

Peller Estates Tasting Menu

SAMPLE MENU

Our tasting menus will change to highlight the seasonality of Niagara produce

Chilled Garden Pea Soup

Atlantic Lobster and Tomato Relish

Truffle Roasted Squab

Verjus Pickled Beetroots

Confit Arctic Char

Fennel, Trout and Fingerling Potato Brandade

Frost

Ontario Beef Tenderloin

Braised Short Rib Risotto, Black Truffle Sauce

Icewine Chocolate Mousse

Fresh Niagara Berries

\$80.00 per guest

\$35.00 per guest for wine pairings