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FOR PEOPLE WHO LOVE TO *read*, LOVE TO *eat* AND LOVE TO *travel*



# The bounty of TOFINO

by WAHEEDA HARRIS

KYLE VOS



*...Chef Moran's menu features wild-caught seafood...*

Known for whale watching, fishing and surfing, Tofino has earned its reputation as a culinary destination thanks to popular dining options such as The Pointe Restaurant at The Wickaninnish Inn, Tacofino food truck and Wolf in the Fog.

Opened in 2017, Tofino Marina & Resort was transformed from the 70s-era Marina West Motel into a contemporary accommodation perfect for those seeking island adventures or wanting an escape from the fast pace of urban life. The motel's sleek design carries through from reception and rooms to its dining outlets: The Hatch Waterfront Pub and 1909 Kitchen, a restaurant named for the town's first post office (and coincidentally the year Tofino was founded).

1909 Kitchen follows the trends of locally sourced and sustainable ingredients, including foraged ingredients — thanks to Chef Paul Moran. He's had a memorable career, winning the inaugural Hawksworth Young Chef Scholarship. »

**THE PARTY** always starts in the kitchen. On the western edge of Vancouver Island, the town of Tofino is a favoured destination for those wanting to leave behind the big city and embrace the welcome surroundings of the Pacific Rim National Park Reserve.



PHOTOS THIS SPREAD FROM  
LEFT *Chef Paul Moran;*  
*Boats docked at Tofino*  
*Marina Resort.*

TOFINO MARINA RESORT

CANADA

PHOTOS THIS PAGE  
CLOCKWISE FROM LEFT  
*The marina at  
night; Tuna  
Tataki at 1909  
Kitchen; Tofino  
Marina Resort;  
Side stripe salad.*



TOFINO MARINA RESORT



NORA HAMAIDE



LEILA SWORK



WAMBODA HARRIS

competing in the S. Pellegrino Young Chef competition, working in restaurants in Dubai and France, as well as Whistler's Nita Lake Lodge and The Outpost at The West Coast Fishing Club in Haida Gwaii — all before he turned 30.

1909 Kitchen is decorated in a welcoming palette of neutral tones: wood paneling is paired with white and gray marble, while chocolate brown leather banquettes are found beneath black-edged porthole windows. Modern wire metal chairs allow the natural light from floor-to-ceiling windows to flow through the room, and every diner to enjoy postcard views of the marina, ocean and mountains (and in warmer months, the patio). This laid-back atmosphere is as appealing to a couple wanting a quiet dinner as to a group celebrating after a day on the water. (The restaurant will prepare a guest's catch of the day for dinner).

Chef Moran's menu features wild-caught seafood, indigenous ingredients like sea asparagus and goose barnacles, herbs sourced from the Tofino Botanical Gardens and flavours from Mexico and Japan. Menu highlights include appetizers such as crispy baked kale with feta, tomato, oregano and red chile; green 'Scotch' olives stuffed with blue cheese, wrapped in ground veal and pork and panko breaded; and wild mushrooms served with soft quail eggs on rosemary bread.

More tasty options include side stripe shrimp in a salad of avocado, lettuce, jalapeno, apple and chives, dressed with aioli and cocktail sauce; Albacore tuna and white radish tacos; and Black Cod cooked on a cedar plank with miso and maple infused ginger sauce. And for those who want turf with their surf: Local Catch wood-fired pizza with side stripe shrimp, chorizo salami, fresh mozzarella and tomato sauce or a Crab Boil (12 hour notice needed) with Dungeness crab, clams, mussels, sausage, nugget potatoes and corn.

A rare option for a small town, 1909 Kitchen also offers late night dining at 10 pm at the Al Forno Bar.

Guests may have to dine twice during a visit to experience the breadth of Moran's menu — especially if the indulgence in savoury dishes didn't leave room for sweet treats like raspberry sorbet with crispy meringue or a modern take on an ice cream sandwich: black sesame macaroon with vanilla gelato. **TRIP**

#### 1909 Kitchen

Open daily for breakfast and dinner, Saturday/Sunday for brunch and dinner.  
[www.tofinoresortandmarina.com/restaurant/1909-kitchen](http://www.tofinoresortandmarina.com/restaurant/1909-kitchen)

Freelance journalist **WAHEEDA HARRIS** has been fortunate to explore six of the seven continents, happy to learn the culture, music, style and cuisine intrinsic to each, and insuring her hot sauce collection keeps growing.



SERVES 4

## Heirloom Peach, Burrata and Tomato Salad

*THIS DISH by chef Paul Moran is from the summer menu at 1909 Kitchen.*

**Heirloom Cherry Tomatoes** 400 g

**Heirloom Free Stone Peaches** 400 g

**Burrata Cheese** 200 g

**Sun Dried Moroccan Black Olives** 50 g, finely chopped

**Purple Basil** 4 sprigs

**Chopped Chives** 20 g

**Extra Virgin Olive Oil** 20 ml

**Freshly Squeezed Lemon Juice** to taste

**Salt and Freshly Ground Black Pepper** to taste

**1 WASH** and slice cherry tomatoes and peaches into bite sized pieces, place randomly on plates.

**2 SEASON** with salt, pepper, olive oil and lemon juice.

**3 ADD** a spoon full of burrata to the centre of the dish. Garnish with black olives, purple basil and chopped chives

**4 SERVE** with your favourite crusty bread and enjoy!