

TORONTO LIFE

REDS BISTRO & WINE BAR

★★★

Since taking over in May 2006, chef Michael Steh has made the menu his own, superbly playing exotic ideas next to comfort food staples and grounding his well-executed dishes in impeccably sourced ingredients. A bowl of tortelli made with stracchino cheese induces swooning; the sublime little pockets are tossed with roasted squash, leeks and chanterelles in a white wine beurre blanc. Mains are masterful. Decadent pieces of Niagara suckling pig—roasted chop, smoked leg, belly with ultra-crisp crackling—are set beside a gorgeous sauerkraut-based, smoked paprika-tinged goulash. Steh's take on Arctic char could hardly be improved: a thick, moist fillet is set on a beurre noisette made with blanched, chopped walnuts. Curdistanis shouldn't miss the cheese menu: more than 30 offerings (and nearly all of them in stock) from Cheese Boutique. Wine service, from a smart list that includes more than 60 by the glass, is excellent. The room, long with a wavy ceiling and beige walls, still works after six years—but just barely. Closed Sunday. Mains \$27–\$39. 77 Adelaide St. W. (at Bay), 416-862-7337. ♿ 🍷 🍴