

# WE

VANCOUVER



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OPUS VANCOUVER / LA PENTOLA  
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eat & drink

## Fresh Sheet



Local Food & Drink Happenings

by Anya Levykh

### SCENE | HEARD

The eighth annual **Spot Prawn Festival** kicks off May 10 at False Creek Fisherman's Wharf, presented by Pacific Prawn Fishermen's Association and Chefs' Table Society of BC. Enjoy free entertainment, kids' activities, free cooking demonstrations, and live, locally-sourced spot prawns. [SpotPrawnFestival.com](http://SpotPrawnFestival.com)

The space at 55 Dunlevy Avenue that houses Vancouver Urban Winery and FreshTap has been renamed as **the Settlement Building**, and will soon also house Belgard Kitchen with chef Reuben Major (formerly of Earls), as well as Postmark Brewing, directed by Howe Sound Brewing alum Nate Rayment. In addition, construction on a microdistillery is slated to begin in 2015. [SettlementBuilding.com](http://SettlementBuilding.com)

**Michael Doyle** has been appointed president of **Toptable** by Aqualini Group, and will be responsible for the overall operation and performance of the restaurant group, which includes Araxi, CinCin, Blue Water Café, West and Thierry Patisserie. Former owner Jack Evrensal is staying on for the time being in a consultant capacity.

**Tinhorn Creek** has brought on Andrew Windsor as its new winemaker. Windsor gained his Masters of Oenology at the University of Adelaide in Australia in 2006. Winemaker Sandra Oldfield will continue as Tinhorn's CEO and President.

**Brown's Socialhouse**, which is headquartered in Vancouver, has been named Canada's best new franchise by the Canadian Franchise Association. This is the first restaurant brand to win this award in more than 10 years.

**Odd Society Spirits** recently took home silver for their East Van Vodka at the San Francisco World Spirits Competition.

**TeaPops** have launched in Vancouver, created by local BC producer DeeBee's Organics. They are the first certified

non-GMO, organic, kosher, vegan, tea-based treats that are also gluten, dairy, nut and soy-free, with no refined sugars. Find them at Whole Foods, Stong's, Thrifty Foods and Meinhardt Fine Foods. [DeeBeesOrganics.com](http://DeeBeesOrganics.com)

### DRINK | DINE

The 20th annual **Okanagan Spring Wine Festival** is back May 1 to 11, with 119 wineries, over 70 culinary and wine events, and a Best of Varietal competition. [TheWineFestivals.com](http://TheWineFestivals.com)

**La Pentola at Opus Hotel** in Yaletown has introduced two new spring menus, priced at \$55 or \$75 per person for seven or 10 courses respectively. There is also a new brunch menu, featuring Italian classics like braised short rib cassoulet, warm polenta with sausage and soft-poached egg, and northern Italian pancakes, called Kaiserschmarrn. [LePentola.ca](http://LePentola.ca)

The dinner of the decade? On April 29, **Market by Jean-Georges** will be hosting an unprecedented dinner with Chateau Margaux winery from the Bordeaux region of France. A representative from the winery will be present, pouring 1985, 1989, 1990 and 1996 vintages, as well as the extremely rare 1983, considered one of the finest vintages of the last century. Tickets are \$1,900 per person and include seven-course dinner with all wine pairings. [MarketByJGVancouver.com](http://MarketByJGVancouver.com)

**Le Parisien** is celebrating their two-year anniversary now through May 15 with a new dinner menu featuring all main courses for \$20 or less, as well as a special prix fixe menu. \$69 for two people includes three courses and a bottle of red or white from Calona Vineyards. [LeParisien.ca](http://LeParisien.ca)

**Earls Kitchen & Bar** is extending their Easter brunch at all locations to include Friday, April 18 and Monday, April 21. New brunch offerings include Croque Madame, French toast, chorizo and mushroom hash, and granola and yogurt parfait. [Earls.ca](http://Earls.ca)

On Sunday, April 20, **Yew Restaurant** will be holding its annual family-friendly Easter brunch buffet. Offerings include carrot cake pancakes, crab arancini, liege waffles, oysters, steak and eggs, lobster frittata, bacon and lobster benny, and a grand dessert buffet, including a chocolate station and children's candy station. \$59 for adults and \$25 for children 6-12. [YewSeafood.com](http://YewSeafood.com)