

CANADA'S BEST NEW RESTAURANTS 2006

8. TREADWELL

61 Lakeport Rd., Port Dalhousie, Ont., 905-934-9797, treadwellcuisine.com

Treadwell's purveyors are listed on the back of the menu like film credits, making a fun dinner game out of tracing dishes back to their source. Those tender, sweet golden and Chioggia beets must come from Wyndym Farm, the accompanying smoked ricotta from the Upper Canada Cheese company. The Niagara vinegar? Self-explanatory.



Chef Stephen Treadwell's "farm to table cuisine" is all about celebrating the region's best. His son, sommelier James, has built a wine list just as full of rare and delicious treats from the Niagara region.

The chef is no zealot, however. Although his pork is naturally raised by Cumbrae Farms and served with a local baco noir vinegar jus, it has been braised for 10 hours in 7UP – possibly from a *local* vending machine.