



An evening with Norman Hardie **Saturday, January 14th at 7pm**

Join us as we celebrate the wines of one of Canada's most revered winemakers, Norman Hardie. Since his first release in 2004, Norman has sought to express the unique terroirs of Ontario. While he crafts wines from several different varieties, Norm places the most emphasis on Pinot Noir and Chardonnay, and makes two bottlings of each – one from Niagara; one from Prince Edward County.

Considered one of the pioneers of the Prince Edward County wine industry, as well as a bona-fide star in Canadian wine circles, Treadwell Farm-to-Table Cuisine is honored to showcase the critically acclaimed wines of Norman Hardie paired with the award winning regional cuisine of Chef-Owner Stephen Treadwell.

Oysters

Selection of East Coast Oysters with Condiments
2011 Melon de Bourgogne (pre-release)

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Whitefish

Seared Lake Huron Whitefish with Butter Poached Lobster
Smoked Bacon, Lobster and Chili Oil
2008 Chardonnay "Niagara"

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Wild Boar

"Nathan's" Wild Boar with Duck Fat Fried Brussel Sprouts
Wild Mushrooms, "Kozlik's" Mustard Jus
2009 Pinot Noir "Niagara", 2009 Pinot Noir "County", 2009 Pinot Noir "Cuvee L"

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Cheese

Selection of Ontario Cheeses with Homemade Preserves

Cost is \$100 for four courses with wine pairings (plus taxes and gratuities)
For more information or to book, please contact the restaurant at (905) 934-9797 or info@treadwellcuisine.com. Menu is subject to change.

Other Winter Wine Events



Five Rows Winemaker's Dinner **Saturday, January 28th at 7pm**

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Pearl Morisette Winemaker's Dinner **Saturday, February 18th at 7pm**

A four-course tasting menu with wine pairings will be offered for both events and hosted in the SNOB Wine Bar. Menu and Wine information will be available in the next few weeks. For more information or to book, please contact the restaurant at (905) 934-9797 or info@treadwellcuisine.com