

## REVIEW



Photograph: Bryce Martine

## Globe Earth

### Ed Ho doubles down on his Globe Bistro success with an excellent new Rosedale resto

BY ALAN A. VERNON & SEAN KELLY KEENAN March 24, 2010 21:03

**EDITORIAL RATING: ★★★★★**

Address: 1055 Yonge

Phone: 416-551-9890

Dinner for two: \$100 including taxes and tip

Reservations: Yes

Wheelchair access: Yes

Ed Ho's success with Globe Bistro on the Danforth could easily be chalked up to beginner's luck. The former Bay Streater had little to no experience in the restaurant biz, yet managed to pull off a bistro that attracted such stellar talents as Mark Cutrara, Ben Heaton and current master chef Kevin McKenna.

With that kind of clout in the kitchen, it's no surprise that Globe became a darling destination. And with that track record, Ho figured it was probably worth the risk to set his sights on Rosedale and open [Globe Earth](#). Why risky? Ho took over what some might call the restaurant address from hell, a veritable Indian burial-ground location that hasn't housed a long-term hotspot since Cibo shut its doors back in the last century.

But true to form, Ho's Earth has already proven that it's not the building's history, but what's inside at the moment, that counts. And the transformation to what's inside at this moment has been nothing short of mind-blowing: think citified chic chalet.

More marvelous is a menu by McKenna (doing double duty at both Globes) that is simple, yet features sufficient splashes of sophistication to make it truly a standout. Smartly positioned as a neighbourhood haunt, it is relatively inexpensive, its carte filled with "small" items, making it the ideal menu for noshing over drinks after five.

Where else can you find a charcuterie plate with items like chunky house-made brawn (like headcheese only with many pig parts) and a velvety-smooth rillete sided with baguette toasts and Kozlic's triple-crunch mustard for \$5? Or a massive – repeat, massive – portion of white-fish fritters that explode with flavour for the same price? Ewenity curds (\$5), sweet morsels of creamy sheep's-milk cheese, are swaddled in a barely-there batter that's so light and airy they could levitate off the plate. A jump to \$12 for a steak tartare may push the app's price point in line with other higher-end eateries, but it could very well be the best tartare in town. It features just the right amount of mustard and caper zing and is topped with poached quail eggs.

Another clever concept is locally raised meat sold by the ounce – rib-eye from Wellington County and Perth County Berkshire pork chops, for example. A four-ounce cut of Cumbrae's dry-aged beef tenderloin (\$2.99 per ounce) is served overdone, but its replacement is bang-on, even if the side of green beans is a trifle too al dente (though at this price it's a wonder you get any veggies at all). A single Dorset lamb rack bone (\$3.19 per ounce) is also a tad overcooked, but yummy delicious just the same. Yukon gold frites (\$6) with smoked salt don't last long, but the cardamom roasted carrots (\$6) are unevenly cooked. And a house-made pancetta gnocchi (\$17) needs more bacon to cut through the heavy-handed flavours of goat and parmesan cheeses.

A baked smoked trout, red onion and chevre flatbread (\$10), fired up in Globe Earth's wood-burning oven and topped with baby arugula, is a great intermezzo. And there just aren't enough superlatives to describe the Shepherd's Pie

(\$21). Served in a rustic cast-iron pan, fork-tender venison and carrots are covered with gorgeous, crusty, thyme-laced mashed potatoes. (Warning: ask for the house-made ketchup on the side. You do not want to bury this dish. We're not sure why the kitchen wants to either.)

For the end of this feast, a maple-sugar tart (\$6) with bacon fat-laced whipped cream actually works, adding some smokiness to an otherwise sweet classic. Add to that some aged cheddar ice cream with apple crumble or sheep's-milk pancetta with wild blueberries (\$6 each) and, in spite of some mini-misfires, this is a meal full of earthly delights. Ho, you did it again. What is the old adage? First time lucky, second time's the charm.

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