

## Barrel Cellar Experience

Our exclusive Barrel Cellar Experience will allow groups to dine amidst hundreds of candle lit barrels where Peller Estates finest red wines are patiently aging. One table set in the centre of the Barrel Cellar will be the stage for a six course tasting menu prepared by Chef Jason Parsons. The evening will be hosted by our resident sommelier and will be expertly paired with wines matched by Winemaker Lawrence Buhler to complement each course.

### SAMPLE MENU

The menu selections that make up the tasting menu will change based on the seasonality of Niagara's produce

#### **Peller Estates Duck Terrine**

Confit Leg, *Icewine* Foie Gras, Slow Roasted Duck Breast

#### **Black Truffle Risotto**

Woodland Mushroom & Roasted Artichoke

#### **Scallop Benedict**

Seared Diver scallop, Aged Cheddar Scone  
Duck Prosciutto, Foie Gras Hollandaise

#### **Ice Cuvée Frost**

#### **Milk Fed Veal Strip Loin & Sweetbreads**

Zucchini, Eggplant & Thyme crumble  
12 year aged Balsamic & Fig Sauce

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#### **Pear & Apple Crêpe**

Dulce de Leche Sauce, Pumpkin Seed Brittle,  
Vanilla Bean Ice Cream

**\$150 per person**

Including an Accompanying Wine Flight

Evening with the Sommelier guiding participants through the tasting menu  
Guests will complete their dinner with a take home gift as a memento  
of their Wine Country experience.