

ALL NEW
2014
EDITION

Eating and Drinking

The Gourmet Guide to Everything

TORONTO'S
TOP 350
RESTAURANTS

200 GREAT
FOOD SHOPS

NEW ULTIMATE
WINE GUIDE

PLUS The City's
Best Brunches,
Doughnuts, Takeout
and Craft Beers



Barque's duck
and blueberry
pancakes

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Display until June 30, 2014
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TOP
FIVE



Doughnuts

Now dominating our collective sweet tooth: crazy, creative versions of the classic treat

1 BLUEBERRY BALSAMIC
Paulette's, the online doughnut service started by Devin and Luke Connell and Graham Bower, serves dense cake-style doughnuts. This amazing sweet-tart version is made with wild blueberry glaze, lemon juice and zest, and aged balsamic vinegar. *Paulettesoriginal.com.*

2 FLUFFER NUTTER
Ashley Jacot De Boind of Parkdale's **Glorious Hole** makes her yeast doughnuts from scratch in outrageous flavour combinations, including pumpkin almond cheesecake and, our favourite, the Fluffer Nutter, a peanut butter and chocolate concoction topped with torched marshmallow. *1596 Queen St. W., 647-352-4848.*

3 NENSHI
The Calgary-based shop **Jelly Modern Doughnuts**, which opened here last summer, named its top treat for hometown mayor Naheed Nenshi. It's dipped in caramel ganache and topped with drizzles of maple butter and sprinkles of sea salt. *376 College St., 416-962-2053.*

4 SPICY MEXICAN
Rachelle Cadwell of **Dough by Rachelle** began selling her giant doughnuts—like the Spicy Mexican, glazed with chili chocolate and topped with crushed corn nuts—from the back door of the restaurant **Beast**. Now you can get them on weekends during brunch service. *96 Tecumseth St., 647-352-6000.*

5 CINNAMON-SUGAR MINIS
The tiny indie espresso joint **Little Nicky's** made a name for itself with these mini-doughnuts, fried to order on an old-fashioned conveyor belt machine. The rings are perfectly pillowy, made for popping into your mouth in quick succession. *375 Queen St. W., 416-260-0500.*

BAKERIES

NEW ACE BAKERY
The airy, newly renovated café in the Castlefield Design District—all black, white and modern—can still be counted on for excellent organic breads and those addictive, cranberry-filled, sugar-sprinkled crisps. Made-to-order gourmet sandwiches feature thin, medium-rare slices of roast beef piled on a springy baguette topped with caramelized onions, pickles and mayo. Closed Sunday. *1 Hafis Rd., 416-241-8433.*

ANDREA'S GERRARD STREET BAKERY
Andrea Mut's bakery is a must-visit for fresh espresso and superb pastries. She beautifully refines the classic butter tart, supplanting corn syrup with maple to create a creamy, luxurious centre. **Mut** (formerly the pastry chef at Café Belong) also updates the calzone with her Street-car sandwich—bread stuffed with vegetables, cheeses from Monforte Dairy and meats from Masselis on the Danforth. Closed Monday. *635 Gerrard St. E., 416-465-4567.*

BAKERBOTS BAKING
Rosanne Pezzelli was an OCAD student, illustrator and painter before she studied pastry at George Brown and sugar at the French Culinary Institute in New York. Her dual education is evident in every eye-popping, wildly detailed cake she creates. For one little boy's birthday, she crafted a Fender Telecaster out of cake and pastillage, with different gauges of florist's wire for the strings. *205 Delaware Ave., 416-901-3500.*

BOBBETTE AND BELLE
The spacious pâtisserie from cake wizard Allison Bobbitt and pastry chef Sarah Bell is more feminine than a fully loaded Barbie Dream House. Options include homey American treats (salted caramel corn, buttery cupcakes) and haute French bonbons (macarons, fruit tarts). *1121 Queen St. E., 416-466-8800.*

NEW BONNE JOURNÉE
Behind a cherry-red storefront, Bonne Journée brings a taste of France to Leslieville. Tunisian baker Hichem Charfi whips up a variety of boulangerie goods—breads, pastries and sweets—on site daily. Rustic wicker baskets in the window overflow with golden, cross-hatched loaves of freshly baked bread. Baguettes are chewy on the inside, crispy on the outside, and almond croissants showcase rich, buttery pastry. Closed Monday. *1576 Queen St. E., 416-722-4809.*

