

# Classic French fare done well at Tour de Feast.



Chris Dagenais, North Shore News  
March 11, 2014 02:07 PM

You know that there is considerable talent in a restaurant's kitchen when an octopus dish edges out onion tart and duck confit – both delicious, proven staples of a French bistro menu – for the position of tastiest item in a meal.

Such was the case on a recent visit to Tour de Feast, the small bistro situated in the middle of an industrial block on Mountain Highway just north of Main Street.

Now, to be fair, the onion tart gave the cephalopod preparation a good run for its money, its perfectly seasoned, delectably gooey, golden onion interior supported by flaky pastry and a side salad of micro greens tossed in pungent, truffle oil-rich vinaigrette.

Still, that octopus, served three ways (as thin, nearly translucent carpaccio, braised, and as crunchy, dime-sized crisps) was a revelation of new flavours and textures, a gorgeous study in the fully realized potential of a not-so-common principal ingredient.

The carpaccio component was astoundingly tender, offering just the faintest hint of resistance to the bite. The morsels of braised octopus were more tender still and paired best with the simple accompanying green salad. But it was the octopus crisps that stole the show. Their deep brown colour, light crunchy texture and appropriate saltiness seemed like a new riff on bacon. I couldn't help but imagine that a bowl full of these crispy little ocean treats paired with a frosty pint would be a perfect snack on game day.

Tour de Feast enjoys a growing reputation for exceptional French cuisine, earned principally for its brunch and lunch service, dinner being a fairly new addition to its meal offerings.

# THE DISH: New meals at Tour de Feast.



Chris Dagenais, North Shore News  
January 17, 2017 01:50 PM

On my visit, there were four appetizers and four mains from which to choose. I kicked things off with a seafood salad featuring a light and crispy fritter of crab and octopus, crostini with succulent morsels of rare albacore tuna, organic greens in a fresh and tangy vinaigrette, and various avocado “textures,” including puree. As expected, the salad was carefully presented, with ingredients tucked to one side of the plate and slivers of orange pepper, rings of fennel and halves of black olives adding striking colour and artistry.

The fritter was delicious, a nice update to the ubiquitous crab cake that still populates menus across the province, and the tuna was perfectly seasoned and had a lovely pink hue in the centre. My main course, called Market Meat, was truly great and, at \$30, was outrageously good value given the quality and size of the dish. A hefty portion of sliced, AAA organic bison flat iron steak was nestled beside a tasty hash of braised venison (the portion of which could have easily been an entrée on its own), little golden ricotta gnocchi, and mushrooms in a creamy peppercorn jus; I hope to see this inspired creation again on Jhanjee’s constantly evolving menu.

# Tour de feast makes it to the “Top 100 restaurants in Canada.”

50. [Mamajoun Armenian Pizzeria](#) - Toronto, ON
31. [Chris Jerk Caribbean Bistro](#) - Toronto, ON
32. [Richmond Station](#) - Toronto, ON
33. [Duchess Bake Shop](#) - Edmonton, AB
34. [Miku](#) - Vancouver, BC
35. [Huevos Gourmet](#) - Toronto, ON
36. [Tour De Feast](#) - North Vancouver, BC
37. [Cafe Frida](#) - Montréal, QC
38. [Smithe Salad](#) - Vancouver, BC
39. [Ricks Good Eats](#) - Mississauga, ON
40. [Pai Northern Thai Kitchen](#) - Toronto, ON
41. [Indian Roti Kitchen](#) - Vancouver, BC
42. [Banh Mi Boys](#) - Toronto, ON
43. [Byblos](#) - Toronto, ON
44. [The Bicycle Thief](#) - Halifax, NS
45. [La Taqueria](#) - North Vancouver, BC
46. [Rasa](#) - Toronto, ON



The screenshot shows a news article from Global News. The header includes the Global News logo, a menu icon, and a search icon. The article is categorized as 'LIFESTYLE' and dated 'January 17, 2017 3:35 pm'. The title is 'Best restaurants in Canada, according to Yelp reviews' by Patricia Kozicka. Below the title are social media sharing icons for WhatsApp (1), Facebook (3.7k), Twitter, LinkedIn, Email, and a more options menu. The main image shows a plate of food, likely a dish from one of the restaurants mentioned in the list.

*Vancouver is home to 40 of the country’s top 100 restaurants, according to a ranking released by Yelp Canada. Tour de Feast is proud to be one of them!*