

Get outside Some special patio events

The Ottawa Citizen

Saturday, June 2, 2007

Page: L6

Section: Style Weekly: Travel & Leisure

Source: The Ottawa Citizen

A Toronto group of restaurants is featuring special dining events on its 16 restaurants with outdoor patios this summer. Among them:

- A spit on the patio, Thursday nights at Far Niente:

"Tear into a juicy piece of local Ontario pork, cooked right in front of you on a spit at the patio of downtown Toronto's favourite business hot spot," says SIR Corporation (a Canadian company called Service Inspired Restaurants that includes Jack Astor's, Alice Fazooli's and Canyon Creek Chop House with various locations across Canada, as well as reds bistro & wine bar, Far Niente, Soul of the Vine, and Brasserie Frisco in Toronto.)

"Each Thursday night this summer ... chef Gordon Mackie turns his Far Niente terrace into an urban campfire, complete with a pig roast. For \$25 per person, Mackie will serve up his slow roasted barbeque pork, with fresh roasted corn and buttery potatoes."

Far Niente is at 187 Bay St.; see www.farnientegrill.com for more.

- An Adelaide Street oasis: reds, Pinks and a Seafood Tower:

"Outside the hubbub of First Canadian Place sits the 60-seat patio that is the al fresco haven of reds bistro & wine bar," says SIR Corp. "Specially selected for the warm weather, sommelier Taylor Thompson has paired eight blush wines from around the world to work with reds' Fruit de Mer seafood tower." The seafood tower includes oysters, a spicy yellow-fin-tuna-and-cucumber roll, poached mussels served cold and marinated in Pernod and grainy mustard, and wild salmon and grapefruit ceviche. You can upgrade that to include three ounces of Acadian Caviar with blinis, paired with a bottle of bubbly Prosecco.

reds is at 77 Adelaide St. West; see www.redsbistro.com for more.

- Hedonistic lobster broils at Brasserie Frisco:

"This downtown Toronto John Street address shouts good times when its 150-seat patio opens up to become an open-air party," says the company. "Every Thursday, DJs will turn up the volume for an East Coast-style lobster broil. For \$30 per person, Brasserie Frisco guests can indulge in more than a pound of succulent lobster, served with roasted corn and potatoes with drawn butter." At lunch, the Take Eight menu lets you choose from a list of eight entrees at \$8 each. An evening menu includes 10 dinner entrees for \$10 each.

Brasserie Frisco is at 133 John St.; see www.thebrasserie.ca for more.

- Martini flights and plates to share:

Outdoor patios at the five Alice Fazooli's locations in Toronto are featuring special martinis, such as once with citrus vodka and Limoncello and another, called the Tuscan Rain, with raspberry vodka, Blue Curacao, Chambord and cranberry juice. Also on the patios are new dishes for two including a seafood medley and a "share me" antipasto platter.

Toronto's five Alice Fazooli's locations include 294 Adelaide St. W., downtown, and 209 Rathburn Rd. W. in Mississauga.

- Outdoor charm with serious cuts at Canyon Creek:

"Canyon Creek Chophouse is celebrating its 10-year anniversary with a series of weekly patio parties," says SIR Corporation. "Parties will be held at the five Canyon Creek Chophouse patios across the GTA starting July 8. Guests can enjoy grill favourites including rack of lamb, cedar plank Jail Island salmon and double pork chops ... finish with Key Lime Pie."

There are seven Canyon Creek Chophouse locations in Toronto, including 1900 Queensway, across from Sherway Gardens.

Favourite Ottawa patios: J4&J5

Illustration:

• Colour Photo:

Idnumber: 200706020006

Edition: Final

Story Type: News

Length: 558 words

Illustration Type: Colour Photo