

TREADWELL FARM TO TABLE CUISINE HAS BEEN OPEN SINCE MAY 2006. IN A VERY SHORT PERIOD OF TIME THE RESTAURANT HAS GAINED CRITICAL ACCLAIM

#3 BEST NEW RESTAURANT 2007 - **TORONTO LIFE**

"ONE OF CANADA'S TEN BEST NEW RESTAURANTS" - **ENROUTE MAGAZINE**

TOP 100 RESTAURANTS IN CANADA 2006, 2007, 2008- **WINE ACCESS**

VQA AWARD OF EXCELLENCE - **2006, 2007, 2008**

"ONE OF CANADA'S TEN MOST AUTHENTIC RESTAURANTS" - **DALLAS MORNING NEWS 2007**

CANADA'S BEST SELECTION OF ONTARIO WINES - **FORBES MAGAZINE 2008.**

THESE ACCOLADES HAVE BEEN EARNED DUE TO THE UNIQUE NATURE OF THE OWNERSHIP PHILOSOPHY OF FATHER AND SON PARTNERSHIP – STEPHEN TREADWELL - CHEF / OWNER AND JAMES TREADWELL - SOMMELIER / OWNER.

OUR CUISINE IS FARM TO TABLE - OUR PRODUCE COMES DIRECTLY FROM ARTISAN PRODUCERS. WE AUTHENTICATE THIS BY LISTING OUR SUPPLIERS ON THE BACK OF THE MENU. THIS STYLE OF CUISINE HAS BEEN PIONEERED BY CHEF STEPHEN TREADWELL AND ENSURES THE FRESHEST POSSIBLE INGREDIENTS. STUDIES COMING OUT OF THE US SHOW THE PRODUCE IN GROCERY STORES AND RESTAURANTS IN AMERICA HAS TRAVELLED AN AVERAGE OF 1,500 MILES BEFORE IT REACHES ITS DESTINATION. CONSIDERING THAT MOST CANADIAN PRODUCE COMES FROM THE US WE CAN ADD ANOTHER 1,500 - 3, 000 MILES.

FOR GROUPS WE OFFER A WIDE RANGE OF MENU OPTIONS THAT ARE DESIGNED TO MEET YOUR BUDGET AND NEEDS. THE MENU ITEMS LISTED ARE A GUIDELINE OF THE CUISINE AVAILABLE BY TREADWELL FARM TO TABLE CUISINE. WE CUSTOMIZE OUR MENU SELECTION TO TAKE INTO ACCOUNT THE SEASONAL AVAILABILITY OF PRODUCE.

#### PRICING PLATED INSPIRATIONAL MENU

LUNCH		DINNER	
3 COURSE	35 – 55	3 COURSE	65 - 75
		4 COURSE	75 - 85
		5 COURSE	85 - 95
		6 COURSE	95 - 95

PRICES DO NOT INCLUDE TAXES, AND GRATUITY ( 18 % )  
**PRICES INCLUDE CUTLERY, NAPKINS, PLATEWARE AND STAFFING**



TREADWELL FARM TO TABLE  
CUISINE NAMED ONE OF  
"THE BEST NEW  
RESTAURANTS 2007" -  
TORONTO LIFE



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61 LAKEPORT ROAD □ PORT DALHOUSIE □ ST. CATHARINES □ ONTARIO □ L2N 4P6  
905-934-9797 □ WWW.TREADWELLCUISINE.COM

## FOOD SUPPLIERS

### TREE AND TWIG FARM

LOCATED IN WELLANDPORT, LINDA CRAGO AND HER FAMILY GROW TOP QUALITY HEIRLOOM VEGETABLES AND GREENS FOR SELECT NIAGARA RESTAURANTS. VISIT THEIR WEBSITE AT [WWW.TREEANDTWIG.CA](http://WWW.TREEANDTWIG.CA)

