

The following is a listing of restaurants advertising in *Where Toronto*, plus others that *Where* editors believe are worthy of your attention. The price range given indicates the lowest- and highest-priced single dinner entrees. Reservations are recommended at all restaurants unless otherwise indicated. Menu items and prices and other details are subject to change. Major credit cards accepted at establishments are indicated in each listing by the following symbols: AE—American Express, MC—Mastercard, V—Visa. Coordinates refer to the map on pages 52 and 53.

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BISTROS

CRUSH WINE BAR Classy, comfortable spot known for its selection of vintages, many of which pair nicely with its fresh fare, from a savoury seafood soup to Ontario lamb saddle. Lunch Mon.-Fri., dinner daily; Sun. brunch. Smart casual. Entrees: \$24-\$39. AE, MC, V. 455 King St. W., 416-977-1234. **Map 1 G9** crushwinebar.com

THE GABARDINE This bright gastropub in the heart of the Financial District offers a bustling, casual atmosphere with homestyle comfort food. Start with pâtés and terrines or skip to the house-ground sirloin bacon cheeseburger or a rich mac 'n' cheese with a breadcrumb crust. Breakfast, lunch, dinner Mon.-Fri. Casual. Entrees: \$13-\$23. AE, MC, V. 372 Bay St., 647-352-3211. **Map 1 G12** thegabardine.com

GERALDINE Antique dinnerware, bow-tied servers and a bubbling absinthe fountain lend a hip vintage vibe to this Parkdale cocktail lounge. On top of the retro-inspired mixed drinks, delight your palate with uncommon dishes such as braised wild boar and rabbit croquettes. Dinner, late-night Wed.-Mon. Casual. Entrees: \$5-\$18. Cash and debit only. 1564 Queen St. W., 647-352-8815. **Map 1 F4** geraldinetoronto.com

MIDFIELD WINE BAR & TAVERN From restaurant and wine industry veterans Giuseppe Anile and Christopher Sealy comes this unpretentious ode to all things epicurean. Sommelier Sealy's wine list is rightfully well-regarded, while the kitchen offers simple yet flavourful Spanish fare. Dinner Mon.-Sat. Casual. Entrees: \$7-\$12. MC, V. 1434 Dundas St. W., 647-345-7005. **Map 1 E4** midfieldwinebar.com

CAFÉS

DINEEN COFFEE CO. Unmissable in a restored heritage building, this downtown haunt exudes a classic Old World ambience. Nearby office workers crowd the counter for lattes, teas and a variety of baked goods. Large patio in summer. Breakfast, lunch daily. Casual. 140 Yonge St., 416-900-0949. **Map 1 G12** dineencoffee.com

FIKA Lovely Swedish-inspired cafe features tasty pastries, ready-made sandwiches, daily soups and specials. Locally roasted coffee, too. Breakfast, lunch,



Haute Dogs

Though still a staple of curbside carts and stadium concession stands, hot dogs in Toronto are growing more gourmet with the arrival of a pair of new wiener shops, plus the third location of the city's reigning tube steak champion. Originally a food truck, **Let's Be Frank** (460 Spadina Ave., 416-519-7256; lets-be-frank.ca) serves Nathan's Famous beef frankfurters in iterations like the panko-crust, deep-fried and wasabi-mayo'd Katsu Dog and the chili-slathered Coney Dog. The Beach's **Shakes and Franks** (2032 Queen St. E., 647-349-9328; shakesandfranks.com) also boasts Nathan's-branded offerings, not to mention a creative milkshake menu—try the Sappy Pig, with maple syrup and bacon. **Fancy Franks** (pictured; page 45) has found success by crafting its own hot dogs with an impressive variety of toppings. To celebrate the opening of its new Queen West hub, the eatery has also added a menu of nine unique poutines.

—Craig Moy

dinner Tue.-Sun. Casual. Entrees: \$4.50-\$7.50. MC, V. 28 Kensington Ave., 416-994-7669. **Map 1 E9** fika.ca

SAM JAMES COFFEE BAR Originating with a rough-and-tumble grab-and-go (mostly) café on Harbord Street, award-winning barista Sam James's mini empire now spans four locations. Excellent java and espresso-based bevies, naturally. 297 Harbord St. **Map 1 D7**; 688A Bloor St. W. **Map 1 D7**; 150 King St. W., concourse level **Map 1 G11**; 3 Ossington Ave. **Map 1 F6** samjamescoffeebar.com

THE SCULLERY Cabbagetown café offers a variety of fresh-baked treats and locally roasted coffee in an inviting space. For larger appetites there are daily salads, sandwiches and brunch with eggs done many ways. Breakfast, lunch, dinner (to 7 p.m.) Mon., Wed.-Fri.; weekend brunch. Casual. Entrees: \$7.50-\$15.50. MC, V. 200 Carlton St., 647-748-5000. **Map 1 E14** thescullery.ca

CANADIAN/AMERICAN

360 THE RESTAURANT AT THE CN TOWER The sophisticated seasonal menu at the world's highest

DRINK UP! Every Friday after 7 p.m., **Ki Modern Japanese + Bar** (page 46) offers a crash course in spirits from the far east with \$10 sommelier-selected sake and shochu flights. Pair your sips with an izakaya-style snack sampler for an additional \$10.