

WHERE TO EAT IN CANADA REVIEW 06/07 EDITION
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VERSES RECEIVED 2 OUT OF 3 STARS
IN CANADA 29 RESTAURANTS RECEIVED 3 STARS
53 RECEIVED 2 STARS
129 RECEIVED 1 STAR AND THE REMAINING WERE MENTIONED

Verses occupies an abandoned church built in 1946. The exterior is essentially unchanged, but the interior has been completely redone. The ceiling soars high above an elegantly-appointed dining room. Debbie Mcfadden and Brett Shantz have carefully retained the best of the original architectural features: stained-glass windows, hardwood floors and delicate chandeliers. Several of the old pews have been turned into harvest tables on which they've laid out wine and cheese. If you want a more intimate space, book a table in the choir loft. The menu is basically French, with small touches from Asia and Italy. The presentation is superb, the service professional. Pan-seared scallops, for instance, are served with a salad of pea tendrils, shaved fennel, avocado and lemon in a vinaigrette of anise and black sambuca. Sambuca sand (sambuca reduced to crystals, then ground with a mortar and pestle) is used to garnish the plate. The menu itself is fairly small. There are four salads, five appetizers and nine entrees. The best of the entrees is the milk-fed veal osso bucco braised in pinot grigio and the Ontario lamb (in combination with a navarin of New Zealand lamb) in a reduction of lamb jus. Our favourite sweet is the cacao trio, which is a slice of white-chocolate cheesecake with a dark chocolate bourbon brownie and malted-milk ice cream. There's a modest list of New World wines.