### CUMBRAE FARMS

OUR SUPPLIER OF THE FINEST BEEF FROM ONTARIO. FROM ANIMALS GRAZED ON FRESH GRASS AND WINTER HAY, AND FINISHED ON CORN FOR FLAVOUR AND MARBLING. ALSO, PORK FROM SIMCOE COUNTY AND LAMB RAISED ON SMALL FARMS IN GREAT AGRICULTURAL REGIONS THROUGHOUT ONTARIO. CONTACT NATHAN POND AT (519) 428-8356

### TERRY'S GLOBAL WIDE FISH

LOCATED IN PORT DOVER, THEY DELIVER TERRIFIC PRODUCT TO PORT DALHOUSIE DAILY. CONTACT TERRY SQUIRES AT (519) 583-3899

### LA FERME

OUR SUPPLIER OF DUCKS, FOIE GRAS, AND CHICKENS FROM QUEBEC, AS WELL AS ARTISAN CHEESES FROM ENGLAND AND FRANCE. CONTACT JEAN MARC AT (800) 263-1263

### UPPER CANADA CHEESE COMPANY

A CHEESE COMPANY SITUATED IN JORDAN, SPECIALIZING IN QUALITY SOFT RIND CHEESES MADE FROM THE RICHEST OF ALL COWS MILK – GUERNSEY. CONTACT (905) 562-9730

### NIAGARA FOOD SPECIALITIES

OUR SUPPLIER OF ARTISAN CHARCUTERIE - PROSCIUTTO, PANCETTA, AND BRESAOLA, AS WELL AS QUALITY OLIVE OILS FROM ITALY. CONTACT MARIO PINGUE AT (905) 356-8118.

### PERSALL NATURAL'S LTD.

100% PURE CANADIAN COLD PRESSED CANOLA AND SOY BEAN OIL. "PRESTINE" OILS BRINGS TO YOU THE MOST FLAVOURFUL VEGETABLE OIL ON THE MARKET. CONTACT JASON AT (519) 443-4658.

### NIAGARA VINEGAR

QUALITY AND FLAVORFUL VINEGARS PRODUCED RIGHT IN NIAGARA-ON-THE-LAKE. CONTACT THEM AT (905) 685-0382

### FRED'S BREAD

ARTISANAL BAKERY SPECIALIZING IN FRENCH AND ITALIAN BREAD. ALL ARE HAND FORMED AND MADE WITH NO PRESERVATIVES AND OILS. THEIR BREADS ARE HEARTH BAKED DAILY. CONTACT ANDREA DAMON GIBSON (416) 736-3733

### WHITTY FARMS

SOME OF THE MOST DELICIOUS FRUIT IN THE PROVINCE COMES FROM THIS FAMILY-OWNED FARM, LOCATED IN ST. CATHARINES. THE WHITTY'S ARE ALSO PART OWNERS OF THE 13TH STREET WINE COMPANY. CONTACT THEM AT (905) 684-9593

### MONFORTE DAIRY

BASED IN MILLBANK, RUTH KLAHSEN MAKES BEAUTIFUL EUROPEAN-INFLUENCED CHEESES PRODUCED FROM LOCAL MENNONITE-PRODUCED SHEEP'S AND GOAT'S MILK. CONTACT HER AT (877) 437-5553

### FRESH HERBS BY DANIEL

DEDICATED TO GROWING THE HIGHEST QUALITY PRODUCT, AS MOTHER NATURE WOULD DO, USING NOTHING BUT TIME AND CARE. A FATHER AND SON TEAM, JUST LIKE US!

### VINIFERA FOR LIFE

TAKING THE SKINS AND SEEDS OF NIAGARA GRAPES, MARK WALPOLE CREATES A HEALTHY AND PREMIUM FLOUR PRODUCT THAT CAN BE USED IN BREADS AND PASTAS. WE PROUDLY USE HIS PRODUCT AT TREADWELL TO MAKE OUR GNOCCHI AND POUND CAKE. CONTACT MARK AT (866) 788-6147

### DAVE IRISH

LOCATED JUST OUTSIDE OF PORT DALHOUSIE, DAVE IRISH GROWS ARTISAN VEGETABLES, SUCH AS TURNIPS, BEETS, AND RED PEPPERS.

