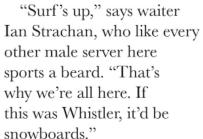


The War of the Woods helped put Tofino on the map, but its culinary scene has added pins in recent years. The Wickaninnish Inn, a Relais & Châteaux property, got things rolling. SoBo transformed from food truck to foodie haven. The newest star is Wolf in the Fog, opened by a trio of ex-Wickaninnish Inn staffers, arrives in a tangled, crispy 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





Yet the ambiance—like the other experiences I've had here—is unpretentious. My starter, a smoked oyster, 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



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WOLF IN THE FOG CAA MAGAZINE, AUGUST 1, 2015