



## Hit the Hot List

White-hot right now, these sexy restaurants are the current it spots. With only 30 seats, tables are hard to secure at west-end bistro **Cowbell** (1564 Queen St. W., 416-849-1095), where chef Mark Cutrara performs his own butchery in-house—now that's fresh! Asian-fusion haven **Rain** (page 80) offers sides like rainbow carrot kimchee crafted by Made To Order chef Guy Rubino—the kitchen is so hot, Iron Chef Masaharu Morimoto recently stopped in for a visit. In Old Town, hip **Kultura** (page 78) regularly seats movers and shakers for tapas-style fusion nibbles and 24 varietals available by the glass in a retrofitted historic space. Nearby **Colborne Lane** (page 78) screams delightfully avant-garde, courtesy of genius chef Claudio Aprile—who devises gastronomic mini-feats like vacuum-packed pork braised for 36 hours—to the contrast of exposed brick and beams with an über-modern onyx bar. The cool factor at the Distillery's **Perigee** (page 79) is that you can see chef Pat Riley cooking your meal in the open kitchen. Try the omokase ("trust me") menu to see what delicacies he'll prepare just for you. Named for a Spanish grape-growing region, hit midtown **Cava** (page 78), which serves tapas that pair well with wine.