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## RECEPTION MENU

CHOOSE AS MANY VARIETIES OF SPOONS AND SHOT GLASSES  
AS YOU LIKE  
3 SPOONS PER PERSON  
- 6 - PER SELECTION

### SPOONS

BEEF TARTARE  
DUCK CONFIT/ LENTILS  
SPRING PEA RISOTTO WITH SMOKED BACON, BACO NOIR VINEGAR  
CEVICHÉ OF WHITE FISH WITH PEA FOAM  
PROSCIUTTO/ROCKET LEMON CONFIT  
CHILLI SMOKED LAKE TROUT WITH MUSTARD SAUCE  
PORK BELLY/ GINGER APPLESAUCE  
ROASTED BEETS WITH SMOKED RICOTTA AND HAZELNUTS

### SHOT GLASSES

ASPARAGUS FOAM  
AVOCADO/ SHRIMP COCKTAIL  
CREAMLESS MUSHROOM SOUP WITH SOYA AND TRUFFLE

### PLATTERS

**EACH PLATTER**

**-15-**

**SERVES 3 GUESTS**

#### TERRINE

PRESSED DUCK CONFIT AND PARSLEY TERRINE WITH ICE WINE PRESERVE RHUBARB AND TOASTED  
SOUR DOUGH

#### PROSCIUTTO

"PINGUES" HOUSE CURED PROSCIUTTO WITH SHAVED PEAR, PARMESAN CHEESE, LEMON CONFIT AND  
ROCKET SALAD

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**SELECTION OF HORS D'OEUVRES**

