



The "Go Veggie" burger, at Gorilla Food

Pure Pleasure

If you think healthy eating equals boring eating, think again. The creative folks at Gorilla Food (page 60) serve up a colourful palette of **palate-pleasing raw, organic, vegan foods**, with an emphasis on ones grown locally and sustainably.

Worth Its Salt

Glowing in the middle of Black + Blue (page 59), inside a glass-encased meat locker, sits a **wall of Himalayan rock salt** lit up by LED strips. This bold example of salt architecture is used to age all of the meat served in the stylish steakhouse. It's enough to set a carnivore's mouth a-watering.



Green Cuisine

The newest Cactus Club (page 33) location is more than just a pretty face. Sure, the restaurant is situated right on the beach, offering a **stunning view of English Bay**, but it's also eco-friendly, with its living roof, organic herb garden and plentiful bike racks. The green building has been constructed to meet LEED Gold Certification. So, as you take in the spectacular scenery while nibbling on divine dishes created by Iron Chef Rob Feenie, raise a glass to Vancouver-style sustainability.