

ELEGANT, AWARD-WINNING DINING IN BURNABY

For a city with a population of just over 200,000, Burnaby offers more than its fair share of sophisticated, world-class dining.

From a lakeside heritage estate to a luxurious mountain top retreat to urban elegance, you'll find award-winning and world-renowned dining experiences in Burnaby.

One of the city's most highly acclaimed restaurants is the Hart House, an idyllic lakeside estate that offers a truly unique culinary experience. As an oasis in the busy urban landscape, the Hart House offers guests outstanding cuisine served by friendly staff in a charming heritage house setting.

Try the melt-in-your-mouth Beef Carpaccio or the majestic Queen Charlotte Halibut. For something less "meaty," the Portobello Mushroom is sure to please meat-lovers and vegetarians alike.

The Hart House's Executive Chef Dennis Peckham is quickly becoming one of the rising stars in BC's culinary world. By using French cooking techniques combined with the freshest local ingredients, Peckham ensures that every dish he creates is of the highest possible calibre for his guests.

Perched on Burnaby Mountain – and surrounded by old-growth trees, beautiful rose gardens and striking Japanese totem poles – you'll find the esteemed Horizons Restaurant. Take in the views in this spectacular window-wrapped dining room that offers unparalleled views of the mountains, the ocean and the downtown Vancouver skyline.

Known as much for its fine dining as its sweeping and scenic vistas, Horizons also offers classic and contemporary cuisine. After you've had a chance to fully enjoy the mountain top views, check out the restaurant's equally impressive menu.

The Crab Cakes with shaved apple and yellow curry emulsion are cooked to perfection. Crunchy and meaty with a hint of spice from the curry, they (alone) certainly are worth the drive. For the main course, you're sure to find the Maple Salmon and Pacific Cioppino Bowl just as tasty. Offering a winning combination of sweet and (just a bit) salty, the Maple Salmon is a definite palate pleaser. The Cioppino is a delightful and flavourful blend of the freshest seafood and shellfish that you'll find on this side of the Pacific.

Specializing in seafood and meat cooked to perfection on the alderwood grill, Horizons Chef John Garrett has earned numerous awards for his inspired creations – and praise from his guests, near and far.

Located in the colourful Heights District in Burnaby, The Pear Tree has earned many accolades and recognitions for its sophisticated cuisine since it opened more than 10 years ago. Owned and operated by husband-and-wife team Scott and Stephanie Jaeger, The Pear Tree offers downtown-style elegance with approachability and a sense of community.

Among other accolades, The Pear Tree has been named the “Best of the ’Burbs” by readers of *Vancouver Magazine*, and has earned a coveted Zagat rating.

While enjoying the restaurant’s urban appeal, feast on the menu’s award-winning cuisine. Start your meal with the famed Lobster Cappuccino, which features lobster foam with Atlantic lobster tail and Dashi custard. Then, further your culinary adventure with slow-poached organic ‘Red Bro’ chicken breast napped in blanquette foam served with potato gnocchi and fresh mushrooms.

Chef (and owner) Scott Jaeger incorporates seasonal local, organic and sustainable ingredients to create a sublime year-round menu. Along with being recognized as “Restaurateur of the Year,” Jaeger has been named as the BC Chefs’ Association “Chef of the Year” and “Chef of the Year” by readers of *The Georgia Straight*.

Classic. Contemporary. Elegant. Award-winning. Burnaby offers a world of memorable, fine dining experiences. All you have to do is take some time to sample them all.

Bon appetit!