



2015

FOODIES OF THE YEAR

A burger worth
flying for from
Tofino's Wolf in
the Fog.

» When we first started our Foodies of the Year program in 2008, there was no such thing as Instagram to document your great meals. Food trucks were a distant dream. There was no Pinterest to collect your fave recipes. What there was, was a growing interest in food. From chefs and winemakers to activists and producers, there was a feeling that we here in the West lived someplace special. A place where talent matters more than pedigree, where the casual fine-dining revolution was born out of our collective disdain for white tablecloths and snooty attitudes. A place where you're never more than a short drive from someone who was raising or growing or creating something amazing. We've been privileged to document the West's explosion of great food, and we're even prouder to present our 2015 Foodies of the Year winners.



Food & Wine

2015 FOODIES of the YEAR

Chef Nick Nutting's Seared Pacific Scallops and Gnocchi with Ricotta, Citrus, Pomegranate and Pistachio

GNOCCHI

4 Russet potatoes (pierced with a paring knife)
4¼ cups all-purpose flour (for dough and dusting work surface)
1 egg
1 tsp olive oil
1 tsp butter
Salt and pepper to taste

SCALLOPS

12 medium scallops
1 tbsp grapeseed oil
1 tsp butter
½ Meyer lemon (for juice)
Salt and pepper to taste

GARNISH

4 tsp ricotta cheese
1 blood orange (in segments)
1 navel orange (in segments)
½ cup pomegranate seeds
1 handful fresh arugula
Pistachios (chopped)

In a 375°F oven, bake potatoes until soft throughout. Using a potato ricer, rice potatoes into a large mixing bowl. While potato is still hot, add egg and mix with a whisk to distribute yolk uniformly throughout. Incorporate flour to form soft dough. On a floured board, roll dough into logs and cut into gnocchi. Bring a pot of water to a simmer and blanch gnocchi for about 2 minutes. Drain and set aside.

Preheat a sauté pan over high heat. Add grapeseed oil and lower temperature slightly. Season scallops with salt and pepper and place in pan. Sear on one side until golden—do not flip. Remove pan from heat and add butter. Squeeze lemon juice in pan and baste scallops to warm through. Set aside.

To finish, sauté gnocchi with 1 tsp of olive oil over high heat. Reduce heat and add 1 tsp butter and season with salt and pepper. Toss gnocchi in a mixing bowl with ricotta, orange and pomegranate seeds. Plate gnocchi and top with scallops, arugula and pistachios. Serves 4.



ANDRE MCGILLIVRAY & NICHOLAS NUTTING

THE DREAM TEAM

Wolf in the Fog, Tofino

» Dream teams can be tricky. So often the idea of stars getting together seems like it can't miss, but heightened expectations and clashing personalities have felled many a grand idea. Luckily, Nicholas Nutting, who helmed the acclaimed Pointe Restaurant at the Wickaninnish Inn for five years, and Andre McGillivray, who opened Vancouver's Boneta, seem to be bucking the trend. They've surrounded themselves with a team of savants—Hailey Pasemko at the bar, Joel Ashmore on desserts and Jorge Barandiaran on wine—that seems inconceivable for a town of approximately 1,600 residents. So far, so good—the small room, Wolf in the Fog, in an even smaller town was named *enRoute's* 2014 Restaurant of the Year after being open for less than six months.—N.M.