

INCLUDING THE  
**12**  
BEST IN  
ONTARIO

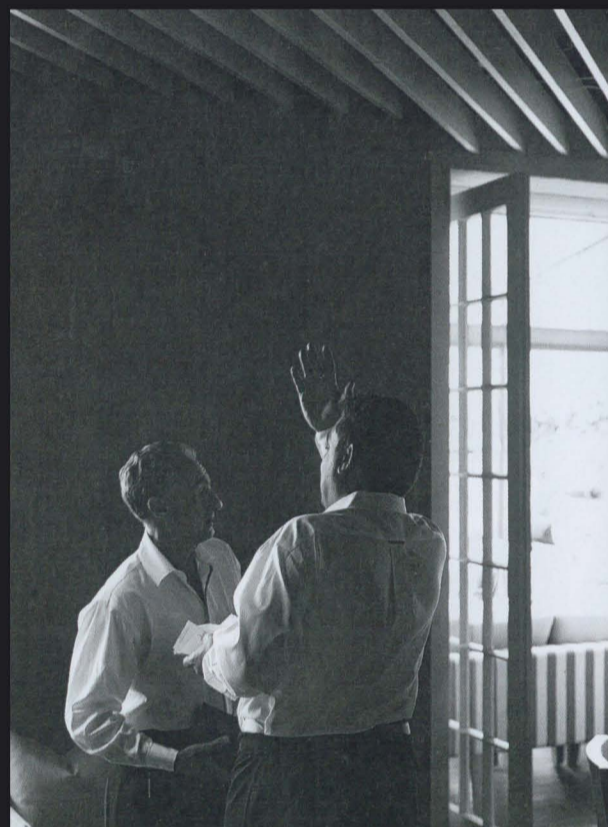


MACLEAN'S

# CANADA'S BEST RESTAURANTS

The Top 50 ■ The Best Chef ■ The Best New Restaurant

PLUS Recipes from the winners and stunning photographs from coast to coast



## CLAM LINGUINI WITH LEMON CREAM, PARSLEY AND BOTTARGA

**Clams**  
1 cup dry white wine  
2 tsp. chili flakes  
4 garlic cloves, sliced  
5 lb. fresh clams

**Lemon Cream**  
Peel of 3 lemons, cut into long strips  
1 cup heavy cream

1 lb. linguini noodles  
2 cups boiled haricots verts, cut in half-inch pieces  
8 basil leaves, chopped  
1/2 cup chopped parsley leaves  
1 lemon, juice and finely grated zest  
Salt and freshly ground white pepper  
1 cup coarse sourdough bread crumbs  
1 piece bottarga, thinly sliced

Combine wine, chili flakes and garlic in a large stockpot over medium heat. Bring to a simmer, then add clams. Cover, and steam just until shells open.

Spoon clams from pot into a large bowl to cool. Continue cooking liquid and reduce by half. Remove from heat and pour through a fine sieve into a large bowl. Chill. Reserve.

Remove clams from shells and store in some of the chilled cooking liquid until ready to use.

Cover lemon peels with cold water in small saucepan over medium. Bring to a simmer, then strain. Repeat three times. After final strain, add cream and simmer until peels are tender. Add 1 cup reserved clam juice and bring to a simmer. Transfer to blender and puree until smooth. Pass through a fine-meshed sieve into a bowl. Reserve. Bring a large pot of salted water to a boil. Transfer lemon cream to large sauté pan over medium heat and heat through. Cook pasta in boiling water until al dente, approximately eight to 10 minutes. Strain and add to sauce. Toss to combine.

Add reserved clams, haricot verts, basil, parsley, lemon juice and zest. Cook for another two minutes, until everything is well combined and heated through. Season with salt and pepper. Garnish with sourdough bread crumbs and bottarga.

## MAISON BOULUD

1228 rue Sherbrooke Ouest, Montreal  
514-842-4224  
danielnyc.com/maisonboulud\_montreal.html  
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★★★

When the Ritz-Carlton hotel was relaunched after a four-year, \$230-million renovation, the venerable Café de Paris was gone, and in its place was a new outpost from the New York-based chef Daniel Boulud. No other new restaurant has generated this much buzz this year. Boulud hails from Lyon, and his updated but classical French culinary outlook is a good match for both the city and the hotel.

The new design is clean, modern and free of Old World formality. The food on offer draws heavily from the full range of restaurants in the Boulud empire. From the funkier end of the spectrum, DBGB sent its classic deep-fried egg and asparagus salad, and Boulud Sud, crispy artichokes with aioli and sheep's milk ricotta with tapenade and tomato confit. The three-Michelin-starred Restaurant Daniel, meanwhile, provided inspiration for the "duo of beef." The new restaurant sits somewhere in the middle—much like Café Boulud, in the Surrey Hotel on the Upper East Side—which also caters to a mixed crowd of contented executives and silver-haired ladies who lunch.

From the velvety green pea soup with mint and speck to the delicate rhubarb vacherin, the dishes possess a similar daintiness. Boulud loves Montreal and often turns up in the kitchen, but the anointed chef in his first French kitchen is in fact an Italian, Riccardo Bertolino, who increasingly contributes dishes of his own (like sweetbread saltimbocca). Lastly, be assured that while the Ritz Garden has an entirely new form, the ducks are swimming once again, albeit in a posh new pond.

Sicilian caponata and sardines marinated in sun-dried tomatoes (clockwise from top left); chef Riccardo Bertolino; cherry vacherin

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