

# FOODSERVICE AND HOSPITALITY

CANADA'S HOSPITALITY BUSINESS MAGAZINE

## Sustainably Speaking

Canada remains a leader in sustainable sourcing

## PLUS THE 2018 HOSPITALITY MARKET REPORT

Innovation is key to growing market share

### ON POINT

Raising the bar on energy-efficient equipment choices

### POWER UP

Exploring the ups and downs of serving energy drinks

### TAKING THE LEAD

How to foster a healthy workplace

50<sup>TH</sup>  
ANNIVERSARY

NOVEMBER 2018 \$4.00

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## ITALIAN CONNECTION

Italian distiller and vintner, Sandro Bottega visited Toronto and Vancouver to discuss his new products coming into the Canadian market, how the products are made, the soil the grapes are grown in and his ideas on his organic principals. He also hosted a vertical tasting of his renowned Bottega Prosecco Brut VTG 2013, 2014, 2016. Bottega, founder of Prosecco producer Bottega, manages wineries in Valpolicella and Montalcino, Italy and plans to purchase an additional 35 hectares in Montalcino. For complete coverage visit [foodserviceandhospitality.com](http://foodserviceandhospitality.com)

— Sheila Swerling Puritt

## RESTOBUZZ



Plant-based chef **Matthew Kenney** is set to open his first Canadian venture in Edmonton. **Kanu Café** is Kenney's 15th plant-based restaurant and will offer a menu featuring cold-pressed juices and smoothies, a wide range of both raw and cooked plant-based dishes and an extensive dessert program, as well as a full wine menu...Chef **David Lee** and **Chase Hospitality Group** have announced

plans to close **Nota Bene** in order to welcome a new **Planta** concept to Toronto's Queen West neighbourhood. Nota Bene will host its final service on New Year's Eve to celebrate its 10-year legacy. The new restaurant joining the Planta family is slated for a spring 2019 opening and will feature a menu and experience "inspired by the best of Asia"... **Toptable Group** is set to launch **Elisa**, its new steakhouse venue in Vancouver's Yaletown. The restaurant will offer a reimagined take on the signature steakhouse experience and feature a Grillworks Infierno wood-fired grill...**Joe Thottungal**, owner of Coconut Lagoon in Ottawa is opening a new Indian restaurant called **Thali** with his long-time chef du cuisine, **Rajesh Gopi**. The restaurant will feature meals served on a round plate, or *thali* — the Indian word for this platter — including a daily selection of soups, breads, dal, meat and vegetables.

Opening a new restaurant? Let us in on the buzz

Send a high-res image, menu and background information about the new establishment to [jmaxwell@kestuchmedia.com](mailto:jmaxwell@kestuchmedia.com)

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