

# INFAMOUS

Sept. 10 - Oct. 10

HOT NEW  
RESTAURANTS  
FIGMINT  
WHINEOS  
NOODLE BOX

UFC CHAMP  
**MATT  
HUGHES**

SEXYTIME!  
**BORAT**  
adventures in myspace

WE ARE SCIENTISTS  
VANCOUVER FILM FEST

We play 20 questions with

# FERGIE

The Dutchess of Pop

25 BEST NIGHTS  
OUT THIS MONTH



now

## NEW: 3 ROOMS, 3 VIBES / FIGMINT

A combination of beautiful contemporary design and the kitchen creations of chef Lee Humphries are sure to make FigMint one of our cities new hotspots. Located in the Plaza 500 hotel at 12th and Cambie, the Evoke Interiors-designed room has three distinctive areas — a lounge, middle room and dining room — all with a different vibe and varied menus. The lounge lends itself to socializing, with a noticeable soundtrack, quality cocktail and wine list, and a shared-plate menu. The middle room is styled for dining and socializing, and has elements of both the lounge and dining room. Large parties and groups would find the middle area ideal. The dining room is exactly that, for serious diners who want to have the full culinary experience of what Humphries (formerly of Elixir at the Opus Hotel) can provide. Menu highlights include the pan-seared halibut, served with sweet bread, asparagus ravioli, sautéed spinach, chanterelles and licorice-red wine jus (\$28), and the oven-roasted cannon of lamb, with pomme fondant, fennel confit, tomato jam and thyme jus (\$30). In the lounge the dungeness crab and foie gras club sandwich with lemon basil aioli and petit herb salad and gazpacho (\$14) was a favourite. FigMint's overall aesthetic is clean lines, contemporary furniture and fixtures, and a charcoal-grey palette with rich accents. The huge white quartz bar in the lounge is impressive, as are the cityscape views. Open for breakfast, lunch, dinner and weekend brunch. Valet parking available.



FigMint, 500 W.12th Ave. (at Cambie) 604.875.3312 figmintrestaurant.com

## NEW: GRANVILLE ST. WINE BAR / WHINEO'S

Located in the same block of Granville as hot spot Sanafir, this modern wine bar offers up an extensive wine list along with tapas and a selection of beer and cocktails. The wine collection boasts some interestingly named bottles, including Fat Bastard and Cat's Pee on a Gooseberry Bush. Not familiar with those? Not to worry — a knowledgeable staff allows Whineo's to cater to both the experienced and those who are just beginning to explore. The long, narrow room has a somewhat baroque feel, with an 18th-century-style bar, black-and-white photos on the wall, and crystal chandeliers hanging from 14-foot ceilings. One of the coolest things about Whineo's is the private lounge and dining room, which is hidden behind a 12-foot bookcase. Rumour has it there's also a secret tunnel that connects to the basement of the Commodore. Open 5 pm - 2 am six days a week, till 1 am on Sundays.

Whineo's 1017 Granville St. 604.669.WINE whineos.com

## NEW: ASIA ON THE CHEAP / THE NOODLE BOX

Originating and hugely popular in Victoria, The Noodle Box now has a Vancouver home at 1867 W. 4th (near Burrard). Described as a "take-away noodle bar," The Noodle Box takes you all over Asia with dishes like Cambodian Jungle Curry, Thai Style Chow Mein, and Malay Style Fried Rice. Don't come expecting to be waited on, there is no table service, or for that matter many tables. It's fast (less than 10 minutes), healthy, and cheap (\$8-\$15), especially for what you're getting. If you're really in a rush, phone your order in ahead of time. While you're waiting for your meal, be sure to check out the chefs working their woks, it's quite a show. They like it when you cheer.

