

FEATURE



The great brunch hunt

BY KARON LIU March 02, 2011 14:03

Top left: Globe Bistro's Swine and Dine Plate

This smorgasbord features pig six ways: sausage, house-smoked bacon, peameal bacon, pork confit, creton (pork spread) and maple crackling. Owner Ed Ho got the idea from Au Petit Poucet near Mont Tremblant: "They wowed me with a plate that had five different kinds of pork...I had to one-up them with an extra piece." (\$14. 124 Danforth Ave., 416-466-2000)

Meaty mark (out of 5): 5

Top right: Origin's Duck Confit French Toast

Where did Claudio Aprile get the idea to serve brioche, pickled blueberries, sesame-seed brittle, hoisin, Sriracha and duck confit on one plate? From a steamed pork bun and Peking duck, of course. "I don't think it's that avant-garde," he says. (\$17. 107-109 King St. E., 416-603-8009)

Meaty mark (out of 5): 2

Bottom left: Cowbell's Pulled-Pork Benny

"We wanted to add a pulled-pork dish to the menu and it manifested in an eggs Benny," says Mark Cutrara of his new brunch menu. The shoulder is brined for three days, smoked up to 12 hours and then braised in barbeque sauce. Cutrara swaps panko-crusting duck eggs for regular eggs. (\$14. 1564 Queen St. W., 416-849-1095)

Meaty mark (out of 5): 3

Bottom right: C5's Bacon-Stuffed Pancakes

Chef de cuisine Luigi Encarnacion has been eating his mom's bacon-stuffed flapjacks since he was a kid. C5's version is gussied up with house-cured bacon, foie torchon (poached foie gras), candied walnuts, macerated blueberries and maple Chantilly cream. (\$18. Royal Ontario Museum, 100 Queens Park, 416-586-7928)

Meaty mark (out of 5): 3

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