



**WINES OF  
BRITISH COLUMBIA**

*Our land, revealed.*

**2<sup>nd</sup> Annual Celebration of British Columbia Wines**

*Saturday, April 30<sup>th</sup>, 2011 (Limited Availability)*

Based on the success of last year's event, we're excited to once again offer our guests an opportunity to taste and learn more about British Columbia wines.

While our main focus has always been towards Niagara wines, the restaurant every so often comes across a few gems from Western Canada. Let Sommelier-Owner James Treadwell guide you through a multi-course, West Coast-themed tasting menu, paired with several distinctive wines from British Columbia.

- **Multi-Course, West Coast-Themed Tasting Menu paired with wines from British Columbia**
- **Cost of the Dinner is \$100 per guest, plus taxes and gratuities**

For more information, or to reserve, please contact the restaurant at 905.934.9797 or [treadwellcuisine.com](http://treadwellcuisine.com). Please note that seating is limited to 22 guests.

### **Salmon**

**King Salmon “Sashimi” with Grapefruit Vinaigrette and Local Seedlings**

*2009 Riesling “Old Vines”, Sterling Vineyards*

### **Halibut**

**Seared Pacific Halibut with B.C. Spot Prawn  
“Joel’s” Spinach, Fennel Pollen Broth**

*2009 “Noble Blend”, Joie Farm*

### **Beef**

**Roasted “Cumbrae Farms” Beef Tenderloin with Braised Beef Cheek  
West Coast Mushrooms, Green Peppercorn Jus**

*2006 Syrah “SLC”, Mission Hill*

### **Cheese**

**“Poplar Grove” Tiger Blue with Damson Plum Jam and Toast**

*2006 Merlot, Poplar Grove*

### **Enjoy!**

Chef-Owner Stephen Treadwell  
Chef de Cuisine Jason Williams  
Sommelier-Owner James Treadwell