31, 2008

Key to Night+Day Symbols

Restaurants


Singles-friendly

-  Communal table
-  Food served at bar

(G) Gourmet destination




Nightlife

Includes bars, clubs, and entertainment

-  Cover or ticket charge (otherwise, entry is free)

Restaurants + Nightlife

Prime-time noise levels

-  Quiet
-  A buzz, but still conversational
-  Loud

Venues followed by an asterisk (*) are those we recommend as both a restaurant and a destination bar.

Key to Pricing

Hotels

Best deluxe room

\$	\$100–\$199
\$\$	\$200–\$299
\$\$\$	\$300–\$399
\$\$\$\$	\$400 and up

Restaurants

Main course

\$–	less than \$10
\$	\$10–\$19
\$\$	\$20–\$29
\$\$\$	\$30–\$39
\$\$\$\$	\$40 and up

Attractions

Entry or service

\$–	less than \$10
\$	\$10–\$19
\$\$	\$20–\$29
\$\$\$	\$30–\$39
\$\$\$\$	\$40 and up

The Night+Day promise

Night+Day writers and editors use the same high standards in selecting and researching venues to be included in our Ins and Outs updates as we do for our books. Our local correspondents determine which new hot spots are the real deal and which are simply hype—just as you’d expect from **Night+Day**—to provide the kind of reliable information you need to make the best possible choices.

NightandDayGuides.com

announcement of this new venture, foodies have been dreaming of Sunday brunch—the storied midday meal that made these chefs famous in Toronto. The new space is modern, with concrete floors and industrial exposed pipes, but Doohar and Gallagher stick with the past in their new menu, focusing on French-inspired savories, such as goat cheese, tomato, and parsley quiche, and Veda’s Choice—a buttery croissant topped with poached eggs, smoked salmon, and Béarnaise sauce. New inspirations include Georgian Bay whitefish, Ontario lake trout, and Indian vegetarian options to tempt a devotee’s palate. *Mon–Thu 11:45am–4pm and 5–10pm, Fri–Sat 11:45am–4pm and 5–11pm, Sun 11am–3pm.* \$  85 Hanna Ave. (Atlantic Ave.), 416-588-5695, templekitchen.com

Nota Bene • Queen Street • Canadian

Chef David Lee’s menu is inspired by locally sourced ingredients, Canadian fish and seafood, and global cooking influences. Fans of Splendido restaurant will happily glide from their downtown offices to sample yellow-fin tuna tartare, octopus and rapini salad, and Yucatan hot-and-sour soup, as well as the chef’s natural 60-day dry-aged beef. Pastas, grilled meats, and seafood tempt the palate, as do the extensive cheese selections and wine list. *Mon–Fri noon–2:30pm and 5–11pm, Sat 5–11pm.* \$\$\$  180 Queen St. W (Simcoe St.), 416-977-6400, notabenerestaurant.com

Changes (Please make a note in your Night+Day guide.)

Restaurants

Crush Wine Bar, p. 61, features modern British cuisine, not French.
Doku 15, p. 61, was renamed 8 Wine Bar.
Pravda Vodka Bar, p. 71, has a new location: 44 Wellington St. E.

Closures (Please make a note in your Black Book.)

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

Underline indicates entry made in most recent calendar quarter.

bounty, but these are for the kitchen, not for sale. Breakfast and lunch specials are made with freshly baked bread and influenced by the local market’s bounty, such as local Cumbrae beef and Kennedy’s own pickles, onion jam, and blue cheese. A deli counter offers charcuterie options from local purveyors, and the famous Yukon Gold fries are always on the menu. *Mon–Fri 8am–6pm, Sat–Sun 8am–4pm.* \$\$\$   4 Gilead Pl. (Eastern Ave.), 647-288-0680, gileadcafe.ca