The Noodle Box, 1867 Wat.4th Ave. 604.734-1310 thenoodlebox.net

## ADD SOME STYLE TO YOUR DINNER PARTY

Forget the Safeway deli tray, mini pickles, and spinach dip in a bread bowl. If you want to give your party or event some real panache, have it catered by one of our favourite restaurants: Yaletown institution glowbal grill & satay bar. From full service canapé and hors d'oeuvres to seared fresh foie gras, truffled risotto and expansive seafood stations, the new division of Glowbal Restaurant Group will bring the glowbal experience to your event, complete with talented chefs and attentive servers. Perfect for weddings, stylish cocktail parties, corporate events and well-heeled social events. Recent clients have included BMW and a 500-person wedding for the Bandali family. glowbal catering 604.685.4569 glowbalgroup.com



# French kisse

By **DAENNA VAN MULLIGEN**  
The Wine Diva

**S**uffering from an image problem, feeling overlooked and underappreciated? What do you do? You get a makeover. What does a wine region do when the world wine market likes easy, juicy, sweet young things? Botox, South Beach and a personal trainer? Maybe not, but a few tactical manoeuvres — an appealing price point, a new name, a screwcap or Tetra Pak and, most important, a varietal label — certainly helps.

What's a varietal label? Historically, French wine has been geographically labelled (by region, village, château) with no hint as to what is actually in the bottle. Varietal labelling appeals to wine drinkers who don't want a degree just to drink. If the wine in the bottle is Chardonnay, the label says Chardonnay. If it's Merlot, it says Merlot. Simple and effective, and you don't have to figure out what the heck is in that pricy-looking bottle of Château Shake 'n' Bake you've been storing above your microwave for years.

By making wine in regions where land costs and history don't inflate the price (as opposed to Bordeaux or Burgundy) and by putting consumer-friendly labels on the bottles, you appeal to a new segment of wine drinkers. In the past year Wine Diva more and more of these affordable un-French-looking wines are on shelves. Many follow the Aussie critter label trend for mass appeal, others take the route of simplicity. Here's a simple, quaffable wine:

**Marreton Merlot, Vin de Pays de Vaucluse, 2004 (\$9.99)** I loves the single perfect red grape floating on the label. The Merlot smells of juicy red berries, earth and wet leather. Oh it's fresh, light and astringent with hints of tobacco and cedar. Stick it in the fridge for 15 minutes before cracking the screw refreshing red.

**Lulu B. Chardonnay Vin de Pays D'Oc, 2004 (\$15.99)** She's adorable ones. Lulu perched upon her chair, jaunty beret and cute French bob. Is she old enough to drink? Smells like a flaky baguette with a pat of butter topped with pear and apple compote and a spritz of lemon. A fresh, simple and unassuming wine with astringent finish.

**Gérard Bertrand Carignan, Vin de Pays D'Oc, 2004 (\$14.99)** opaque burgundy shade (a colour that looks far better in my opinion than on me) with rustic aromas of dusty earth, smoked berries and red cherry. In the mouth, fresh juicy red fruit, grainy tannins, bright mouth-watering acidity and a chewy finish. Available at private wine stores

**Laroche Viognier, Beziers, 2004 (\$16.90)** You read it here. This lush lass just arrived in Vancouver, bottle seams bright with cream-whipped peaches, fresh citrus, orange blossom, mineral notes and spiced vanilla. A rounded, oily mouth, finishing long, crisp and hot. At private wine stores

**Mas des Aveylans, Syrah Prestige, Vin de Pays D'Oc (approx. \$30)** Delicate aromas of cherries and sweet berries coated in dark chocolate, wet stone, dusty earth and minerals. A soft, velvety entry onto the palate, lightly spiced and elegant, the finish long with solid tannin. bottle to take to dinner at the in-laws. At private stores



## WINE DIVA-WORTHY EVENTS:

**Chef Meets Grape** — Taste B.C. wines paired with B.C. food. Vancouver Convention Centre, Thursday, Sept. 21, 6-9 p.m. \$45 tickets through Ticketmaster, 604-280-4444, or at VQA stores.

**16th Annual Bacchanalian Wine Festival** — Sample the wines of the Pacific Northwest Friday, Sept. 22, 7 p.m. at Storqueum. \$89 tickets available at 604-688-2382.

**Chilean Wine Festival** — Monday, Sept. 25, 7-9 p.m. Stanley Park Pavilion \$39.95 Tickets through Ticketmaster, 604-280-4444.

**BC Harvest** — Taste a selection of B.C. wines Saturday Sept. 30, 3 p.m. at Marquis Wine Cellars, 1034 Davie Street. Free.

www.wine