

where **TO DINE AWARDS**

From funky pubs to cool après-ski spots to formal dining rooms, Whistler's dynamic dining scene has it all. Local, sustainable fare fills the plates, while BC wine and beer make for perfect pairings. Where's well-travelled readers weigh in with their taste-filled finds in our annual Where to Dine awards. BY SHERI RADFORD

APRÈS-SKI

Garibaldi Lift Company

4165 Springs Lane. 604-905-2220. See page 22. Whether for après-ski in winter or après-mountain bike in summer, the huge patio at the Garibaldi Lift Company is the ideal spot to kick back with a cold beer after an energetic day on the mountain.

FINALISTS

Longhorn Saloon & Grill (page 22); Dusty's Bar and BBO (page 28).

FAMILY FARE

The Old Spaghetti Factory

4154 Village Green at Crystal Lodge. 604-938-1081. See page 26. Kids love the ice cream that comes with each Old Spaghetti Factory meal, while parents are partial to the salad, sourdough bread and coffee or tea that are always included. The comfort foods on offer range from baked tortellini to baby back ribs to (of course) spaghetti and meatballs.

FINALISTS

Earls (page 25): Milestones Grill & Bar (page 25).

INFORMAL

Earls

220-4295 Blackcomb Way. 604-935-3222. See page 25. Earls is pretty much synonymous with the concept of West Coast casual.

with menu choices such as warm spinach and feta dip, Santa Fe chicken salad, Dungeness crab and asparagus linguini, and an assortment of popular burgers and sandwiches.

FINALISTS

The Keg Steakhouse and Bar (page 29); 21 Steps Kitchen & Bar (page 25).

FORMAL

Araxi

4222 Village Square. 604-932-4540. See page 29. Long before the 100-mile diet became a trend, Araxi was focusing on seasonal ingredients from local producers. The menu is filled with farm-totable fare, everything from the produce to the beef to the seafood.

FINALISTS

Bearfoot Bistro (page 29): Rimrock Cafe (page 29). W

To vote for next year's winners, visit www.where.ca/whistler. To see Vancouver's winners, visit www.where.ca/vancouver.