Jacob’s & Co. Steakhouse • Entertainment District • Steak House

For those who know their beef, this carnivore’s delight has sourced beef from all the hot spots, including Black Angus from Pennsylvania and Alberta, and Kobe wagyu from Idaho, Alberta, and Australia. Power brokers will appreciate the option to add oysters or classic lobster thermidor to any entrée, as well as tasty side dishes such as spinach gratin, roasted mushrooms, and duck-fat French-fried potatoes. Save room for a selection from the cheese course or for the hand-churned ice cream and sorbet. *Mon–Sat 5:30–11pm (piano bar until 2am).* \$\$\$\$   12 Brant St. (King St. W), 416-366-0200, jacobssteakhouse.com



L’Unita • Bloor-Yorkville • Italian

This haven for followers of the slow-food movement features classic southern Italian delicacies. The menu is divided among antipasti, pizza, pasta, risotto, and secondi, tempting you to eat multiple courses in the Italian style. Small portions make this possible. Try the smoked tomato soup; orecchiette and fennel sausage; grilled lamb chops; or pizza with eggplant, pesto, fresh rocket (arugula), and sheep’s milk cheese. Diners will appreciate the extensive Italian wine list, and the attentive service and attention to detail. *Mon–Thu 5:30–10pm, Fri–Sat 5:30–11pm.* \$\$\$\$   134 Avenue Rd. (Davenport Rd.), 416-964-8686, lunita.ca

Loire Casual Gourmet • Little Italy • French (G)

Executive chef Jean-Charles Dupoire and sommelier Sylvain Brissonnet have at last realized the dream of their own boîte, named for the region of France where they grew up. Creating a casual dining atmosphere, the French cuisine is a gourmand’s delight—start with roasted pistachio, goat cheese and arugula salad, curried mussels with merguez sausage or roasted butternut soup with crème fraîche. Then choose from inventive roasted skate wing with celeriac and rutabaga purée or tagliatelle pasta with truffle-oil-scented chicken thighs. Paired with a focused list of French and Ontario vintages, this petit resto gives you a loving taste of small-town France. *Tue–Fri noon–2:30pm and 5:30–10pm, Sat–Sun 5:30–10pm.* \$\$   119 Harbord St. (Major St.), 416-850-8330, loirerestaurant.ca

Milagro Restaurante y Cantina • Entertainment District • Mexican

This cantina, dressed for fun with its bright colors, terra-cotta tiles, and Mexican art and accessories, focuses on classic dishes such as *sopa de tortilla Azteca* (tomato soup with avocado) or *pollo con mole poblano* (chicken with mole sauce). After a business dinner or family birthday, choose one of the double-distilled aged tequilas from the extensive list or a *capuchino con cajeta* (espresso with steamed milk and caramel). *Mon–Thu 11:30am–10pm, Fri–Sat 11:30am–11pm.* \$\$\$   5 Mercer St. (John St.), 416-850-2855, milagrorestaurant.com

Mildred’s Temple Kitchen • Parkdale • Canadian (G)

Local chefs Donna Dooher and Kevin Gallagher caused major stress among local gourmands with the closing of beloved dining spot Mildred Pierce. Since the

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The Kitchen • West Queen West • International


Strategically located between The Drake and The Gladstone, this dining lounge and bar is trying to lure trendy types with gold cards in their wallets to the hip western edge. A mix of dining lounge and bar under chef Olivia Bolano, whose resume includes Bistro 990 and Rosewater Supper Club, The Kitchen provides an eclectic selection of tasting plates, such as tempura black cod, Australian rack of lamb, barbecue beef ribs, and sashimi. Wet your whistle with selected imported beer, wine, and Champagne, and then head downstairs to the bar for post-dinner cocktails with the fashion-forward crowd. *Wed–Sun 5pm–2am.* \$\$\$  1186 Queen St. W (Northcote St.), 416-536-7700, thekitchenonqueenwest.com