– 25 –  
PER DOZEN

STEAK TARTAR

SALMON TARTAR

MUSHROOMS ON TOAST

CHEESE STRAWS

RILLETTE OF PORK

CHICKEN LIVER PARFAIT

ROASTED BEETS AND HAZELNUTS & RICOTTA

PROSCIUTTO WITH PRESERVED LEMON

ORIENTAL SHRIMP BALLS

SMOKED WHITE FISH WITH CELERY ROOT REMOLADE

WHITE BEAN PUREE WITH HOUSE SMOKED MAPLE BACON

BEET CURED TROUT

CARPACCIO OF BEEF WITH SHAVED REGGEMMO

EGG PLANT CAVIAR ON CROSTINI WITH GOATS CHEESE

**HOT SELECTION**

COCONUT CHICKEN SATAY

HOUSE CURED BACON AND DATES

FILO WITH GOAT CHEESE WITH PASTICCIO

LAMB KEBAB WITH YOGURT AND MINT

BLUE CHEESE & LEEK TART

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**SAMPLE STATION MENU**

**HORS D'OEUVRES / AMUSE-BOUCHE**

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**ANTIPASTI STATION**

**"PINGUE'S" 24 MONTH AGED PROSCIUTTO, ONTARIO CHEESES AND VEGETARIAN ANTI PASTA**

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**RISOTTO STATION**

**CARNAROLI RISOTTO WITH SPRING ASPARAGUS OR SHORT RIB AND OYSTER MUSHROOMS**

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**FISH STATION**

**WHOLE BBQ WHITEFISH WITH LEMON HERBS AND CONDIMENTS**

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**MEAT STATION**

**ROSEMARY GARLIC ROASTED LAMB WITH BOULANGERE POTATO AND CONDIMENTS**

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**DESSERT STATION**

**ICE CREAM**

**TREADWELL'S OWN ICE CREAM AND SORBET CONES  
AN ASSORTMENT OF INDIVIDUAL DESSERTS**

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**COLD FIRST COURSE**

**PRESSED HAM HOCK AND PARSLEY TERRINE**  
WITH PICCALILLI

**HEIRLOOM TOMATO AND SHEEP'S MILK CHEESE TART**  
WITH MICRO-CRESS

**PINGUE'S PROSCIUTTO**  
WITH PRESERVED LEMON PEAR AND ARUGULA SALAD

**"MINI" ROMAINE LETTUCE**  
WITH POACHED FREE RANGE EGG CRISPY SMOKED BACON, MUSTARD DRESSING

**LOCAL RICOTTA AND BEET SALAD**  
WITH HAZELNUTS SAFFRON VINAIGRETTE

**FOIE GRAS AND DUCK CONFIT TERRINE**  
TOASTED BRIOCHE AND NIAGARA FRUIT "IN SEASON"

**CITRUS AND BEET CURED LAKE ERIE TROUT**  
WITH HORSERADISH CREAM

**LAKE ERIE PICKEREL AND CHICKEN TERRINE**  
WITH FOIE GRAS BUTTER MICRO-MUSTARD CRESS

**COMPOSITION SALAD**  
WITH DP'S SEASONAL "HEAD" LETTUCE AND HAND CUT LEAVES VEGETABLE "CHIPS", CHOICE OF CITRUS BALSAMIC OR SHERRY VINAIGRETTE

**SEARED RARE LAKE HURON TROUT**  
WITH SOFT QUAIL EGG CHOPSTICK GREENS, LIME SOY DRESSING

**CARPACCIO OF CUMBRAE FARMS BEEF TENDERLOIN**  
TOSCANO CHEESE, "PRISTINE" TRUFFLE OIL, YUZU MAYONNAISE

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## HOT FIRST COURSE

### PORK

**BALSAMIC GLAZED PORK BELLY**  
WITH ENGLISH MUSTARD

**SMOKED CORN AND SEASONAL WILD MUSHROOM RISOTTO**  
PRESERVED LEMON, FONTINA CHEESE FROTH

**PAN SEARED "GRADE A" FOIE GRAS \***  
WITH TOASTED BUTTERMILK "SCONE" ICEWINE REDUCTION, NIAGARA FRUIT "IN SEASON"

**ORANGE HOISIN GLAZED BREAST OF GUINEA HEN**  
BRAISED WHITE BEANS AND CASHEW VINAIGRETTE

**PAN SEARED LAKE ERIE YELLOW PERCH**  
WITH RED CABBAGE MARMALADE BAY LEAF FOAM AND LEMON BROWN BUTTER SAUCE

**RICOTTA GNOCCHI WITH ARTICHOKE**  
ROCKET AND ROASTED TOMATOES

**CHARDONNAY STEAMED MUSSELS**  
WITH FENNEL POLLEN CREAM

**BUTTER SEARED SEA SCALLOP**  
WITH SMOKED BACON SCONES APPLE PUREE, SPICED WALNUT FOAM

**CONFIT OF LAKE TROUT WITH SOFT QUAIL EGG**  
CAPER AND GREEN BEAN SALAD, PARSLEY OIL

**WARM GOATS CHEESE**  
WILD HONEY AND TRUFFLE DRESSING

**PISTACHIO HONEY ROASTED BREAST AND CONFIT LEG OF QUAIL**  
ROASTED BEETS, CHANTRELLES, BACO NOIR VINEGAR JUS

\* ADD - 12 -

## FISH COURSE

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**CRISP SKIN LAKE TROUT FILLET**

WITH LEMON AND PARSLEY CRUSHED POTATOES FENNEL PUREE, WARM VEGETABLES "A LA GRECQUE"

