

David Sider: Executive Chef, Redstone Winery Restaurant



A Vineland native, David credits his early exposure to different cultures for budding his interest in the culinary arts. While still in high school, David took a job as a dishwasher at Inn on the Twenty in Jordan. Immediately hooked on the restaurant business, David begged and pleaded until Chef Kevin Maniaci agreed to teach him how to cook.

While attending George Brown College in Toronto, David was hired at Splendido under Chef David Lee. It was here that he was first exposed to a truly elevated level of food and service. After spending a little more than a year in

Toronto, David was presented with an opportunity to work at the 5-Diamond AAA rated Dining Room at Langdon Hall under Chef Jonathan Gushue. Over the next five years, David would move through the ranks from a Chef de Partie to the Executive Sous Chef of the restaurant, as well as meet his wife to be; the Sales & Events Co-Coordinator for the Hotel. During his tenure at Langdon Hall, the Restaurant obtained a place on the coveted San Pellegrino '100 Best Restaurants in the World' as well as obtain 'Les Grands Chefs' status within the Relais & Chateaux family. In addition to the accolades presented to the Restaurant, David was honoured to be awarded the Ontario Hospitality Institute's 'Top 30 Under 30 Award' in 2012 at the age of 23.

In the spring of 2012, David travelled to Europe in order to further his knowledge through 'stages' at other world-class restaurants. He apprenticed at Le Chateaubriand in Paris, Le Gavroche in London, and In De Wulf in Dranouter Belgium before returning home. Upon returning, David accepted a position as the Restaurant Chef at the Wickaninnish Inn in Tofino, British Columbia beginning in July of 2013, just one month after the birth of his daughter. Also a member of Relais & Chateaux, the Wickaninnish Inn exposed David to the highest level of guest service of his career, as well as introduced him to a whole new world of products and ingredients available on the west coast. During his tenure, the Hotel was twice awarded Best Hotel in Canada through Travel & Leisure magazine and once by Conde Nast Traveler.

Eager to return to his roots, David accepted the position of Executive Chef at The Restaurant at Redstone and has been at the Restaurant since its opening in the summer of 2015. When he is not at the Restaurant David tries to spend as much time as possible with his wife, Emily, their two children, Mila and Landon, and their dogs, Bentley & Odin.

