

Dinner Menus

Chardonnay Dinner

Goat Cheese and Tomato Parcel
Artichoke, Roasted Garlic and Mushroom Dressing

Local Grain Fed Pheasant Breast
'Sur Lie' *Chardonnay* Sauce

Cardamon Poached Pear
Gingerbread Torte

\$52

Baco Noir Dinner

Whole Roasted Sugar Pear
Glazed Aged Cheddar and Braised Pork

Ontario Lamb Sirloin,
Rosemary *Baco Noir* Sauce

Maple Pecan Tart
Maple Pecan Ice Cream

\$62

Cabernet Dinner

Peller Estates Seasonal Soup Creation
Prepared from the Bounty of Niagara

Duo of Atlantic Salmon and Canadian Beef Tenderloin
Chardonnay Butter and *Cabernet* Sauce

Raspberry Chocolate Bread Pudding
Raspberry Compote, Vanilla Ice Cream

\$64

Gamay Dinner

Peller Estates Chicken Parfait
Icewine Toast and Seasonal Preserve

Beetroot and *Riesling* Soup
Woolwich Goat Cheese and Toasted Pistachios

Milk Fed Veal and Organic Arctic Char
Black Truffle Café au Lait Sauce

Caramel Apple Cheesecake
Cabernet Franc Caramel

\$69

\$35 per guest with wine pairings