



GLOBE EARTH (1055 Yonge, at Roxborough, 416-551-9890, globeearth.ca)
Open for lunch Monday to Friday 11:30 am to 5 pm, dinner nightly 5 to 11 pm.
Brunch Saturday and Sunday 11 am to 5 pm. Closed holidays. Licensed. Access: barrier-free.

NOW RATING

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RESTAURANT REVIEW

Globe Earth seeks locavore glory

Green-themed tasting menu high on conscious Rosedale resto's Earth Day agenda

BY STEVEN DAVEY

Globe Earth has big plans for Earth Day.

Cousin to the east side's Globe Bistro, the recently launched Rosedale resto celebrates the planet's birthday on April 20 with a green-themed tasting menu. A hundred and fifty bucks gets you five courses with wine, starting with eco-conscious canapés of smoked Durham County trout, Northern Woods pickled mushrooms and 100 Mile "fromage de tête." That's some pedigreed headcheese!

"I just like people to know where everything comes from," explains both Globes' chef, Kevin McKenna. "I'm proud of all our farmers and suppliers."

Chef has reason to be. On his regular card, Rodney Clark supplies the oysters (\$2.50), Cumbrae's contributes a naturally raised dry-aged beef tenderloin served charcuterie style (\$2.99/imperial ounce) and Best Baa is responsible for the chèvre in the gnocchi (\$17 dinner only). Norfolk County provides a great slab of fatty seared pork belly (\$9) glazed in maple syrup, a kimchi slaw and steamed Chinese buns spread with pork fat on the side.

Flatbreads (all \$10) arrive crisply blistered and deliciously dressed with Markus's oyster mushrooms, Ruth Klahsen's creamy Toscano sheep's cheese and Jane Doe's arugula. More meaty 'shrooms find their way into lemony ribbons of tagliatelle finished with garlic confit, spinach and a toss of smoked baby Roma tomatoes (\$17 dinner/\$13 lunch).

Everybody's doing a burger these days, and McKenna's no exception. His, a hefty 8 ounces of ground Wellington County rib eye, is layered with Ewenity Dairy's cheese curds, grilled Pingue pancetta, house-pickled dills and Boston lettuce (\$16/\$15, with Maldon-salted frites). Shame that a kitchen with the culinary credo "think global, eat local" serves its burger with three times as many spuds as you can eat.

At lunch another day, Globe's ballyhooed "Canada's Finest Plate" (\$18/\$25 to \$29 dinner) appears to be cobbled together from mains, in this case half a roasted Ontario-born Cornish hen on a bed of puréed sweet potato and wilted greens. Tasty enough, but hardly flag-waving stuff. An equally rustic Niagara apple crumble with aged cheddar ice cream (\$6) follows.

Brunch kicks off promisingly with a basket of pastry chef Ilana Awronski's sweetly iced Danishes, crumbly coffee cake and perfectly flaky scones with whipped butter and strawberry pepper jam. Topped with a runny egg, the Chef's Brekkie skillet of straight-from-the-oven baked beans studded with bits of Tamworth suckling pig and boudin noir blood sausage (\$12) aims for Hoof Café but misses the mark, while the aptly named Swine & Dine – three eggs, six kinds of pork, including double-smoked bacon, maple crackling and Québécois creton, and "lots of toast, no salad" (\$17) – should come with a defibrillator.

But McKenna gets the balance right with a simple vegetarian omelette (\$12), today roasted red peppers and parsley paired with both a fingerling potato salad in mustardy mayo and mesclun in wild blueberry vinaigrette. Not surprising when you discover he's done stages with two of the top chefs in the world, Eigensinn Farm's Michael Stadtländer ("my mentor") and the Fat Duck's Heston Blumenthal. Any lessons to share?

"Heston wasn't around that much," remembers McKenna. "I was quite young but I learned how to work in a Michelin-starred restaurant, all of the attention to detail and hard work that's involved – what they call the 'European standard.'"

"But with Michael, I learned a greater appreciation for animals, to feed and raise them, take them to the abattoir and then serve them. Most chefs think meat comes from a vac-pack bag." □

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