



globe
BISTRO

**THINK GLOBAL
EAT LOCAL™**

HIDDEN BENCH WINEMAKER'S DINNER TUESDAY MAY 6, 2008 AT 6:30 PM

Globe Bistro is proud to feature a special multi-course winemaker's dinner with Hidden Bench Vineyards and Winery with award-winning winemaker **Jean-Martin Bouchard** and hidden bench owner **Harald Thiel**

The evening will include a tasting menu specially matched to a wide selection of Hidden Bench wines including the Hidden Bench **2005 Nuit Blanche**, Rosomel Vineyard which won "**White Wine of the Year**" at the 2007 Canadian Wine Awards.

Hidden Bench is an artisanal winery dedicated to producing ultra-premium wines solely from estate vineyards situated within the Beamsville Bench VQA sub-appellation. Founded in 2003 by Harald Thiel and family, Hidden Bench's varietal focus is Pinot noir, Chardonnay and Riesling with limited quantities of Bordeaux-style blends. Hidden Bench was also runner-up "Canadian Winery of the Year" at the 2007 Canadian Wine Awards.

Harald and Jean-Martin will be sharing with us the winemaking philosophy of Hidden Bench which has permitted this new winery to quickly establish itself as one of Canada's best.

\$125 PER PERSON

(WINE, TAXES AND GRATUITIES INCLUDED)

Seating is limited. Please reserve with credit card today by calling:

416-466-2000

OR E-MAIL

info@globebistro.com for more information



globe
BISTRO

**THINK GLOBAL
EAT LOCAL™**

**HIDDEN BENCH WINEMAKER'S DINNER
TASTING MENU**

A SELECTION OF SEASONAL CANAPÉS

PAIRED WITH

2007 LOCUST LANE ROSÉ, 2005 ESTATE CHARDONNAY

AMUSE

PETIT ESCARGOTS, WILD NETTLE + SPRING GARLIC PURÉE, NIAGARA PROSCIUTTO

FIRST

**TEMPURA ZUCCHINI BLOSSOMS STUFFED WITH RICOTTA FOAM, TOMATO WATER FROTH,
RED PEPPER JELLY, BASIL PURÉE**

PAIRED WITH

2006 ROMAN'S BLOCK RIESLING

SECOND

**YARMOUTH LOBSTER CUIT SOUS VIDE, SPRING PEA RISOTTO, WILD LEEK PURÉE,
LOBSTER EMULSION**

PAIRED WITH

2005 NUIT BLANCHE ROSOMEL VINEYARD

THIRD

SPICED QUÉBEC DUCK BREAST, ONTARIO ASPARAGUS BUNDLE, RAMPS, RHUBARB CHUTNEY

PAIRED WITH

2005 ESTATE PINOT NOIR

INTERMEZZO

GREEN APPLE SORBET, THYME YOGURT, NIAGARA ICE WINE BEADS

FOURTH

CUMBRAE WAGYU BEEF TENDERLOIN, BROCCOLI MARROW, TATER TOTS, VEAL JUS FROTH

PAIRED WITH

2005 TERROIR CACHÉ

FIFTH

GLOBE'S MALIVOIRE CHÈVRE

PAIRED WITH

2007 FELSECK VINEYARD GEWÜRZTRAMINER

SIXTH

DARK CHOCOLATE TART, PEANUT BUTTER DUST, CHERRY SPHERES, JELLY SORBET