

A close-up photograph of a hand holding a silver spoon, pouring a dark sauce onto a piece of steak. The steak is topped with a golden-brown potato patty and sits on a white plate. A garnish of shredded vegetables is visible on the left side of the plate. The background is dark and out of focus.

## Eating & Drinking

# Worth the Drive

Wondering where to find an off-the-radar spot that will turn a mini road trip into a memorable dining experience? Here are **10 spots** that make the destination worth the journey

By Lee Man and the editors // Photographs by Shannon Mendes

**Detour** Chinese desserts are not to everyone's taste. Luckily, just around the corner is Aberdeen Centre, which offers a uniquely Canadian mash-up of Hong Kong life. Grab some of Beard Papa's addictive cream puffs and check out the Maseratis at the auto accessories shop. Browse the racks at Giordano (Hong Kong's take on the Gap,) test-drive the soothing massage chairs at the Osim shop, then load up on the dizzying array of two-dollar goodies at Daiso. It's a trip halfway around the world, a short hop from Vancouver.

**Bravo**

46224 Yale Rd., Chilliwack, 604-792-7721.  
Bravorestaurant.ca

WE HAVE transplanted Vancouverites Danian du Plessis and Louie De Jaegar to thank for this lively, popular, unlikely oasis. Beyond the undistinguished front door lies a most un-Chilliwack-like room, designed by Wade King and somewhat reminiscent of the old Parkside (now L'Altro Buca). Hefty, well-priced cocktails (the Fellini is a knockout, though the Tequila Mockingbird wins on name alone) and an unexpectedly deep wine list ensure good libations.

**Order** The menu makes selection a happy problem. As a starter, wild-mushroom ravioli with gorgonzola cream superbly avoids the too-rich trap. For mains, penne with chicken in a fresh basil pesto hits the spot; risotto with grilled portobello mushroom, truffle oil, and asiago is nuanced and perfectly cooked; and the lamb osso buco with seasonal vegetables is a bounteous bargain. For dessert, pineapple upside-down cake.

**Detour** The cheap and cheerful Fly for Pie diner at the Chilliwack airport (46244 Airport Rd., 604-792-0814. Airportcoffeeshop.com) draws in-the-know sweet tooths for the Good sisters' homemade pies. You'll find at least a dozen on offer (up to 30 on weekends), and all are house-baked goodness: sour cream lemon, coconut banana, blackberry apple, raspberry rhubarb, all with a light, flaky, your-grandma-would-be proud crust (or in the case of the coconut pies, a rich shredded coconut base). Too full? Give them a day's notice and for a \$5 deposit on the pan, bring a whole one home (and have an excuse to return for a refill).



**Hanwoori**

5740 Imperial St., Burnaby, 604-439-0815

KINGSWAY DOESN'T GET a lot of love—it's mostly to be endured on the way to Metrotown Centre or one of the Fraser River crossings. But the careful observer might notice a mushrooming of Korean eateries along the thoroughfare, particularly the stretch east of Metrotown. Hanwoori, tucked in among cut-rate stereo shops and auto mechanics, serves heartwarming, home-style Korean food, and unlike many late-night downtown joints, the vibe is family-friendly and relaxed. Spotlessly clean tables and gleaming Tiffany-style lighting say pizza parlour, but the cooking is pure Korean mom.

**Order** Hanwoori's version of Momofuku's legendary pork shoulder bossam (a Korean classic) is, quite simply, fantastic. Softly steamed pork belly, kimchi spiked with chopped raw oysters, and a variety of condiments are wrapped in blanched napa cabbage leaves; each parcel is spicy, briny, sweetly porky heaven. The kalbi tang (beef rib soup) has a telltale milkiness that indicates long, slow cooking; the Korean version of chicken soup features whole Cornish game hens stuffed with rice and slowly poached with red dates and ginseng roots. Finish with a cooling glass of shikhye, a sweet rice

**Pie in the sky** The Good sisters, Judi, Tracey, and Jacqueline, draw sweet tooths from miles around to the Chilliwack airport coffee shop where they turn out pies (with perfectly flaky crusts) like sour cream lemon (above) and blackberry peach (right)



drink spiked with pine nuts that refreshes and clears the palate.

**Detour** For decades, Steve Kulash Taxidermy (3977 Kingsway, 604-437-4656) has occupied the same spot on Kingsway, just east of Boundary. The storefront is packed with everything from stuffed birds to Hemingway-worthy big-game trophies. The taxidermy work is world-class; the window display is startlingly, heartbreakingly beautiful.

**Hart House**

6664 Deer Lake Ave., Burnaby, 604-298-4278. Harthouserestaurant.com

FROM NORTH VANCOUVER or downtown, Deer Lake, east of Willingdon in Burnaby, sounds like a trek. In fact, it's a quick run out Highway 1 to Canada Way, and Hart House is only a minute or two off



**On the boardwalk** The historic fishing village on the westernmost tip of Richmond is a total time warp. At Steveston Seafood House dishes come nestled in a bed of romaine lettuce leaves (hello, 1970s) but the seafood-laden pastas and heaping platters of fresh fish are no less delicious

the Trans-Canada. Built in 1910, the original house is a mock-Tudor mansion that's set on a beautifully landscaped acreage whose gardens run riot at this time of year.

**Order** Since the departure of chef Dennis Peckham, kitchen duties have been shared by three chefs: Breck Lemke, Will Lucas, and Kris Kabush. All are kept hopping by the many weddings, parties, and corporate functions Hart House hosts every year—to say nothing of the dining offered six days a week. Highlights of a recent dinner: smoked Fraser Valley duck breast with sweet-potato gnocchi and fennel, veal sweetbreads and seared scallops, and a killer dessert of chocolate presented three ways. Perhaps even better than the à la carte menu is the series of garden parties and al fresco dinners held monthly through the summer. The Lobster Supper (with wine samplings) is set for Wednesday, June 17, and priced at \$52 per person.

**Detour** Clustered nearby (along with the city's municipal offices and RCMP detachment) are the Burnaby Art Gallery and the Shadbolt Centre for the Arts, both an easy walk from the restaurant. But the real treat is the lake itself, a tranquil expanse that provides abundant people- and bird-watching opportunities. Gangs of chickadees work the woodlands, and Canada geese swoop down and land like water bombers.

### Steveston Seafood House

3951 Moncton St., Richmond,  
604-271-5252. [Stevestonseafoodhouse.com](http://Stevestonseafoodhouse.com)

THERE'S REAL YE OLDE, and fake Ye Olde. Steveston, the onetime fishing village in southernmost Richmond, is one of the last bastions of the real. Places like

Dave's Fish & Chips, Steveston Marine Hardware, and Steveston Bakery have made few concessions to the times. Ditto Steveston Seafood House, where prices have crept up with the cost of fresh fish over the years in a room that otherwise seems comfortably cocooned in the 1970s. One of the chefs has handled the pans here almost 30 years. The warm sourdough comes in a wicker basket, and desserts (heavy on the cheesecake) get trundled around on a trolley. And the seafood, despite its un-hip presentation, is as fresh and copious as it was before 26-year-old Shane Dagan, who started as a teenaged busboy, bought the place from the previous owners a couple of years ago.

**Order** The wine list is brief, apt, and well-priced, and the Captain Vancouver Platter—about as much salmon, halibut, prawns, scallops, king crab, clams, and mixed veggies as any two people can