



Hidden Bench Back-Vintage Wine Dinner

Saturday, February 9th @ 7pm

Join us on February 9th as we celebrate the wines of one of Canada's most iconic producers, Hidden Bench. Over the past 14 years, Harald Thiel and his team have been at the forefront of winemaking excellence; with an unwavering commitment to organic and sustainable farming and a dedication to showcasing the terroir of the Beamsville Bench. Their ultra-premium Pinot Noir, Chardonnay and Riesling are among the very best produced in Canada, year-in-year-out, while other wines, such as Nuit Blanche and La Brunante, are also considered among the finest in their respective categories.

For this year's dinner, we are delighted to once again showcase back-vintage selections from the Hidden Bench's library alongside a multi-course tasting menu created by Executive Chef Jason Williams and his kitchen team. Guests that evening will have the rare opportunity to taste wines that have long been sold out yet are just entering their prime. This experience, presented by Harald and our Sommelier team, is one that no Canadian wine lover should miss!

*Cost is \$160 plus taxes and gratuities for a multi-course tasting menu with wine pairings
For more information or to book, please contact the restaurant at
(905) 934-9797*



treadwell

farm | to table | cuisine

Hidden Bench Wine Dinner

Saturday, February 9th

Selection of Canapes upon Arrival

2013 Blanc de Blanc Sparkling (Zero Dosage)

“Pingue’s” Prosciutto with Ontario Buffalo Milk Burrata

Preserved Lemon, Arugula Cress

2006 “Romans Block” Riesling

Seared Lake Huron Whitefish with Buttered Lobster & Smoked Bacon Dauphinoise

2006 “Nuit Blanche”

2008 “Tête de Cuvée” Chardonnay

Winter Mushroom & Sunchoke Salad

“Monforte” Goats Cheese, Cured “Linc Farms” Egg Yolk

2009 “Felseck Vineyard” Pinot Noir

2009 “Locust Lane Vineyard” Pinot Noir

Roasted Ontario Beef Tenderloin “Rossini” with Seared Quebec Foie Gras

Shaved Burgundy Truffle, Carrot Purée, Reduced Beef Jus

2007 “La Brunante”

Custard Tart with Sea Buckthorn Sorbet

2013 “Select Late Harvest” Gewurztraminer