

# EDMONTON

**THE CAPITAL OF ALBERTA AND THE** geographic center of this expansive, rugged Canadian province, Edmonton is fun and progressive, home to the second largest Fringe Festival in the world. The food scene here has taken off, with chefs like Biera's Christine Sanford returning home to open their own eateries after working internationally. From imaginative ice cream flavors at micro-creamery Made by Marcus to spirits crafted with Alberta-grown grains by local distilleries, there's plenty to eat, drink and be merry about. *-AMBER GIBSON*

*Stay*  
**JW MARRIOTT**

Edmonton's first real luxury hotel is also the city's second tallest building, a new mixed-use skyscraper in the downtown Ice District. The lobby bar has quickly become a hangout for locals and travelers alike, and the 346 guest rooms exude an air of residential glamour. In a modern, trendy nod to Alberta's frigid winters and the JW Marriott's location, visitors can order complimentary specialty ice cubes in a variety of flavors and shapes if they wish to play mixologist in the comfort of their own room.

Of the two in-house restaurants, Braven steakhouse is big, bold and more ambitious than all-day eatery Kindred Food + Drink. The full-service spa is beautifully appointed and offers indulgent treatments like a rose gold collagen facial, wild rose body scrub and jet lag cure. Plus a pedway connects the hotel to concert and sports venue Rogers Place as well as the Edmonton Convention Centre.



PHOTOGRAPHY PROVIDED BY JW MARRIOTT EDMONTON ICE DISTRICT, BRAVENS AND PURA BOTANICALS

*Dine*  
**BIERA**

Sharing a space with Blind Enthusiasm Brewing Company, Biera might at first glance seem like just another casual beer hall, but chef Christine Sandford's imaginative ingredient combinations and attention to detail elevate her European bistro fare with a distinctly Canadian sense of place. Blind Enthusiasm's well-balanced brews pair beautifully with everything from spot prawn ceviche to super savory sunflower seed and wheat berry risotto seasoned with aged mimolette cheese.

Sandford uses spent grain from brewing to make rustic sourdough served with housemade kefir butter and whipped lardo. She then repurposes day-old bread to make doughnuts and ice cream, minimizing waste and maximizing flavor. Local pasture-raised Berkshire pork is cooked over a charcoal grill and served with chewy dehydrated beets that taste like candy. Even vegetarian dishes like ash-roasted banana peppers served with roasted cheese curds are rich and satisfying. Bring all your friends and order the entire menu.



*Shop*  
**PURA BOTANICALS**

This clean beauty apothecary and natural perfumery uses only the highest quality botanicals and essential oils in its potent potions. Everything is non-toxic, cruelty-free and ethically sourced, manufactured in small batches in the in-house lab. Founder Lane Edwards says she's always felt her best in nature, and thus Pura is inspired by plants and their ability to heal. You'll feel pampered the moment you step inside.

Pura's luxuriously silky overnight masks have a cult following; there's no better way to restore your skin while you sleep than with fruit extracts, shea butter, aloe vera and coconut oil. For oily and sensitive skin, there's the clarifying herbal mask of cucumber, spirulina and sweet basil, while the multivitamin mango, guava and sea buckthorn mask is great for fighting wrinkles and environmental damage. Fleetwood Mac's Stevie Nicks is a fan (Edwards returns the favor), plus there are special formulas for men, teens and babies.