

SECOND ANNUAL
BEST
RESTAURANTS
EDITORS' CHOICE
AWARDS

For the second year in a row, we've chosen some memorable restaurants from our past year's dining experiences throughout the Okanagan to bring you an eclectic, sometimes eccentric, selection of what we think are this year's most deserving restaurants. But hey, if you think the reasoning behind our choices is somewhat flawed see if your fellow readers did any better with the Readers' Choice Awards beginning on page 49.

Selections by Luke Redd, Laurie Carter and Karen Slivar



BEST FROSTY FLAVOURS

ROBERT KLEI OF OSOYOOS GELATO IS CONSTANTLY EXPERIMENTING WITH NEW FLAVOURS LIKE BLACKBERRY MERLOT MADE WITH REAL WINE

Gelato—let's take the day off work and head down to Osoyoos. Unfortunately, I don't think the boss will go for it. Crème brûlée, caramel, mochaccino, Toblerone.... Maybe a visit today isn't in order, but definitely soon.

Hubby and I fell in love with gelato while on a trip to Croatia in 2006. Ever since then we drive out of our way to indulge in the treat. That was before we learned it contains less than five per cent butterfat (regular ice cream, 16 to 18 per cent)—like I really needed to know that tidbit! But we're not alone in our quest for gelato.

Ice cream fanatics, Robert Klei and wife Gwen used to hop on their bikes and visit all the ice-cream shops in Calgary, where they lived. They dreamed of opening up a parlour themselves. In 1999 the couple moved to Osoyoos where Robert took a job at a local winery. A tourist destination, the idea of running an ice-cream shop kept coming up. So in 2006—same year we discovered gelato (coincidence? maybe)—Robert went to the University of Guelph, in Ontario, to learn how to make ice cream and opened up Osoyoos Gelato in May.

Robert is always experimenting with flavours. Some

of the newer ones include chai tea, Saskatoon berry, cinnamon and root beer. He's also doing more with herbs and has come up with honey and lavender. He didn't tell us his other herb concoctions as he's still perfecting them, you'll just have to visit the biz to discover his successes.

He's changed the recipe for his hot 'n' spicy chocolate—still spicy, but different spice—and renamed it Aztec chocolate. Robert also makes a good assortment of sorbetto, popular with vegans and people with lactose intolerance.

Osoyoos Gelato is open seasonally, following daylight saving, first week in March to the first week in November. Phone ahead to confirm hours at 250.495.LICK. —KS