



David and Annabel in his eponymous restaurant, Hawksworth. Opposite: left, roasted carrot salad with avocado; right, roasted halibut with potato gnocchi, eggplant and English peas



Their Vancouver

Power couple David and Annabel Hawksworth dish on their lives and their city **BY SHERI RADFORD + PHOTOS BY KK LAW**

Annabel had been to Vancouver just once before moving here. "I didn't really know what I was getting into, but I was up for an adventure and something new," she says. David is the reason she left London, England: the up-and-coming chef swept her off her feet. A mere five weeks after his marriage proposal, they tied the knot; one week after that, they moved to his hometown, Vancouver. And they couldn't be happier here.

He runs his namesake restaurant, Hawksworth, winner of countless awards and accolades since it opened in 2011, as well as the more casual Bel Café, named after Annabel. She runs Hawksworth Communications, a boutique PR agency with clients such as Tiffany & Co., Le Creuset, Tinhorn Creek Vineyards and, of course, her husband's two restos. Somehow they manage two demanding careers, a marriage and a high-energy, six-year-old son. "There's a lot of juggling involved," Annabel says. "You've got to have a schedule," adds David. According to Annabel, they sneak the occasional kiss at the office: "We work together, so we see each other every day. We share office space. So there's the odd tender moment, now and again, that we manage to steal during the day."

What does a chef do on his rare day off? Cook, of course. On a Sunday afternoon, David likes nothing better than to fire up his home pizza oven and entertain a large group of family and friends. Annabel is happy to leave the meals to him: "I cooked for him once, very early on in our relationship, when we were dating in London, and it was quite disastrous." Loyal, David defends her baking: "Her Christmas cookies are phenomenal."

In other free time, the couple takes their son bike riding around Pacific Spirit Park or Granville Island. David enjoys fishing in the Pitt River and the Queen Charlotte Islands and snowshoeing on Cypress Mountain. He confides that "the key to Vancouver is to make use of the winter." They take regular trips to Whistler for the skiing, Tofino for the surfing, London for family visits, and New York for the dining and sightseeing. Wherever they go, food forms a large part of the trip. Says Annabel, "I've travelled with David and his chef de cuisine, and they could do four dinners in a night and three lunches." David corrects her: "We've done two lunches and two dinners a day. We're very strategic, so there's no bread, we only eat half the dish, and we don't have dessert. It's not a lot of food. It's more about the flavours." Looking skeptical, Annabel points out, "You guys are groaning at the end of it."

One thing they can agree on: their busy schedules leave them little time to eat out except while traveling. Still, they do have a few favourite local haunts: Dan Japanese Restaurant, Kirin Restaurant, L'Abattoir, The Bibò, Nicli Antica Pizzeria, Vij's, and Thomas Haas Chocolates & Patisserie. Adds David with a grin, "And Hawksworth Restaurant!"

When it comes time to shop, Annabel heads to The Cross for home decor, Misch for women's fashions and Redfish for kids' clothing, while David prefers the speed and convenience of using a personal shopper three times a year at The Room in The Bay. As a chef, he's drawn to all the gadgets in Gourmet Warehouse. And they both enjoy Granville Island, picking up seafood from The Lobster Man or Finest at Sea.

Their Vancouver? An essential adventure. **B**