

Review: e11even, Toronto

FOOD LOVE | APRIL 18, 2013 | 0 COMMENTS





We were zooming down York Street. I sat in the passenger seat trying my best to offer up directions to my cousin Michelle (playing the role of The Driver). We successfully spotted **e11even Restaurant** a hop, skip and a jump from the Air Canada Centre. It seems like I've been visiting this hood a lot recently: devouring the cities best wings at **Real Sports**, checking out **Metric Live at the ACC** and nibbling on bar bites at **Play Lounge** at Hotel Le Germain Maple Leaf Square.

I had been meaning to pop by e11even to sample their menu for some time. It is obviously popular with sport and concert fans but is also an ideal restaurant to grab dinner on your way to a show at The Harbourfront Centre. Literally a five minute walk from door to door! They offer a handy valet service so once we had tossed our keys out the door we found ourselves zipping past the restaurants open concept bar and into comfy seats overlooking the kitchen.

Michelle has been a lover of dance ever since she was a wee one. She studied ballet for years so I was obviously delighted to take her to a dance piece from China playing at World Stage. A dinner and theatre date! We started off the meal sipping on two cocktails. The beverage list here is an extensive one and offered up on iPad. I love encouraging tech at the table. Over the course of the next two hours we adventured through menu highlights: sweet and sticky bacon, refreshing crab cake and a generously plump and pink ribeye adorned with roast garlic and chimichurri.

The final bow of the evening were two sweet treats in the brownie and pudding camps. Michelle was absolutely giddy over the sticky toffee pudding which may or may not have been due to the surge in her blood sugar. After several sips of wine and a hearty feast we waved goodbye and







found ourselves skipping under the Gardiner Expressway, sufficiently satiated and primed for dance-tastic inspirations.

Special thanks to Maple Leaf Sports for hosting me as their guest at e11even Restaurant.

We sampled (* notes my favourites)

Chi Martini

Aperol Spritz *

Crab Cake *

mustard remoulade

Double Cut Bacon *

maple sherry glaze

Sheep's Milk Ricotta

fresh herbs, grilled country bread

Cheeseburger

all the way with the classic fixings

Signature Roast Chicken

mashed potatoes, country stuffing

Dry Aged Ribeye *

roasted garlic, chimichurri

Sticky Toffee Pudding *

Warmed Nut Brownie *

#441 restaurant reviewed in Ontario since moving to Toronto in 2010.





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