

FOOD/DRINK/MORE

COMPLIMENTARY

# TASTE

BC LIQUORSTORES

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# BAR



## CHRIS ENNS BOTANIST

Ask anyone who has lived through an era of distinct fashion, decor and food and drink if they want it to return; their answer will reflect their specific memories of that time. However, most will agree, if you are going to go retro, do it better than it was done before.

Enter Botanist.

If you were born before the mid-1970s, you'll likely walk into Botanist, look around and admire your surroundings before quickly being overtaken by a sense of déjà vu. The softened edges, the curving banquettes, the endless green foliage, botanical prints and warm metal details may harken back to another time, but the food and drink is new, and now.

When it opened this past spring, Botanist became the talk of the town. Reincarnated from its previous life as Oru, this outstanding space has finally received the respect it deserves, as befitting the Fairmont Pacific Rim, and anchoring one of Vancouver's most notorious see-and-be-seen lobby lounges.

You'll find Botanist's long, sleek bar at the top of the hotel's centrepiece staircase from the lobby, outside the entrance to the restaurant. It is anchored just east of the blush-hued sofas of the soon-to-be opened Champagne lounge.

The bar is where Senior Bartender Chris Enns works his magic alongside former Bar Stars Grant Sceney (Creative Beverage Director, Fairmont Pacific Rim) and David Wolowidnyk (Head Bartender, Botanist). Enns, previously of the Revel Room and The Diamond, moved to Vancouver in 2014 from Saskatoon. Admitting he is still in tourist mode

“ Virtuous cocktails are good for the body and the soul – but first and foremost, they must taste good. ”

INGREDIENTS IN OLD FASH-GIN'D



**TANQUERAY  
NO. TEN GIN**

United Kingdom  
**\$41.99** 600163

A strong citrus core anchors this gin's aromas and flavours, along with crisp botanical and spicy notes and chamomile layers, making it the choice of many bartenders.



**BOOMSMA JONGE  
YOUNG GENEVER  
GIN**

Netherlands **\$27.49** 1594

Double distillation and the addition of malt wine gives this extra smooth gin its unique and distinctive style. Enjoy it in your favourite cocktail and taste the difference!



**OLD FASH-GIN'D**

1½ oz (45 ml) Tanqueray No. Ten  
½ oz (15 ml) Boomsma Jonge Gin  
¼ oz (7 ml) Honey Syrup\*  
2 dashes Peychaud's Bitters  
1 dash Fee Brother's Rhubarb Bitters  
grapefruit twist, for garnish  
curled rhubarb, for garnish

Add all ingredients into a mixing vessel. Add ice and stir. Strain over large ice into an Old-Fashioned glass. Garnish with a grapefruit twist and curled rhubarb.

\* Mix 2 parts honey with 1 part water.

even after three years (discovering new neighbourhoods and landmarks); he's equally in awe of his new workplace as he is of Vancouver's beauty.

Opening Botanist was a massive team effort; they stand true to the natural West Coast theme from kitchen to wine program, and of course the bar. In fact, the Botanist bar stars have their very own custom-created lab, the first of its kind in the city – it's a true cocktail chemist's dream. The lab sits hidden away behind the bar and its toys include a centrifuge, a dehydrator and sous-vide equipment, among other fascinating futuristic tools.

It is a bartender's artistic studio, where cocktails are developed using culinary approaches.

Enns can create healthier drinks by using the lab to extract flavours from seasonal produce and fresh herbs, a fact reflected in their bar list. He loves using natural ingredients in his cocktails, such as hydrating birch water (move over coconut water), nutrient-dense blue-green algae, carrots and yellow beets.

Eliminating artificial flavours does come at a cost, as reflected in Botanist's slightly higher prices. But as Enns underlines, the goal is to drink better, not more. "Virtuous cocktails are good for the body and the soul – but first and foremost, they must taste good," he says. Your mouth will be watering as you scroll through the list of seasonal libations; simply reading the ingredients in Botanist's cocktails will immediately make you feel healthier.

Personally, Enns loves the classics, primarily martinis and Manhattans, because they are so receptive to interpretation. However, he's equally excited about Caribbean flavours coming into trend. For the cooler

## INGREDIENTS IN APPLE BUTTER GENES



### PÈRE MAGLOIRE CALVADOS FINE VS

France **\$53.99** 163436  
This brilliant amber-coloured apple brandy reveals delicious stewed-apple notes with a touch of baking spices that linger on the palate in a luxuriously lengthy, smooth finish.



### BERENTZEN APPLE LIQUEUR

Germany **\$24.49** 323055  
Apple juice is added to wheat spirit to sweeten this German apple schnapps. Experience orchard-fresh apples as you sip it on its own or in cocktails.



### LONETREE CIDER

Canada **\$10.49** 168773  
6 x 355 ml  
Indulge your palate with the taste of your favourite BC apple variety in every refreshing, mouth-watering sip, from juicy Golden Delicious to tart Macintosh.



## APPLE BUTTER GENES

1½ oz (45 ml) Père Magloire Calvados  
½ oz (15 ml) Berentzen Apple Liqueur  
¾ oz (22 ml) apple juice  
½ oz (15 ml) lemon juice  
½ oz (15 ml) Simple Syrup\*  
2 tsp (10 ml) apple butter\*\*  
1½ oz (45 ml) Lonetree Cider  
fresh nutmeg, for garnish  
dried apple pieces, for garnish

Combine all ingredients, except the Lonetree, in a cocktail shaker. Add ice and shake well. Strain over fresh ice into a Collins glass and top with cider. Garnish with fresh nutmeg and dried apple slices.

\* Combine equal parts sugar and water.

\*\* Available in specialty grocery stores.

fall, Calvados and brown spirits tend to be highlighted on the cocktail list. Likewise, flavours such as apple butter, honey, capsicum and orange are warm yet still refreshing.

Enns and the team had been hard at work since the concept for Botanist was set in motion; now that they have garnered impressive kudos from media, industry peers and guests, a little pressure has been lifted. “We feel comfortable now, we’re in the lane and everything is driving itself,” Enns smiles.

Maybe now he can take time to relax and explore, becoming less tourist and more Vancouverite.

*Botanist*

*Fairmont Pacific Rim*

*1038 Canada Place*

*604 695 5500*

INGREDIENT IN CHAI ME A RIVER



**COURVOISIER  
COGNAC VS**

France \$55.99 1925

This is elegance in a bottle! Layers of smooth, toasty caramel, dried fruit, nougat and orange peel indulge the palate through a warm, complex and luxurious finish.



**CHAI ME A RIVER**

- ½ lemon, cut into wedges
- 2 oz (60 ml) Courvoisier Cognac VS
- ¾ oz (22 ml) Chai-Demerara Syrup\*
- 1 dash Angostura Bitters
- star anise, for garnish
- cinnamon stick, for garnish
- dried lemon, for garnish

Cut the lemon into wedges and muddle in a cocktail shaker. Add remaining ingredients with ice and shake well. Pour entire contents into an Old-Fashioned glass. Garnish with star anise, cinnamon stick and dried lemon.

\* Combine equal parts demerara sugar and hot chai tea (steeped for several minutes). Stir well.