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Advisor

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RESTAURANTS

FRASERHOOD WATCH

The most-buzzed-about destination in East Vancouver is a 22-block stretch within the Kensington-Cedar Cottage area called **FRASERHOOD**. And the locale – largely home to working-class communities and a mash up of ethnicities (everything from Filipino to Polish) – is increasingly attracting big names from the worlds of food and drink.

Bistro Les Faux Bourgeois – one of Vancouver's top French restaurants – was an early adopter when it opened its doors in 2009. Matchstick Coffee Roasters followed soon after with its café, a crisp minimalist space that offers locally curated cuppas, sourced from Guatemala, Ecuador and Kenya. But it's been the past 12 months that have seen a boom on the food front. The sushi bar Masayoshi opened in September 2015, with chef Masayoshi Baba – formerly of Tojo's – at the helm,



showing off his flair for pairing fancy with fun (the dashi soup, for example, is made via a coffee siphon). And in November, Italian tavern Savio Volpe (pictured above) began serving rustic fare (think handmade pasta and meats prepared over a wood-fired grill) in a sleek, cozy environment.

Paul Grunberg, one of the partners behind the osteria, says that his team has had their eyes on the area for a while. "This neighbourhood is a hotbed for young professionals, artists, young families and the creative class, and they've been decidedly lacking tasty, accessible yet ambitious restaurants," he says. "We think we'll be but one of the many happy, successful restaurants to stake its claim here in the coming years." In other words, head east, Vancouverites, and bring your appetites. – **MARYAM SIDDIQI**