Laide Lounge* • Entertainment District • Tapas


From the plaster cast nudes in the entry, to the booth areas with privacy curtains, this bar is all about putting you in the hooking-up frame of mind. Soft couches and generous stools create many areas to cuddle and chat with your beloved. Savory and spicy finger foods match well with house cocktails such as the Bukkake, Woody Woodpecker, or Sheriff's Star. Sultry and sexy 20-somethings are happily comparing their Baby Phat and Parasuco purchases as they eye each other. *Tue–Sat 7pm–2am.* \$\$\$  138 Adelaide St. E (Jarvis St.), 416-850-2726, laide.ca

Madeline's • Entertainment District • International


When this city heard that Susur was closing its doors, fans of the chef were inconsolable. Although Susur Lee has been lured to New York City by Thompson Hotels, he hasn't left his hometown in the lurch, offering up this new dining experience

acorn squash and scallops, and foie gras crème brûlée with truffle vinaigrette. Black-olive-crust halibut with butternut squash and 72-hour slow-cooked short ribs tempt gourmards, while avant-garde diners will love the cassoulet, *choucroute*, and capon with arugula and sourdough salad. *Tue–Fri 11:30am–2:30pm and 5:30pm–midnight, Sat 5:30pm–midnight, Sun 11am–2pm.* \$\$\$  609 King St. W (Portland St.), 416-603-2777, bitemerestaurant.com



Cava Restaurant • Uptown • Spanish

The food-obsessed are flocking uptown to this Spanish resto, a rarity in a city dominated by Italian and Asian cuisines. Start with *papas fritas*, *pinchos* of avocado and Avruga caviar, tortilla and lime soup, or house-smoked Spanish mackerel. You'll be tempted by the sardines two ways and clams with chorizo, torn between roasted boneless quail stuffed with smoked chicken and served with Moorish-style spinach, and crispy pork belly with fresh favas, cipollini onions, and zucchini. *Daily 5–10pm.* \$\$\$  1560 Yonge St. (Heath St. W), 416-979-9918, cavarestaurant.ca


The Citizen • Queen Street • French

This petite boîte belies the hip neighborhood factor by offering classic and nouveau French cuisine (with North African influences), balancing old and new traditions. The 30-plus crowd is looking for an elegant meal in a venerable setting, or a romantic dinner for two. The chocolate-brown and brick décor of this bistro is a simple backdrop, while the menu sports whimsical descriptions of each section, such as "Mom, I'm Hungry" for appetizers. *Mon–Sun 12pm–midnight.* \$\$\$   730 Queen St. E (Broadview Ave.), 416-465-0100

Four • Business District • International

This restaurant below street level is bringing business folks to the health food bar—without the usual trappings of hippie-clad servers and wheatgrass starters. There's still the de rigueur meat and potatoes, minus the excess fat and calories. With trendy small-plate offerings, the menu focuses on flavors from Japan, India, and the Mediterranean to spice up buckwheat soba noodles, spelt flour pasta, and brown rice with seared, poached, and steamed accompaniments. Hedge-fund managers knocking back smallish portions of beef tenderloin and poached fish before checking their market scores on a BlackBerry are the typical patrons. *Mon–Fri 11:30am–11pm.* \$\$\$   187 Bay St. (King St.), 416-368-1444

Frank • Chinatown • Canadian (G)

With Frank Gehry's redesign of the newly reopened Art Gallery of Ontario came the opportunity to create a unique dining experience; named for the architect, the resto is a combination of Danish and Gehry designs from décor to tabletop. The menu is dedicated to Ontario's seasonal bests from farm and vineyards. Described as contemporary comfort cuisine, its options range from rabbit, wild boar, and duck to trout, pickerel, and whitefish, embellished with nouveau French techniques. A bit of humor sneaks into the menu with the FRANKfurter. *Tue–Fri 11:30am–2:30pm and 5:30–10:30pm, Sat 11am–3pm and 5:30–10:30pm, Sun 11am–3pm.* \$\$\$  317 Dundas St. W (McCaul St.), 416-979-6688, ago.net/frank

