

The latest restaurant buzz, including what's opening, what's closing, and where to eat, drink and be seen

Opening

Introducing: E11even, MLSE's attempt at fine dining



Cookies are served on a glass pedestal with milk

MLSE's Maple Leaf Square follow-up to [Real Sports Bar and Grill](#) is E11even, an unpretentious spot also in Maple Leaf Square designed to fill the void of fine-dining options in the waterfront area. It should be an easy task, considering it's next door to the ACC and in the same building as the newly opened Le Germain hotel.

The decor—dark wood and sleek leather banquettes—and executive chef Robert Bartley's gourmet comfort food menu are meant to appeal to a wide group of diners.



The menu features such classics as shrimp cocktail and crab cakes

“It’s the type of food you want to be able to cook at home—all recognizable dishes with recognizable flavours. Classics, executed well,” says Bartley. “To me, this is a great representation of North American cuisine, and we think people will love it.”

Such standbys as shrimp cocktail, crab cakes and steak are on offer. But there’s also the rich lobster cobb salad (\$34) with blue cheese, buttermilk dressing and a whole lobster tail, and the tuna tartare (\$18), a small tower of glistening fish and avocado served with celery-salted house-made potato chips.

Wine is a big focus, with over 3,500 bottles stored in a glass-encased cellar (diners peruse the lengthy wine list via iPad). An There are over 650 bottles on hand with more than 30 wines offered by the glass, ranging from \$9 to \$90. So while pretentious may not be the aim, indulgence is.

E11even, 15 York St., 416-815-1111, e11even.ca.

by [Tabassum Siddiqui](#)