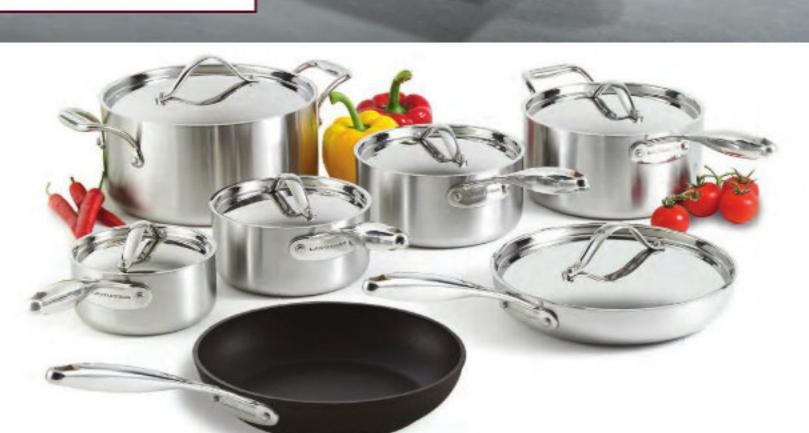


Creating the perfect Chef's Kitchen

IT'S BEEN SAID THAT A CRAFTSMAN CAN ONLY BE AS GOOD AS THEIR TOOLS-AND THAT'S CERTAINLY TRUE IN THE KITCHEN, WHERE PRE-CISION AND CONTROL MEAN THE DIFFERENCE BETWEEN THE MEAL OF A LIFETIME AND THE RUN OF THE MILL. IF YOU'RE SERIOUS ABOUT YOUR CULINARY PASSIONS, IT'S TIME TO MAKE SURE YOU'RE USING NOTHING BUT THE BEST.





Lagostina's Academy-Clad five-ply cookware features a stainless steel interior skin followed by three layers of aluminum and a magnetic stainless steel exterior. It's designed to provide the very best in heat conductivity, superior cooking performance and endurance, and it's suitable for all cooking surfaces, including induction. Heavy-gauge stainless steel lids trap steam to conserve flavour and nutrients while the forged skillets offer a non-stick layering system to prevent chipping and scratching.



Known for their awardyour culinary masterpiece than winning kitchen design, Montreal-based Cuisines an AVANI kitchen? The AVANI Steam creates custom feast. Storage and counter



Pick up all the tools you'll need in your arsenal, like this set of three porcelain mixing bowls, handcrafted by John Julian Design in England and perfect for everyday use. The one of a kind maple mortar and pestle will help reveal the scents of fresh ground spices, and is handmade by fatherdaughter design team Lance and Nikole Herriott.

CUISINES STEAM

solutions to suit each client's aesthetic and spatial needs. The Cuisines Steam Bromont Kitchen is a space fit for the rustic chef preparing a modern space is optimized while the juxtaposition of timber beams and contemporary surfaces strikes a pleasing balance.



AVANI KITCHENS

What better canvas to begin

the precise, modern design of

BASE collection begins with

expand with your changing

needs. A collaboration with

designer Johnson Chou, the kitchen island conceals a

cooktop and an expandable

tucked away to maintain the

dining table that's easily

pure minimalist décor.

the foundational unit that can

Coffee, espresso and cappuccino make a perfect finale to any meal; it's the closing verse and the last taste to linger. The Nespresso VertuoLine features a revolutionary coffee extraction system that recognizes each Grand Cru capsule to deliver the best result for a fresh brew with crema or an authentic espresso. For a lighter, easy to handle machine in a slew of punchy colours, Inissia delivers Nespresso's well-respected quality in a more compact model. The Centrifusio system guarantees extraction parameters are individually controlled and optimized for each Grand Cru variety. The result? A perfect cup every time.



36 | CANADAS BEST RESTAURANTS 2015 CANADAS100BEST.COM | 37