Gilead Café • St. Lawrence • Canadian

Chef Jamie Kennedy, best known for his devotion to locally and seasonally sourced ingredients, opened this simple cafe with terrazzo floors, white walls, and bare wood tables. Walls are lined with mason jars filled with the previous season's

named in honor of his mum. With its Moroccan design of rich colors and heavy textures, Madeline's menu is a mix of European influences and Lee's unique interpretations, such as a savory shaved fruit salad; a risotto croquette with three cheeses, chorizo, and Provençal tapenade; and pan-fried Portuguese white snapper with bell-pepper citrus stew. Gourmands will adore the garlic Cornish hen with gorgonzola, and the classic roasted duck breast with honey. *Mon–Sat 6pm–11pm.* \$\$\$ 601 King St. W (Bathurst St.), 416-603-2205, susur.com/madelines

Mela • Bloor-Yorkville • Italian

A small boîte located just west of Yonge Street, this 12-seater vegetarian cafe has caught the eye of the fashionista crowd for its fresh, seasonal, and tasty Italian options. Chef Roberto Granata, who honed his craft in the kitchens of the Four Seasons Hotel, provides a daily soup, pizza, and three grilled panini options, traditional pasta dishes, and Italian sweet treats, as well as one wall dedicated to organic groceries with which to stock your pantry. The seared tofu-and-avocado panino, or the classic with eggplant, tomato, mozzarella, and basil, will fuel you to find the rare sale item in the neighborhood. *Mon–Fri 9am–6pm, Sat 10am–6pm.* \$ 7A Yorkville Ave. (Yonge St.), 416-916-0619

Nyood West • West Queen West • Mediterranean

This flamboyant restaurant rivals its upscale patrons with opulent style. Think oversize vintage lighting, textured wallpaper, and sexy, contemporary furniture in sultry shades of black, white, gray, and pale green. Located in the trendy neighborhood best known for The Drake Hotel, this resto aims to lure in the beautiful people and convince them to savor Mediterranean tapas without forgoing their devotion to the diet du jour. Ordering small plates gives diners a little taste of au courant fish, grilled vegetables, and meats, influenced by the styles of Italy, Spain, Morocco, and France with a distinct dash of Caribbean, thanks to chef Roger Mooking. *Mon–Sat 6pm–closing.* \$\$\$ 1096 Queen St. W (Dovercourt Rd.) 416-466-1888, nyood.ca

One Eleven Yorkville* • Bloor/Yorkville • International

Envisioned by The Design Agency, known for its resto-club clientele, this former subterranean Russian piano bar has been transformed into a sleek Champagne and caviar bar, enticing high rollers who appreciate the rare stone, wood, and tile used throughout the space, as well as the lavish gold and textile accents. There's an extensive list of Champagne and sparkling wines from around the globe to go with those choice fish eggs. This is a destination for the fashionista and luxe-label crowd of 20- and 30-somethings. *Wed–Sat 5pm–2am.* \$\$\$ 111 Yorkville Ave. (Hazelton Ave.), 416-935-0111, oneelevenyorkville.com

Spice Route • Entertainment District • Asian

With its pan-Asian décor and custom-created soundtrack, this dining spot steals a little from each Asian country, mixing shades of red and yellow with a dash of rich brown and shiny black lacquer in the interior. The menu is divided between Chinese and Indian staples with trendy Japanese selections. Fashionistas with a lust for heat will appreciate the dim sum, pot stickers, and veggie pakoras, while stockbrokers will be lured in by the Peking duck and Kobe beef. *Mon–Wed 11:30am–1am, Thu–Fri 11:30am–2am, Sat 5pm–2am.* \$\$\$ 499 King St. W (Spadina Ave.), 416-849-1808, spiceroute.ca

those diners who want classic cooking but don't want to head uptown to find it. *Daily 5pm–10pm (bar until 2am).* \$\$ 577 College St. (Manning Ave.), 416-536-7000, sidecarrestaurant.ca