**PAN SEARED LAKE ERIE PICKEREL**

WITH "LYONNAISE" ONIONS, FONDANT POTATO GRUYERE FOAM

**PAN ROASTED ATLANTIC SALMON**

WITH LEMONGRASS DAUPHINOISE, WILTED CHOPSTICK GREENS, SOY TRUFFLE SAUCE

**CRISP SKIN LAKE HURON WHITEFISH**

WITH LOBSTER RAVIOLI FENNEL PUREE, TARRAGON VANILLA EMULSION

**PAN ROASTED HALIBUT**

WITH SMOKED BACON RISOTTO, PEA PUREE CARAMELIZED BACON, PEA SHOOTS

**PAN FRIED SEA SCALLOPS AND CRISP "7UP" BRAISED PORK BELLY**

RED CABBAGE MARMALADE, TRUFFLED POTATO FOAM

**PAN SEARED LAKE ERIE PICKEREL**

WITH CREAMED LEEKS CONFIT POTATO, SAFFRON ACORN SQUASH

**CRISP SKIN WHITEFISH**

WITH WILD HONEY AND LEMON GLAZED CARROTS SHIITAKE MUSHROOMS, FOIE GRAS BEURRE BLANC

**MEAT AND POULTRY**

**OVEN ROASTED CUMBRAE FARMS BEEF TENDERLOIN**

WITH VANILLA CELERY ROOT PUREE HORSERADISH CREAMED SHALLOTS, PORT WINE SAUCE

**8HR COOKED BEEF SHORT RIBS**

PARSNIP PUREE, BUTTERED CHANTRELLES, RED WINE REDUCTION

**PISTACHIO HOISIN GLAZED LAMB SHANK**

THYME ROASTED ROOT VEGETABLES, POTATO FOAM

**ROAST ONTARIO LAMB RACK**

WITH TURNIP GRATIN SMOKED GARLIC AND POMMERY MUSTARD SAUCE

**MINT CRUSTED LAMB SIRLOIN**

POTATO GRATIN, WILD HONEY GLAZED TURNIPS, SOY TRUFFLE LAMB JUS

**ROAST LOIN AND BELLY OF BERKSHIRE PORK**

CELERIAC PUREE, BRAISED RED ENDIVE, SMOKED PAPRIKA AND WILD HONEY JUS

**LIME HOISIN GLAZED GRAIN FED CHICKEN BREAST**

WITH SWISS CHARD "MASH" CASHEW AND SPRING ONION VINAIGRETTE, ROAST CHICKEN JUS

**TANGERINE GLAZED MUSCOVY DUCK BREAST**

WITH CRISP ASIAN PEAR "SPRING ROLL" HOT AND SOUR DUCK JUS

**FOIE GRAS STUFFED CHICKEN BREAST**

WITH CRISPY PANCETTA, WILTED GREENS, THYME NAGE AND CHICKEN REDUCTION

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## TREADWELL AND CUMBRAE FARMS

OUR GRAIN FED BEEF FROM CUMBRAE FARMS HANGS IN OUR FRIDGE CLOSE TO ZERO DEGREES. IN THIS DRY AGED STATE, THE BEEF AGES PERFECTLY AND BECOMES WONDERFULLY TENDER AND MUCH MORE FLAVOURSOME. IT IS, IN REALITY, THE ONLY WAY TO AGE BEEF TO IMPROVE THE FLAVOUR AND IT GIVES AN INCREDIBLY JUICY RESULT.

### STRIPLOIN, 12OZ, 45 DAY AGED

ADD - 25 -

### RIBEYE, 12 OZ, 45 DAY AGED

ADD - 25 -

## DESSERT

### CHOCOLATE

BITTERSWEET CHOCOLATE MOLTEN CAKE WITH GINGER ICE CREAM

### CRÈME BRULEE

VANILLA CRÈME BRULEE WITH "TREADWELL'S" SHORTBREAD

### LEMON

LEMON TART WITH WILD HONEY ICE CREAM

### CHEESECAKE

CARAMEL CHEESECAKE WITH SALTED PEANUT ICE CREAM

### CHOCOLATE

CHOCOLATE TART WITH WHITE CHOCOLATE AND COFFEE ICE CREAM

### CHEESE

SELECTION OF ARTISAN CHEESES WITH PECAN DATE BREAD AND WILD HONEY

### TERRINE

PASSION FRUIT NOUGAT TERRINE WITH PASSION FRUIT COULIS

### TART

WILD BLUEBERRY TART WITH CREAM CHEESE ICE CREAM

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