

# Not the Usual Suspects

HEREWITH,  
THE KITCHEN  
HEROES YOU  
MIGHT NOT  
KNOW—BUT  
SHOULD

Time to give kudos to the struggling artists. The ones who don't make the usual best-of lists generated by the usual media when time comes around to slap together ye olde annual restaurant guide. You know the names (and we love 'em too, don't get us wrong): Jamie, Marc, Mark, Michael, Susur... and sometimes, maybe, a woman? Herewith, our highly biased list of the unsung heroes of dining. Some will be names you'll probably never hear again and some will be future stars—either way, these folks are in the back washing your lipstick print off the Spiegelau, cooking your grass-fed beef tenderloin when the head chef is on the golf course, and crumbing your table while you play footsie with the boss. These people are the blood and guts of the restaurant industry in Toronto, as nominated by real industry folks.

## Women on the Verge

**TOBEY NEMETH** (WINE BAR CHEF)  
**JAMIE KENNEDY** WINE BAR

Tobey is tough as nails but she keeps the "screaming asshole chef" thing totally in check while consistently producing amazing food and following in the boss's footsteps by participating in worthy charitable events.

**JOSHNA MAHARAJ** (instructor)  
Dish Cooking Studio and The Stop Community Centre

**SUZANNE BABY** (head chef)  
Gallery Grill at Hart House

**AMAR PATEL** (chef/owner)  
Indian Rice Factory

## The Manipulators of Meat



**NATHAN ISBERG** COCA

On any given night at Queen West's busiest resto-tapas bar, Isberg dishes out at least a dozen meats, from mammal to fowl and fish—horse carpaccio, marrow bones, duck sausage, cured pork, salt trout, even some beef... and it could all change the next night. The meat geek studies hard: from books on ethics to the joy of innards; he also cooks at all the right eco-conscious charity events. Good conscience breeds good eats.

**TOBEY NEMETH**

**JAMIE KENNEDY** WINE BAR

The genius of Jamie Kennedy is revealed by the presence of Ms. Nemeth, who (wo)mans the chef's bar. And wow: so-rare-its-blue hanger steak (with northern woods mushrooms) and nibble-to-the-bone grilled short ribs are just for starters. Duck confit is salty-crispy greatness, and braised lamb shoulder is what fall should be about. Period.

**MARK CUTRARA** COWBELL

Last year's darling of the Danforth (at Globe Bistro) struck out on his own, opening in Parkdale this summer. Carnivore meets localvore—dig into bresaola, terrine of pork-veal-chicken, beef pot pie or a 16-ounce Healthy Butcher pork chop. Eat well while supporting community infrastructure!

**DOUG PENFOLD** CAVA

As Chris McDonald's partner, Doug Penfold (ex of Canoe, JKROM, The Fifth, etc.) does the heavy lifting while McDonald mans the charcuterie and esoteric bits. A glorious meatfest, from sweetbreads and tripe to venison and lamb, all orchestrated with Latin persuasions.

## Washers of Dish

**SELVA SINNATHAMBY** GEORGE

Lorenzo Loseto hired Selva eight years ago at Zoom, and they are still together now at George. Selva is known by many people in the business as the Godfather of the dishwashers.

**BALA** (Sivabalan Muruggan)  
Canoe

**SRIYAYAVAN THAMBYAYA**  
CFood, Alleycatz, Rose & Crown (simultaneously)

**SUDAN** (Sutharsan Suppiah)  
Biff's Bistro

## Sous Chefs

**GUY RAWLINGS** COWBELL

After stints at Michelin-starred L'Enclume and The George Hotel in England, Guy came back to Canada to help Mark Cutrara open the tiny and deservedly lauded restaurant that's sparking up Parkdale's dining scene. Local ingredients are lovingly presented in a fine-dining/comfort-food style, with reasonable prices to boot.

**ALEX TSO** Chez Victor

**TIM DUNCAN** Niagara Street Café

**PETER TOMKINS** Quince

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