



Treadwell ★★★ 1/2

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St. Catharines

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If you had to choose just one restaurant in Niagara wine country to try, this sunlit room at the picturesque mouth of the Welland Canal should be the one. Chef Stephen Treadwell is a classically trained Brit with a working-class demeanour; his genius is applying high technique to the best fish, meat and produce of the region while keeping his dishes unfussy. He cools the smokey, subtle heat of red pepper bisque with a creamy little ball of goat's milk sorbet, and feathers candied Seville orange peel over pan-roasted Lake Huron silver bass – two quick hits that are finely balanced and thrilling. Every plate incorporates textural play: the pop-pop of mustard seeds and the sweet acid bite of house piccalilli with Treadwell's pubby pork pie; the chew of honeycomb on sliced muscovy breast. The chef's son James, a sommelier, is a master at sourcing: the restaurant's wine program is a repository of the best of both Niagara and Prince Edward County, with you'll-only-find-here verticals from many of Ontario's most accomplished vintners. Tasting menus \$ 58 (3 courses) or \$ 80 (six).
