

JANUARY/  
 FEBRUARY 2015

mix January/February

winter in the west

on the edge



beachcombing  
 on Chesterman  
 Beach, Tofino, BC



**WAY WEST**

The curvaceous drive to Tofino takes you past lakes, through ancient cedar groves and across the spine of Vancouver Island's mountainous centre to reach the end of the road, the island, the country, the continent. Here, the sea is wild, the air bracing, the land windswept. Especially in winter. It's storm-watching season. Watch the waves or wade out into them—if you dare, with dry suit on and surfboard tucked under arm. Beachcomb or bushwhack. Sip a local brew and slurp a just-shucked oyster. Then repeat. Often. And be sure to experience the Wolf in the Fog.

More info at Tourism Tofino ([tourismtofino.com](http://tourismtofino.com)) or Tourism Vancouver Island ([vancouverisland.travel](http://vancouverisland.travel)).



STAY

Stay + surf at Cox Bay at the Long Beach Lodge. And gaze at that sunset. [longbeachlodgeresort.com](http://longbeachlodgeresort.com)



SIP

Post surf: a well-deserved pint of Tofino Brewing's Tuff Session Ale. [tofinobrewingco.com](http://tofinobrewingco.com)



SLURP

Pair that beer with Clayoquot Climax oysters from The Fish Store & Oyster Bar in Tofino. Divine. 250-725-2264

**dine** What lies on the far edge of the west coast besides stellar storm watching and some serious cold-water surfing? Canada's best new restaurant, **WOLF IN THE FOG**. Given this top honour by *enRoute* magazine, the elegant yet down-to-earth eatery in Tofino is fast becoming a destination itself. Named for an early-morning vision on the beach, the Wolf in the Fog is all about celebrating local bounty and beauty. Set as it is on the edge of the ocean, the culinary influence comes from local fishers and foragers—think authentic, rustic and end of the road. Signature dishes from Chef Nick Nutting include Bamfield Seaweed Salad and Braised Humboldt Squid, and cocktails that conjure Tofino in a glass, whether Jamie's Tears (made with salt water) or the Cedar Sour (see page 14). And the design of the restaurant exudes the same out-in-the-wild-yet-oh-so-sophisticated vibe, with rough-hewn wood, gleaming copper, funky artwork made out of surfboards and even an apropos ethereal wolf comprised of driftwood pieces. [wolfinthefog.com](http://wolfinthefog.com) — *B. Sligl*



Best in the west—and all of Canada.



Bamfield Seaweed Salad at Wolf in the Fog

TOFINO PHOTOS: B-SIDE; RESTAURANT PHOTOS: COURTESY OF WOLF IN THE FOG