

the best... NEW RESTAURANTS

GASTRONOMIC AUTEURS REVISIT THE BASICS



FLAVOURS

TICKETS

If you were one of the purportedly two million people a year that tried in vain to make a reservation at the famous and recently closed El Bulli, don't despair. Chef Ferran Adrià has opened a new venture in Barcelona: Tickets, a tapas bar, with an adjacent cocktail bar known as 41°. Tickets will feature many of El Bulli's greatest hits like marinated "olives" and air baguette, while 41° will serve classic cocktails and snacks, all of course with an Adrià twist — case in point, the ice they use has had the oxygen extracted so it glitters like glass. Meanwhile, El Bulli is scheduled to reopen as a culinary institute in 2014.

» ticketsbar.es

COLBORNE LANE

As the man behind the fine-dining masterpieces Colborne Lane and Origin (both located in downtown Toronto), owner and chef Claudio Aprile is set to relaunch Colborne in an effort to distance himself from elements of molecular gastronomy. The chef, who has worked with Ferran Adrià at the acclaimed El Bulli, and has received rave reviews for his refined culinary skills, is set to take a more natural approach to cooking. With the relaunch set for next year, the revised menu is being developed. He says, "The approach is still going to be very exploratory, but we're going to be sensitive to nature, and how technology and nature will co-exist."

» colbornelane.com

DINNER

Heston Blumenthal, the inventive chef behind the Fat Duck (a.k.a. the Best Restaurant in the World), has toned down his snail porridge-style dishes in his new restaurant in the Mandarin Oriental Hyde Park, London. The premise behind his new masterpiece is a journey through British gastronomy. On the menu we find Meat Fruit (c. 1500) that includes mandarin, chicken liver parfait and grilled bread, Spiced Pigeon (c. 1780) with ale and artichokes and for dessert Topsy Cake (c. 1810), which is served with a spit-roast pineapple and is one of the most popular dishes. For lunch or dinner, Dinner is a magnificent restaurant.

» dinnerbyheston.com

FOUND IN NATURE

ECO-CONSCIOUS ART TAKES ROOT

BY GURVINDER SINGH



CULTURE

Nicole Dextras is a Canadian artist who has stayed true to the environmental art movement. She captures the natural beauty found in her surroundings by employing resources such as the sun, water, plants and the landscape. Her *Weedrobes* series, for example, features garments created entirely from plants, flowers, branches, and stitched with thorns.

Her photography was presented at Toronto's Alternative Fashion Week this April, while her latest *Weedrobes* piece showed at Vancouver's International Children's Festival in June. Dextras' work is also being featured in *View*, a touring group photo exhibit curated by Joyce Tennesson with stops including Gallery 27 in Santa Barbara, Calif., and the Palm Beach Photographic Centre in Palm Beach, Fla. Dextras will create a new outdoor installation for *Créations-Sur-Le-Champs* in Mont-Saint-Hilaire, Que., this October.

Working with ephemeral materials through various media such as sculpture and photography, she showcases her passion for environmentally sound art and a social conscience.

Dextras is a graduate of the Emily Carr University of Art and Design, and has been a sessional teacher there for the past eight years.

» nicoledextras.com