

## Critic's Picks

A list of restaurants recommended and anonymously visited by Sun restaurant critic Mia Stainsby. Prices are per couple for three courses, with a glass of wine each, before tip and taxes.

\$ means \$50 or less

\$\$ means \$50 to \$100

\$\$\$ means more than \$100

### WEST COAST

**Aurora Bistro** The first fine dining room on Main St. Inventive food, hip spot. 2420 Main St., 604-873-9944. \$\$

**Bishop's** Consistently one of the city's best. Almost 100 per cent organic foods. 2183 West Fourth Ave., 604-738-2025. \$\$\$

**Bin 941** Tapas bar in tiny eclectic space. 941 Davie St., 604-683-1246. \$\$/\$\$\$

**Bin 942** Creative, delectable tapas dishes. 1521 West Broadway, 604-734-9421. \$\$/\$\$\$

**Boneta** An ambitious chef behind a constantly changing menu, some dishes reaching the sublime. 1 West Cordova St., 604-684-1844. \$\$

**Chow.** Delicate textures marries bold flavours. A successful union. 3121 Granville St., 604-608-2469. \$\$\$

**Crave** Divine comfort food with elegant touches. 3941 Main St., 604-872-3663. \$\$

**Feel** The food sings. A joy! 1944 West Fourth Ave., 604-288-7995. \$\$\$

**Gastropod** Beautifully controlled flavours, great value for fine food. 1938 West Fourth Ave., 604-730-5579. \$\$

**Lumiere Tasting Bar** The casual sidekick to famous sibling, Lumiere, next door. 2551 West Broadway, 604-739-8185. \$\$/\$\$\$

**Nu** A sophisticated version of casual dining. Beautiful flavours, great atmosphere. 1661 Granville St., 604-646-4668. \$\$

**Ocean 6 Seventeen** Regional bistro food at its finest. In a cozy neighbourhood spot in the crook of False Creek. 617 Stamp's Landing, 604-879-6178. \$\$

**Parkside** Handsome room in residential West End, richly flavoured food. Great spot. 1906 Haro, 604-683-6912. \$\$/\$\$\$

**Raincity Grill** A Vancouver moment by English Bay. Regional food. 1193 Denman St., 604-685-7337. \$\$\$

**Salt Tasting Room** Inspired charcuterie style food with wine pairings. Edgy surrounding. 45 Blood Alley, 604-633-1912. \$\$

**Soma** A hip, inexpensive little boîte off Main St. with a perky menu, great beers. 151 East Eighth Ave., 604-630-7502. \$/\$\$

**West Vies** for best restaurant in the city. 2881 Granville St., 604-738-8938. \$\$\$

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Owner and pastry chef Kaeko Kanno (right), with her daughter, Elina Lawrie, displays some of their cakes and tarts. PHOTO BY STUART DAVIS/VANCOUVER SUN

### DINING IN THE ROUGH

## Sweet Kreations

Cambie Street shop is small and friendly enough to tailor some offerings to customers' cravings

BY MIA STAINSBY  
RESTAURANT CRITIC

One cannot wish damaged legs and torn ligaments upon anyone, let alone a sweet and talented woman, but if it were not for a calamitous ski accident, Kaeko Kanno wouldn't have set up this delectable little shop on Cambie Street.

She wouldn't have brought blueberry tarragon tarts, poached pear frangipane cakes, Earl Grey chocolate mousse, blueberry ricotta mousse or any of her artfully made delicious pastries to the masses. She would have been working as a pastry chef for some large hotel delighting the palates at weddings and conventions and hotel dinners.

Kanno last worked at Senses Bakery before it closed down for the Georgia Hotel redevelopment. Senses, under the consulting sensibilities of Thomas Haas, was where downtowners went for amazing pastries, chocolates and baking.

After a year of rehabilitating her leg, Kanno opened Kreation to gear down, slow her pace and stop lugging industrial-sized tubs of ingredients and equipment around on a daily basis. Lucky Cambie neighbourhood!

Kreation is a family business with husband, kids and friends pitching in. It's

small and friendly enough to tailor to her customers. An Australian, for example, was homesick for Lamington cake (a sponge cake, dipped in chocolate, coated in coconut) so she made some and now, a drove of Australians wend their way there.

Another wanted angel food cake. Ever the tweeker and creator, Kanno made it a green tea chestnut angel food cake. Those who buy her blueberry ricotta mousse cake will be shocked at the dark purple inside the pristine white ricotta mousse.

Her offerings cover both French and American styles; the latter includes down-home cupcakes, cheesecake and for those with wheat allergies, brownies made with rice flour. Everything's made in individual portions and cost \$3.75 to \$5. She does wedding and other cakes, too.

Holiday hours are 10 a.m. to 9:30 p.m., seven days a week. After Christmas, she'll go back to the 11:30 a.m. to 9:30 p.m. and close on Mondays.

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### KREATION

3357 Cambie St., 604-871-9119,  
[www.kreationartisancake.com](http://www.kreationartisancake.com)

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