

Plenty to eat, drink and be merry about around town this month

# Chinese classics and Richmond tapas

By Tim Pawsey

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There's also the thing about the food. It's not just the food that's different, it's the way it's served. It's more like the food you'd find in a restaurant in New York or San Francisco. It's more like the food you'd find in a restaurant in New York or San Francisco.

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A smiling chef at Tapenade, Richmond's new tapas restaurant.

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Recently surfaced on the Steveston waterfront in the former Sleighs/Delgado premises is Tapenade (3711 Bayview Street, Richmond 604-275-5188), a sunny room that delivers on its Mediterranean promise.

The menu is headed by a smartly priced and tempting tapas selection that delivers one small plate for \$3.99, three for \$10.99 and five for \$17.99. Our sampling included bocconcini in very fresh pesto, zesty potatoes provençal and marinated grilled artichokes, before moving on to crab cakes (a bit sloppy) with roasted red pepper aioli (\$8.95) and (more successful) flavourful fresh mussels steamed with saffron, sambuca, garlic and onions (\$8.95).

This is a smart room with a menu

that seems to roam happily between bistro French and casual Italian, with offerings such as cioppino, steak 'n' frites with caramelized shallot and mustard jus, and poached wild salmon with lavender beurre blanc. Dinner entrées, for the most part, stay well under \$20 and wines are also well chosen and reasonably priced. We'll definitely be back.



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