NEW BOULANGERIE SAINT GEORGE
The new, bite-size bakery on Eglinton West specializes in sourdough breads, baked daily on the hearth. The chewy, pull-apart boules and baguettes are expertly scored and elegantly displayed across an entire wall before they're snatched up by yuppie locals. Fridges and shelves are stocked with organic groceries and home bakers can load up on loose milled flours and live sourdough. *292 Eglinton Ave. W., 416-484-7776.*

NEW BREAD-STUFF BAKERY
At the condo-filled corner of Bayview and Sheppard, Bread-Stuff is a slice of country chic. Owner Hootan Mahajeri opened the bakery to fill the void of quality goods in the area. Local moms and boomer couples pile in by the dozen, tempted by sugar-dusted strawberry Danishes, towering baklava dripping in cardamom syrup and moist cheese stratas. *2885 Bayview Ave., 416-733-2885.*

BUNNER'S BAKE SHOP
The local fervour surrounding this Junction vegan bakery is well-deserved—so much so that committed dairy fiends might reconsider their dietary life

choices. The chickpea-flour bread, the most popular item, is magical, especially when sprinkled with sunflower, pumpkin and flax seeds. Cinnamon buns with dairy-free buttercream are a close second. *3054 Dundas St. W., 647-352-2975.*

BUTTER AVENUE
Siblings Calvin and Tina Su spent four years tasting delicacies from pastry shops in Hong Kong, Paris and Tokyo before opening their bright midtown café in December 2011. The display cooler showcases colourful, elegant pastries and pillow macarons made by Tina, who trained at Le Cordon Bleu. They come in 30 all-natural flavours and melt into crumbly sweetness at first contact. Closed Monday. *3467 Yonge St., 647-341-8686.*

CELENA'S BAKERY
Celena and Richard Cambridge, George Brown chef school sweethearts, have tucked a smart bakery into an otherwise decrepit block of the Danforth (much appreciated by the families nearby). Rosemary-raised bread tastes even better slathered with butter, and house-made rhubarb-ginger jam goes well with a crusty baguette. Closed Monday. *2036 Danforth Ave., 416-425-2895.*

CHOCOLATE BRUNETTE
White countertops, glittering chandeliers and a Tiffany-blue paint job gussy up this small space just north of Yorkville. Customers stop in for Italian baked goods, morning cappuccinos and traditional cupcake orders (choose from Nutella, coconut, berry, tiramisu and chocolate-mousse flavours). Closed Sunday and Monday. *182 Avenue Rd., 416-834-9711.*

CLAFOUTI
The namesake flan stuffed with cherries is just one draw—there are also homemade sandwiches and salads, exquisite miniature fruit tarts and the "crookie," an obscenely popular Oreo-stuffed croissant. On weekends, the scent of buttery pastry wafts into Trinity Bellwoods park, luring customers in for flaky croissants, which usually sell out by midday. *915 Queen St. W., 416-603-1935.*

CLIFFSIDE HEARTH BREAD COMPANY
In 2005, David Aplin and Camelia Proulx built a brick oven in their backyard. Soon the couple were turning out so many loaves that they quit their jobs and set up a proper shop on Kingston Road, where they make extraordinary sourdough bread, including a version laced with semi-sweet chocolate and sour cherries. Closed Sunday and Monday. *3047 Kingston Rd., 416-261-1010.*

DESMOND AND BEATRICE
Owner Amanda Mizen rotates eight cupcake flavours daily, including classic red velvet, peanut butter and jelly, pink lemonade, and chocolate cheesecake. From the cookie counter, the brownie chocolate chip cookie is a devilish compromise for the indecisive customer—chunks of rich brownie are baked right into the dough. Closed Monday. *750A Queen St. E., 647-352-2257.*

NEW DLISH CUPCAKES
Yorkville's new cupcake shop has spartan decor and just two seats at the counter, but the cupcake selection is much more elaborate: nine or 10 options are baked in small batches on site each day. Tried and true confections include caramel topped with fleur de sel, walnut-carrot with sweet cream cheese frosting and classic dark chocolate topped with vanilla frosting and white chocolate sprinkles. *848A Yonge St., 416-925-3535; 833 Queen St. W., 416-703-8005.*

NEW DOUCE FRANCE
Christel Saba has opened a picturesque French confectionery and bakery on the burgeoning strip