

Fashion, Film, and Food – The Herald's Lifestyle Section

Tell us it's true Pierre!

In a knowing nod to what people have been calling it for months, Pierre Baudelaire has finally settled on a name for his restaurant. Always a capricious spirit, Pierre has, over the past two years, called his restaurant, Gastro Bistro, The Red Spot, Le Diner, and Nourishing. For another chef, such a changeable identity would have killed their career. Here, it only led people to ignore the name, and call it “that place at the end of Maple...”

After his beloved sister Marie Baudelaire told him she'd heard his restaurant described that way three times in the past month, Pierre laughed, and decided he might as well go with what people were already saying. He swears the restaurant will be permanently called **At the End of Maple**, but only time will tell if that's true.

—Tyrone Mason

Hudson Twins

Hailey and Hannah Hudson's new film *Horror for Hire* opened last week, only to be universally panned by the critics. The ladies showed a brave face at the highly-publicized premiere, but audiences seem to have sided with the critics on this one—few tickets have been sold, and it appears like the film will be released on DVD much sooner than planned. Neither Hailey nor Hannah was likely to be nominated for an Oscar for this performance, but the script itself doesn't seem to have helped—the dialogue is stilted, and the concept itself is poorly thought out—as though the entire film was created around the need to have roles for both twins...

—Alfred Danzen

Not climbing up to The Loft any time soon...

Formerly one of the city's most happening martini bars, **The Loft** has, again, been the target of peculiar, gruesome vandalism, affecting customers, and causing many to avoid the location. Reports are linking the attacks to retribution directed at the owners of The Loft, but the culprits have not stepped forward to take credit, and the police seem either worryingly unperturbed by these continued disturbances, or complacent. Until the culprit is found, this author, at least, doesn't plan to go anywhere near The Loft—lest she stain her shoes with something unspeakable.—Dorothy Kopp

Food, Fabulous Food!

Dockside, a new restaurant on the riverfront promises, in its promotional material, an authentic dining experience, featuring the freshest fish money can buy—the restaurant has dock access to unload a catch directly into the kitchens, without even passing through the fish market. Now, honestly, I don't know about authentic; growing up, we ate mostly chicken and beef, so fish is hardly in my blood. I can, however, say that *Dockside's* fish is divine—it smells heavenly, flakes on the fork, and slides over the tongue with nary a hint of an unpleasant aftertaste. It's a shame the rest of the menu is not as well-executed; my dining companion's potatoes arrived unevenly cooked—almost mealy on the outside but still hard on the inside. My vegetables were a classic study in trying too hard—their flavors got lost in the sauces and spices added to jazz things up. The only thing on the menu that matches the fish for quality and execution is the ice cream—It's delivered fresh every day from a local creamery, who manufactures it in small batches, with flavors only available at *Dockside*. If you love fish, *Dockside* is worth a visit—just remember the fish ought to be the star of your meal there. And if you don't like fish? Visit on a weekend afternoon for ice cream and people-watching. Two and a half stars.

—C.J. Charles

At the End of Maple

Appetizers

Roasted beet soup with ginger and thyme. Garnished with whipping cream and crème fraîche – \$15

Baby spinach salad with crumbled bacon, crisp snow peas, ripe strawberries, and a lemon-poppysseed vinaigrette – \$16

Crustini with marinated cherries, goat cheese, and toasted walnut pieces – \$17

Entrees

Pan-seared halibut, served with grilled mushroom risotto and asparagus tips – \$35

Rosemary-rubbed standing rib roast, served with roasted garlic mashed potatoes and marinated peppers – \$37

Quail stuffed with long-grain rice, carrots, and turnips, served with raspberry-honey sauce – \$38

Desserts

Warm gingerbread cake, with vanilla-cardamom custard, and poached pears – \$14

Black raspberry mousse, served in a chocolate bowl, accompanied by a sliver of angel food cake – \$16

Chocolate-hazelnut torte, with hazelnut praline shards and Frangelico whipped cream – \$15

White wine

House white – Salaris Vineyards, from the United States – \$35/bottle

Moulin Maine Vineyards, from France – \$45/bottle

The Falls Vineyards, from Canada – \$55/bottle

Red wine

House red – Jaguar Vineyards, from Chile – \$35/bottle

Marble Creek, from the United States – \$45/bottle

Castel de Lyons Vineyards, from France – \$55/bottle

Libations

Italian coffee – served with a single biscotto – \$7

Cocktails – custom-blended by the bartender – from \$12

Imported sparkling water – \$5

Specialties—we have an extensive cellar, see the wine steward for current selections