

## Limited à la Carte Lunch Menu

Our Limited à la Carte menus are chosen from our full a la carte menu and will change to accommodate seasonal produce

### First Course Selections

**Peller Estates Chicken Liver Parfait**

Parsnip, Grimo Walnuts and *Icewine* Toast

~ or ~

**Crisp Perch Saltimbocca**

Cellar Pears, Chestnut and Endive Salad

~ or ~

**Peller Estates Daily Soup Creation**

Prepared from the bounty of Niagara

### Main Course Selections

**Fennel Crusted Salmon**

Butternut Squash Risotto and Maple Walnut Vinaigrette

~ or ~

**Rib Eye**

Cocoa Bean Spatzle, Lobster Knuckles and Truffle Toasted Crepes

~ or ~

**Ontario Lamb Shank**

Artichoke, House Cured Pancetta and White Bean Cassoulet

### Dessert Course Selections

**Trio of Brownies**

Sea Salt Fudge, Mascarpone and Roasted Walnut

~ or ~

**Riesling Poached Pear**

Cellared Pears poached in Riesling *Icewine* Juice

~ or ~

**Iced Meringue Parfait**

Toasted Pistachio and Soft Meringue

**\$38.95** per guest

**\$26.00** per guest for Accompanying Wine Flight