

MONTECRISTO



04. The Latest

Opening a new restaurant in an old space in Gastown is not always synonymous with success. But then again, these days, it often is. L'Abattoir looks to fall into the latter category. Chef Lee Cooper and general manager Paul Grunberg hit plenty of high notes in their blend of interesting dishes and top level service.

The French-influenced West Coast fare is enhanced by sommelier Jake Skakun's wine program, in which brevity can be called beautiful. Barman Shaun Layton's innovative cocktail list will kick off, or even wrap up an evening in which you can enjoy very fine food, presented impeccably, and in some warm and funky surroundings, such as the nice and cosy brick and wood room upstairs. But we love the atrium, too, to the rear of the bar—it's not unlike a tiny local spot in Barcelona or Porto. A little whisper said, "This is post-fine dining." A nice phrase, apt, and best to go there and find out for yourself what that might mean. —*Jim Tobler*