



OCTOBER 10, 2008

Worth the Rush

Forget the slow food movement – foodies are now talking about **Rush** eating. (As in the new fine dining restaurant and lounge that’s garnering gourmet buzz in the C-spot.)

Hot off their success with the **Redwater Grill** and **Vintage Chophouse**, the **Vintage Group** brings us this 9 Ave. beauty. It’s posh. It’s pretty. It’s an excuse to avoid penny-pinching (what global financial crisis?).

Dainty little purse holders so we can discreetly dangle our handbag at the table’s edge? Check. Private wine lockers? Check. Water that’s “made” in-house with Canada’s first FRESH water filtration system? Double-check – there are still and sparkling variations.

Beyond the high-end details, the real star is the food; BC-born, world-renowned **Chef Justin Leboe**, backed by a master sommelier formerly of Capo, pairs North American delicacies like **Spring Creek beef** and **St. Canut milk-fed-pigs** ([Google](#) them if you’re not impressed) with produce from local farms. Small and large plates are available **a la carte** (\$9-\$17) in the lounge; we chose to indulge in the **tasting menu** (\$85, plus \$45-60 for wine pairings) in the more formal, cellphone-free main room. What warrants special mention? The **French toast with seared foie gras** starter (\$10 additional cost to the prix fixe dinner).

If we do need to start saving, we could always stop in for lunch (\$30-\$38).

Rush Restaurant

www.rushrestaurant.com

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