

THE DRINK

By Kristin Amico
Photography by Andrew Rowat

Hail, Caesars!

Canada's favorite brunch cocktail embraces Toronto multiculturalism



The Caesar—Canada's Clamato-bolstered take on the Bloody Mary—is experiencing a renaissance at the hands of Toronto bartenders. At Maple Leaf Tavern, cocktail consultant Naren Young pairs gin with cold-pressed vegetable juice, fresh clam stock, coriander salt, and fresh dill. “Our version offers a cleaner, brighter flavor profile than many that use commercially produced mixers,” says the bar’s managing partner, Todd Morgan. In Chinatown, the modern

dim sum restaurant R&D offers a sweet and spicy version with shiitake-infused vodka, garlic hoisin sauce, and the Korean chili paste *gochujang*. And at the Midtown Lebanese restaurant Tabülè, the Caesar (pictured above) reflects the flavors of the Middle East, thanks to harissa, basil, pickled turnips, and a rim dusted with sumac and za’atar. “It tastes like home,” says director of operations Diana Sideris. “I can’t picture brunch without a Caesar on the table.”

THE SNACK

Hangzhouese Lu Dou Gao

If Americans are familiar with mung beans, it’s likely from



Indian dal or (in sprout form) as a garnish for Vietnamese pho. But in China, the *lu dou* (“green bean”) is used to make desserts like *lu dou gao*, decorative cakes that can include fillings such as red bean paste. Mung beans

supposedly have cooling properties, making the molded cakes especially popular during the summer Dragon Boat Festival, but regional variations on the pastries are available in markets and bakeries year-round. In Beijing, they’re drier and

fluffier; in Hangzhou, the addition of cooked lard or vegetable oil makes them softer and more delicate. For perhaps the best *lu dou gao* in Hangzhou, visit the bakery Hu Ji, on Wulin Road near the Guo Da Shopping Mall. —Amber Gibson

THE VINTAGE

Uruguay Wine Country

“Well-traveled wine aficionados have been there, sipped that when it comes to France, Italy, and Spain,” says Andy Levine, founder of DuVine Cycling + Adventure Co. “Uruguay is as beautiful as Europe’s classic regions and offers all the same oenophile appeal.”

This South American nation’s wine industry blends the old-school and the high-tech. You can explore the region (and its signature tannat wines) with DuVine’s seven-day bike itinerary, which includes one of the country’s oldest vineyards, the 1909 Narbona Wine Lodge, 150 miles northwest of Montevideo, and its current star, Bodega Garzón, 50 miles northeast of Punta del Este. “We’ve discovered a new appellation here—it’s like a little Tuscany,” says Bodega Garzón GM Christian Wiley.

At each stop, you can use your phone to learn more about the wines. This year, Uruguay became the first country with 100 percent traceability; scan the QR code on each bottle for grape varieties, sustainability methods, and more. —Michaela Trimble

