

# Treadwell

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## PAN-SEARED WHITEFISH WITH LOBSTER KABOCHA SQUASH with Château des Charmes Chardonnay, St. David's Bench Vineyard, VQA

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In his 11 years as executive chef of the stately Queen's Landing hotel in Niagara-on-the-Lake, Stephen Treadwell helped pioneer the idea of restaurants working directly with farmers. In May, he opened a restaurant of his own—a gorgeous spot, right on the water in Port Dalhousie's harbour—and is making full use of his contacts. Tomatoes from Wyndym Farms are still warm from the sun when they reach the plate. Meat comes from Cumbrae Farms and fish has to travel all of 20 minutes from Port Dover. "The menu is small but changes all the time," says Treadwell, "depending on what is local and fresh. I'm calling it 'farm-to-table cuisine,' and the emphasis is definitely on good, simply prepared food and great value in a casual environment."

Casual—but beautiful. Customers can dine outdoors on the peaceful patio, at the bar or in the lounge with its leather chairs or else enjoy what Treadwell describes as "the million-dollar view" from the sun-filled dining-room. "Just because there's a white cloth on the tables,

doesn't mean this is fine dining," he adds. "We want to be known as a friendly, comfortable place."

Keeping things in the family, Treadwell's 22-year-old son, James, is the restaurant's sommelier. He developed his passion for wine while taking a degree in political science at Carleton University, completing the sommelier's course in his final year. Then he honed his skills with a year's work as one of the five sommeliers at England's renowned Chewton Glen hotel. Since coming home to Niagara, he has been putting together his wine list, bringing in little treasures he discovered during his travels in Europe's wine regions but concentrating most heavily on Ontario's finest. Using his father's contacts and developing his own, he has been able to add library wines from older vintages, normally only available from the actual wineries. He is particularly knowledgeable about Château des Charmes wines—he worked at the winery for three months to get to know the business from the inside.

"This single vineyard Chardonnay is consistently one of Niagara's best made, and has a near perfect balance of oak and acidity, as well as the minerality for which Niagara Chardonnays have become famous. At less than \$20 a bottle, it is a bargain." JAMES TREADWELL, SOMMELIER