

TOFINO

## Natural Wonder



FROM SURF CULTURE TO A BUDDING  
CULINARY SCENE, THE QUIET COASTAL  
TOWN OF TOFINO, B.C., CERTAINLY  
KNOWS HOW TO MAKE WAVES

BY KARAN SMITH

The War of the Woods helped put Tofino on the map, but its culinary scene has added pins in recent years. The Wickaninnish Inn, a Relais & Châteaux property, got things rolling. SoBo transformed from food truck to foodie haven. The newest star is Wolf in the Fog, opened by a trio of ex-Wickaninnish Inn staffers, including chef Nicholas Nutting. On this Friday night, it's buzzing. On the wall, an art piece composed of broken surfboards radiates like a sun.

**ON THE ROCKS**  
A sip of Drama on the High Seas at Wolf in the Fog, Tofino's latest culinary star



“Surf’s up,” says waiter Ian Strachan, who like every other male server here sports a beard. “That’s why we’re all here. If this was Whistler, it’d be snowboards.”

Yet the ambiance—like the other experiences I’ve had here—is unpretentious. My starter, a smoked oyster, arrives in a tangled, crispy bird’s nest of shoe-stringed potato. And the French Bombshell seafood platter—heaps of island scallops, mussels, clams and black cod—comes bathed in a saffron coconut curry.

The cocktail list is also inventive, with local cedar and smoked salmon flavouring rye and vodka. I order Drama on the High Seas, a mix of rum, bourbon and macadamia-nut liqueur. It may be the only stormy ocean I encounter during my visit, but it seems just right for this final night in Tofino. **CAA**

