



## “Best of the City”

### AFTER DARK

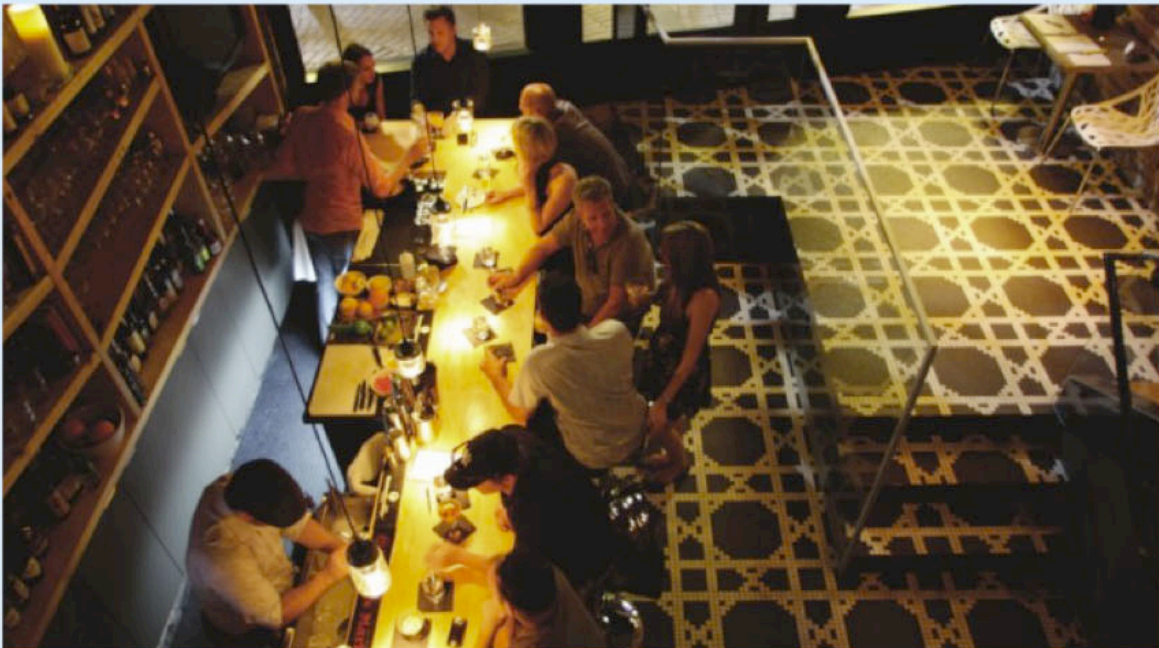
#### BARTENDER

1. **Jay Jones** (Market by Jean-Georges)
2. **Lauren Mote** (The Refinery)
3. **Shaun Layton** (L'Abattoir) • **Wendy McGuinness** (Chambar) (tie)

### DINING OUT

#### NEW RESTAURANT (OPENED IN 2010)

1. **L'Abattoir** (217 Carrall, LAbattoir.ca)
2. **Bao Bei** (163 Keefer, Bao-Bei.ca)
3. **Cafeteria** (2702 Main, CafeteriaVancouver.ca)



#### BEST NEW RESTAURANT (OPENED IN 2010): L'ABATTOIR

“We really want to offer our guests the best aspects of a fine-dining restaurant in an atmosphere that’s casual and approachable,” chef Lee Cooper said to *WE* restaurant critic Andrew Morrison in April of last year, shortly before the opening of **L'Abattoir** (217 Carrall, LAbattoir.ca). At that time, no one knew what to expect of the Gastown restaurant, which would be the first business to take over the former home of the original, beloved Irish Heather pub (which relocated to larger digs across the street). But from its very first night, it was clear that Cooper — alongside business partners Paul Grunberg and Nin Ari — had created a winner. Cooper’s French-influenced West Coast cuisine is a primary draw, of course, but it’s the complete package at L'Abattoir that has made reservations a necessity virtually every night of the week: a stunning but funkily relaxed room, an exemplary (and ridiculously well-dressed) service staff, and the thirst-slaking skills of barman Shaun Layton and sommelier Jake Shakun.