

# WE

NEWS • ENTERTAINMENT • LIFE

A singular pizza  
experience at  
Farina 23

+

Miss Pole Dance  
Canada sets  
the bar on  
competition 8

# Rocking the boat

Vancouver International  
Fringe Festival goes on  
location to chart a new  
course 17



# A sweet childhood treat to kill for

## FoodieQ&A

**You are...** Paul Grunberg, co-owner L'Abattoir Restaurant, 217 Carrall Street, Gastown, Vancouver www.labattoir.ca 604-568-1701

**Describe the theme of your restaurant...** The scene at L'Abattoir can be best described as "post" fine dining, meaning we offer all the trims that come with a fine dining experience, but without the frills. We offer a casual environment but we're very serious about our food, cocktail and wine programs.

**We might also find you dining out at...** Nicli Antica Pizzeria on Powell Street is where I eat about 50 per cent of my meals: lunch, dinner, and after work. Their pizza is always good and always fresh. It's authentic, just like in Italy. For anyone interested in stalking me, I'm at Refuel pretty much every Sunday. Sitting on a stool there is one part entertainment and one part dining. The chefs there are artists, the food is very thoughtful, and they serve the best burger in the city.

**Your dream dinner date...** I'd like to dine with Anthony Bourdain. Aside from being a successful author and TV host, he's such an interesting, outspoken individual. I see the evening as a mash-up of discussing all things culinary and slurping down Balut.

**Last night's dinner...** It was in the stands at Nat Bailey Stadium: a hot dog, salted peanuts and a beer. Not bad, right?

**If you had a date with the electric chair, your last meal order would be...** On that very sad day (wonder what I did?), I'd ask for a dry aged



Paul Grunberg,  
L'Abattoir

rib-eye with French fries and creamed spinach from one of the best in town, Hy's Steakhouse.

**You'd gag if you ate...** Anchovies. Everything about them is unappetizing.

**You'd be happiest at Happy Hour with...** A Tommy's Margarita: tequila, lime and agave syrup. The best things in life need no improvements.

**Secret treats...** I eat Mars bars and I don't share. My Gramma used to bring them for us when I was growing up. Tastes from childhood have a way of sticking with you.

**You'd take a long flight in economy class for that one meal in...** Roberta's in Brooklyn, New York. Good old American beef, cheddar, plain white bun, cooked to medium rare with lettuce, tomato and mustard.

**Culinary confession...** On the very first day of my first vacation in years,

I ate something very wrong. What was supposed to be an indulgent vacation in Maui ended up with me locking myself in my hotel room and booking an early flight home early to avoid a mounting hospital bill.

**Menu suggestion for a hassle-free, sit-down dinner party for six...** Slather some chickens in butter and fresh herbs, chop up a mix of root vegetables and throw it all in the oven. I like to whip up a broccoli and/or cauliflower gratin to serve alongside as well. Dessert would be Neapolitan ice cream served on cones. 🍷