Table 17 • Queen Street • Mediterranean

Three small rooms decorated simply and sparsely focus the knowledgeable East End crowd on the extensive Euro wine list, many available by the glass, allowing them to choose from Spanish, Italian, and French offerings. Diners will appreciate the classic rock playing in the background as much as the sophisticated entrées, geared toward those who like a little adventure with their ingredients and want to be surrounded by upscale neighbors in on the secret: This stretch is where all the cool kids go now. *Mon–Fri 5:30–11pm, Sat–Sun 5:30pm–2am.* \$\$ 782 Queen St. E (Broadview Ave.), 416-519-1851, table17.ca

Hip Toronto Nightlife

Cock & Tail • West Queen West • Lounge

You'll find fashion stylists and art-gallery owners here, but this bar/lounge is unpretentious and friendly. Choose from the wide selection of locally brewed and imported beers, and perch on one of two long banquettes, the best spot to discuss the next greatest band. The patio is a nice break from the crowded indoors, but it's not licensed. Late night, the lounge starts hopping with rootsy bar bands. *Daily 5pm–2am.* 1168 Queen St. W (Beaconsfield St.), 647-349-8245

Rasputin Vodka Bar • Leslieville/Riverdale • Russian

East enders are loving the development of their strip, from the basic restos to specialty boutiques. This bar is a bit of the Entertainment District making its way into this up-and-coming strip. Baroque couches and chairs encourage political discussions, fueled by the extensive range of vodkas. Noshing on caviar, smoked fish, and homemade sandwiches, revelers should toast the motherland with the Russian Roulette, a flight of three Russian vodkas. Weekends feature a DJ to get your groove on, Russki style. *Tue–Wed 6pm–midnight, Thu–Fri 6pm–2am, Sat 7pm–2am.* 780 Queen St. E (Broadview Ave.), 416-469-3737, rasputinvodkabar.com

Reposado • Little Italy • Bar



Located south of the Little Italy strip, Reposado focuses on the heady liquor from south of the border: tequila. Don't look for body shots and slammers; owners Sandy and Catherine MacFadyen want you to sample, savor, and sip, with margaritas and cocktails inspired by a selection of over 30 tequilas at their long, dark wood and brick bar. Nosh on tapas such as tequila-cured salmon, or comfort food (think homemade potato chips with onion dip). Live music options are eclectic—from jazz and swing to DJ house beats and classic rock. *Mon–Sat 8pm–2am.* 136 Ossington Ave. (north of Queen St. W), 416-532-6474, reposadobar.com

Classic Toronto Restaurants



Bite Me! • Entertainment District • International

After many successful years with his original restaurant, Thuet Bistro, chef Marc Thuet sought a new challenge. With Bite Me! he focuses his energies on mixing locally sourced ingredients with his French heritage to create appetizers such as



Marinella • Little Italy • Italian

Finding prime real estate in the heart of Little Italy, Marinella was established further downtown, but with the condos taking up space, the owners took the opportunity to move to a sleek modern space. Their classic Italian cuisine is still simple and tasty: fresh pastas, seasonal ingredients, and a menu featuring pizza, meat, and dishes such as osso bucco, stewed salt cod, and provimi veal. There are no surprises or inventive gestures, but the pleasure of having the owner's mother and brother cook for you is well worth a stop while you're in the 'hood—and many locals are happy to oblige. *Daily 4:30pm–midnight.* \$\$\$   640 College St. (Grace St.), 416-348-9200



Oddfellows • West Queen West • French

Not for the prissy or the politically correct, this futuristic room (crafted by Canadiana-inspired Castor Design) is decorated with potty-mouth poetry, features dildo-shaped salt-and-pepper shakers on the tables, and has a sound system cranked to play heavy metal as loud as possible. Diners sit at a 24-seat communal dining table; try the foie gras pâté drizzled with port-infused blueberries, the wild-boar burger with Gruyère and chunky fries, or the grilled quail served with roasted tomatoes, potatoes, and pesto. Great food, but it's not a place for conversation. *Mon 7:30–10pm, Tue–Fri 11am–5pm and 6–10pm, Sat 6–10pm.* \$\$\$   936 Queen St. W (Shaw St.), 416-534-5244, oddfellows.ca

