

Wolf in the Fog

Casual fine dining.

STORY: *Joshua McVeity*

Don't let the surfboard sunburst, mismatched plates, or plaid-shirted servers fool you—Tofino's newest eatery Wolf in the Fog is anything but casual. The two-storey cedar-clad room is a culinary gem in the tiny surf town, its principals trained in fine dining at the Wickaninnish Inn's Pointe Restaurant.

Nick Nutting, Jorge Barandiaran, and Andre McGillivray's latest effort is truly a reflection of their passion for the region. Chef Nutting and his culinary pack take inspiration from the abundance of local and wild ingredients and fresh seafood found in the area. Nutting's family-style plates, well presented, brim with flavour, colour, and texture. Unique wine offerings paired by Peruvian grape guru and front of house maestro Barandiaran only add to the enjoyment. Expansive ocean views, contemporary light fixtures, and distinct works of art cap off this island treasure.

Photos by Joshua McVeity.



Artfully presented Charred Humboldt Squid, Bamfield Seaweed Salad, and Potato Crusted Oysters.



Wolf in the Fog's wine list was awarded a Silver and Best New Entry for Vancouver Island at the recent Vancouver International Wine Festival Awards.



The two-storey restaurant is surrounded by large windows and boasts great view of Tofino's waterfront and ocean views.



Executive chef Nick Nutting teamed up with friends Jorge Barandiaran and Andre McGillivray to open the restaurant, which has caught the attention of locals and food critics from across the country.



Lighting by Tom Dixon gives the rustic 150-seat room a warm and inviting glow.



Casual yet sophisticated, the rustic and inviting interiors are intended to mirror Tofino's striking natural environment.



Located at 150 Fourth Street and Campbell, Wolf in the Fog is situated at the entrance to downtown Tofino.



Sweet finish. The decadent Sticky Toffee Sundae paired with cherry port wine.