

THE

DISH

Hot restaurants, food trends, wines & chefs

“So how come one product is regarded—and priced—like spirit royalty, while the other is perceived as the booze equivalent of Kesha?”

PG. 42



The Empire Steps Up

→ THE FORTHCOMING TELUS GARDEN is emblematic of Vancouver’s whirlwind growth as a creative and economic force, so it makes sense that the complex’s food service should largely be the work of Emad Yacoub, whose Glowbal Group is among the city’s great culinary success stories of the past decade. Having closed his first restaurant, Yaletown’s Glowbal Grill, at the beginning of the year, the name will be reborn here as a vast notion of “North American cuisine—from Mexico all the way to Alaska,” alongside Nosh, a market-style café with sandwiches, salads, and more, plus an alley bar named, simply, Alley Bar. While construction frenzy continues, Yacoub is aiming for Nosh to open in July, with Glowbal Grill following in September and Alley Bar in 2016. “I’m never late,” he says, hopefully.

Glowbal Group’s Emad Yacoub in the midst of construction at Telus Garden

Andrew Querner