Pic Nic • Queen Street • Italian

With a sleek interior of wood and stone, Pic Nic is another addition to the burgeoning Queen and Broadview dining area. Pic Nic hopes to lure the foodie crowd with a wine list from suppliers not found on local LCBO shelves, and artisan cheeses from Quebec and France. Chef Daniel Usher's menu reflects the season and what's available locally, and it changes daily. An extensive selection of cheeses, cold meats, and vegetables allows diners to choose their faves and create their own platters as a starter before indulging in the daily offerings of pasta, meat, and fish. *Mon–Wed 11am–10pm, Thu–Sat 11am–2am, Sun 10am–8pm.* \$\$\$   747 Queen St. E (Broadview Ave.), 647-435-5298

Pizzeria Libretto • Little Italy • Italian



Forget the quick take-out pizza of college days—prepare for authenticity. This pizza resto is all about natural ingredients, in traditional Neapolitan style: San Marzano tomatoes, Fiore de Latte mozzarella, and dough made from 100 percent organic stone-ground flour. Baked at 900 degrees Centigrade to get a blistered crispy and chewy crust, pizza is the mainstay offering, with 14 options and traditional Italian appetizers such as simple salads and bruschetta created from locally sourced ingredients. Daily specials feature pasta, but it's all about the pizza. The raucous environment is filled with post-work unpretentious 30-somethings. *Daily 5–11pm.* \$   221 Ossington Ave. (Dundas St. W), 416-532-8000, pizzerialibretto.com

Sidecar • College Street • International


Inspired by chef Mark McEwan, his former boss, chef Bill Sweete focuses on fresh ingredients, simple preparations, and a concise menu for his candlelit dining room. From a classic Caesar salad with shaved Parmesan and crisp pancetta, to cremini mushroom soup with Dijon mustard, to a sublime red-snapper ceviche, Sweete focuses on classics for his mains. Lamb rib eye, spring-pea risotto, and pan-seared sea bass are perfectly plated with an eye to

Hot & Cool Toronto Nightlife



Laide Lounge* • Entertainment District • Lounge

A sexy spot for young things to meet up and hook up, this club definitely induces one to linger. There's an appetizer menu meant for sharing and drinks such as the Bukkake, the John, and the Flying Camel meant to titillate and inspire. Check your inhibitions at the door. *Tue–Sat 7pm–2am.*   138 Adelaide St. E (Jarvis St.), 416-850-2726, laide.ca



Loki Lounge • Entertainment District • Nightclub

You'll need to be in your finest party attire to ensure entry into this Entertainment District club—even hip-hop stars had better be wearing the high-end Pumas and Nikes if they expect to get past the velvet rope. With an au courant soundtrack of electronica and dance tunes, the lavish décor is a combination of velvet banquettes and armchairs. Early 20s couples can cosy up for intimate conversations and bottle service, and may be lucky enough to spot a young celeb holding court. *Thu–Sun 10pm–2am.*   577 King St. W (Bathurst St.), 416-977-7080, lokilounge.ca



One Eleven Yorkville* • Bloor/Yorkville • International

An A-list stop in the A-list neighborhood, this nightclub has become the place to spot celebrities in Yorkville. *Wed–Sat 5pm–2am.*   111 Yorkville Ave. (Hazelton Ave.), 416-935-0111, oneelevenyorkville.com

Reign • Entertainment District • Nightclub

Formerly the home of Budo Liquid Theatre, this club has shed its Asian influences. Now it goes for the premium beer and classic spirits cocktails instead of fruity martinis, has a door policy that looks for the prettiest girls and boys instead of adhering to the guest-list VIPs, and encourages lounging and conversation on its second floor. With red walls and low-lit chandeliers, the main floor is a hotbed of 20-year-olds dancing to the latest from Rihanna and Akon as they watch the door for the next to be admitted. Friday night may bring the longest line, but it's the best night to look for your king or queen. *Thu–Sat 9:30pm–3am.*   137 Peter St. (Queen St. W), 416-593-1550, reigntoronto.com

