

Damon Campbell Hosts David Hawksworth at Bosk

△ Features, Hero, Jacob's Kitchen / ♥ ○



David Hawksworth was in Toronto for a very busy week in late May.



He brought his chef de cuisine Kristian Eligh, General manager Chad Clark, and other key members of his excellent team at Hawksworth Restaurant at the Rosewood Hotel Georgia – which was ranked number two in Canada in 2015.

Their purpose was twofold.

First, they were here to oversee the running of the Toronto heat of the third annual Hawksworth Young Chef Competition. Like last year, George Brown College hosted, and Rob Gentile (whose restaurants are ranked 3rd, 36th and 43rd) helped judge. Additional new regional judges included Grant van Gameron (8th) and David Lee (9th). From a highly competitive field they selected as unanimous winner a very assured lamb dish prepared by young Stephen Baidacoff (whose recent stages in NYC include Daniel and Eleven Madison Park). On September 11 Baidacoff will compete in the Vancouver finals – for \$10 000, and another stage at another great restaurant of his choice.

That aside, team Hawksworth was in town to raise money for their eponymous scholarship – a mission accomplished under the aegis of the TD Aeroplan Visa Infinite Privilege dining series. The event was hosted at Bosk, the restaurant at the Shangri-la hotel that another Hawksworth judge – chef Damon Campbell – has of late been turning into a restaurant to reckon with. Campbell and Hawksworth and Eligh alternated courses for a meal that was genuinely spectacular.



— Hamachi tartare

Hawksworth and Eligh opened with a Hamachi tartare brightened with three iterations of citrus (tangerine espuma, nitrogen-frozen grapefruit splinters, and jalapeno-infused citrus vinaigrette). Then Campbell answered with a spectacular dish of crisp-fried sweetbread and seared scallop, plated on a backdrop of mustard green consommé. Next, a warm terrine of impeccably tender lamb neck, and finally, some of that incomparable wagyu striploin from Snake River Farms, in Idaho – served with a frothy poivrade sauce and smoked celeriac. The wine pairings were a cut above. It was a lovely event.



— Lamb neck



— Sweetbread and seared scallop

You may also enjoy:

- Hawksworth Restaurant – Canada's 100 Best Restaurants
- No. 8: Bar Isabel
- Dinner with Chef Thuet
- Brome Lake Ducks
- David Hawksworth at Bosk
- Menemen