

Wine Garden Experience

Enjoy an elegant, alfresco gathering at one long harvest table overlooking our Estate Vineyards. The evening begins with a sparkling Ice Cuvée reception followed by a six course tasting menu hosted by our resident sommelier, and includes wines matched by Winemaker Lawrence Buhler.

This is a sample menu and will change to highlight the seasonality of Niagara's produce

Salmon Tartar

Cabernet Shallot Jam and Radish Crème Fraîche

Green Bean, Parma Ham, Poached Hens Egg Salad

Organic Watercress, Alberta Parmesan
Peller Estates Mustard

Niagara Corn Bisque

St. David's Peppers, Yukon Potato and Smoked Lardons

Frost

Blackcurrant Baco Noir

Truffle Scented Chicken Breast

Zucchini and Eggplant Crumble, 'Sur Lie' Sauce

Niagara Peach Cheesecake

Raspberry Coulis, Peach Ice Cream

\$125.00 per guest

Price includes Ice Cuvée reception, paired wines with each course and Sommelier host.