Strange Love • Little Italy • Bar

This is the space vacated by China Doll, and it's the current go-to spot for the stylish soon-to-be-out-of-university crowd who can't yet afford to get into the über-trendy clubs of Yorkville and King Street West. Still, after their tequila and lemon drop shots, revelers crush the bar area before heading to the dance floor to sway to the latest mixes by DJs who favor Kanye and Rihanna, with a dash of Killers. Although the doormen exude club district authority, there isn't a guest list policy, and the 20-something crowd is populated mainly by those who know the employees. *Wed 9pm–2am, Thu–Sat 6pm–2am.*   587 College St. (Clinton St.), 416-588-7625

Tattoo Rock Parlour • Queen Street • Bar

The most recent creation of nightclub kings The Liberty Group capitalizes on the Queen Street West strip's stereotypical rock fan—someone with multiple tattoos dressed in leather and chains, who isn't likely to be seen in daylight. DJs spin classic and contemporary rock music, and avoid electronica, house, and

anything vaguely akin to pop music. With an in-house tattoo shop, groupie wannabes can contemplate the next addition to their personal body-art collection. The basement's low ceilings and fireplace are conducive to convincing that certain band member you're the one. *Thu–Sat 8pm–2am*. ☎ [567 Queen St. W \(Bathurst St.\)](#), 416-703-5488, [tattoorockparlour.com](#)

Hot & Cool Toronto Attractions

Art Gallery of Ontario • Chinatown • Art Gallery

This enormous art gallery has undergone a face-lift, courtesy of well-known architect (and hometown boy) Frank Gehry. After 10 years of planning and three years of construction, the revitalized gallery's first noticeable change is the entrance—a glass and Douglas fir façade that is skeletal yet inviting in its rawness. Inside, the galleries have more natural light, and many items that have been in storage are now on permanent display. Classic and contemporary Canadian artists are now sharing space with European Impressionist masters. The contemporary galleries have a unique spacious design, while the classic galleries are intimate areas combining collections from the medieval period to the 19th century. *Tue 10am–5:30pm, Wed–Fri 10am–8:30pm, Sat–Sun 10am–5:30pm*. \$ [317 Dundas St. W \(McCaul St.\)](#), 416-979-6648, [ago.net](#)

Hip Toronto Restaurants

Cowbell • West Queen West • French

Inspired by the classic French bistro, the owners of this resto bring in local inspiration by sourcing menu ingredients as close as possible to the city. The menu changes daily, inspired by what has come to the chef's attention that day, though it's a good bet there will be beef, pork, and duck. Definitely indulge in the freshly made baguettes and kitchen-churned butter, and the unique selection of Niagara and Prince Edward County wines. Local artists, as well as farmers, are showcased in the restaurant, and devotees of the 100-Mile Diet should check online for Farmer Nights, when the restaurant brings in producers to discuss their bounty. *Tue–Thu 5–10pm, Fri–Sat 5–11pm*. \$\$\$ ☎ [1564 Queen St. W \(Dowling Ave.\)](#), 416-849-1095, [cowbellrestaurant.ca](#)

Foxley Bistro • West Queen West • Asian Fusion

This long narrow space is simply decorated, with the red brick walls and worn wood floors creating a cozy atmosphere where diners can focus on the Asian fusion cuisine. The chef is a former sushi chef who matches Japanese aesthetics with Mediterranean and Latin influences. The daily ceviche is a definite must-have, and the servers smartly recommend sharing the tapas-style menu, ordering two or three offerings from the fish- and seafood-focused list. Sautéed Asian greens, roasted tofu with spicy miso, and spicy crispy shrimp with jalapeño and garlic are tasty treats. *Mon–Sat 6–11pm*. \$\$\$ ☎ [207 Ossington Ave. \(Dundas St. W\)](#), 416-534-8520, [foxleybistro.com](#)

Grace Restaurant • Little Italy • Canadian

Housed in the former Xacutti space west of Bathurst Street, Grace Restaurant's décor is a mod mix of reclaimed wood, cream-colored leather banquettes, and

stainless steel lighting, but its dining style is decidedly Old World, attracting a young gourmand crowd. As described by 26-year-old chef Dustin Gallagher (who was a sous chef under Toronto über-chef Susur Lee), the menu at Grace is modern farmhouse, with dishes inspired by family dining, as well as trendy and organic ingredients such as barbecued ribs with coleslaw, and roasted sweet potato and asparagus salad with soft-boiled eggs, olives, and tomatoes. Desserts are made in-house, and Ontario cheeses are on offer, which will tempt those following the “eat local” creed. *Tue–Sun 6pm–midnight*. \$\$ ☎ [503 College St. \(Palmerston Ave.\)](#), 416-944-8884, [gracerestaurant.ca](#)

The Harbord Room • Little Italy • Canadian

A newcomer into the Harbord & Spadina resto area, this long, narrow space is filled with rustic wood furniture, leather chairs, and marble-topped counters. It resembles its owners' other hot spot, Czechoski, with a relaxed yet attentive staff. Grad students who don't want to venture south to busy Queen West will appreciate the '60s to '80s music, which Nick Hornby would approve of, as well as the meant-for-sharing selections of grilled calamari and spicy chorizo, and hefty portions of veggie-laden risotto and duck confit. *Sun–Wed 6–11pm, Thu–Sat 6pm–midnight*. \$\$\$ ☎ [89 Harbord St. \(Spadina Ave.\)](#), 416-962-8989, [theharbordroom.com](#)

Joy Bistro • Queen Street East • International

This bistro has recently been revamped, no doubt influenced by the increasing number of competitors on the block. With multiple patios and a cozy main-floor space, as well as the Overjoy Lounge for cocktails, the bistro is attracting 30-somethings who want to avoid downtown and stay on the east side. Savor seasonal selections with the daily chef's prix fixe, as he relies heavily on Rowe Farms (a neighborhood natural butcher) for his meats; consider the grilled chicken pappardelle, the classic steak frites, or the sublime maple-roasted butternut-squash risotto. *Mon–Fri 11:30am–closing, Sat–Sun 8am–closing*. \$\$ ☎ [884 Queen St. E \(Logan Ave.\)](#), 416-465-8855, [joybistro.com](#)

Lil' Baci • Queen Street • Italian

This southern Italian restaurant offers daily antipasti and cheese selections and rotating choices of pasta, fish, and meat, all influenced by local and seasonal ingredients. With a nod to healthy living, such as spelt and kamut options for pizza, this tiled restaurant is as fun a spot for 30-somethings who want to indulge in exquisite gnocchi as it is for kids who want noodles and ragu. Wine offerings are strictly from the Old Country, including bottles from Sicily and Puglia. *Mon–Sun 6pm–2am (closed Mon in Aug)*. \$\$ ☎ [892 Queen St. E \(Logan Ave.\)](#), 416-465-4888, [lilbaci.com](#)

Manpuku • Queen Street • Asian

Despite its lack of ambience—it's located in an old shopping mall just east of Chinatown—this cafe serves up tasty and affordable Japanese home-style selections, including freshly made noodles, *takoyaki* (octopus dumplings), and Japanese-style curry. No sushi, sashimi, or sake is available here, but for rib-sticking good eats, elbow your way to the U-shaped bar (or be stuck at the crowded tables), order some *yakio nigiri* rice balls, and discuss the latest art exhibit with the OCAD students who dominate the seats. *Mon–Wed 10am–8pm, Thu–Fri 10am–11pm, Sat 11am–11pm, Sun by appointment*. \$ ☎ [105 McCaul St. \(Dundas St. W\)](#), 416-979-6763, [manpuku.ca](#)