


THE
WINERY
RESTAURANT
PELLER  ESTATES

FIRST COURSE

GRILLED STONE FRUIT \$17

Saffron Cream Fraiche, Hemp Seed & Bee Pollen Crumble,
House Made Ricotta Ndjua Sausage
PRIVATE RESERVE GEWÜRZTRAMINER

SMOKED RAINBOW TROUT \$18

Charred Ontario Corn, Sweet Corn Purée,
Baby Squash, Black Truffle Vinaigrette
PRIVATE RESERVE ROSÉ

NIAGARA ARTISANAL GREENS \$14

Ice Cuvée Dressing, Heirloom Tomatoes, Shaved Garden Vegetables
SIGNATURE SERIES SAUVIGNON BLANC

PELLER ESTATES DAILY SOUP \$12

Prepared From The Bounty Of Niagara
WINE PAIRING SELECTED DAILY

MAIN COURSE

OCEANWISE SPRING SALMON FILET \$35

Garden Beans, Grilled King Oyster Mushroom,
Preserved Lemon Butter, Soya Bean Oil Pesto
PRIVATE RESERVE PINOT GRIS

GLAZED ONTARIO LAMB LOIN \$38

Celeriac Purée, Green Bean, Patty Pan Squash, Herb Crumble
PRIVATE RESERVE CABERNET SAUVIGNON

LEMON THYME ROASTED CAPON \$33

Mint Wild Rice, Toasted Almonds, Baby Bok Choy, Garden Kale
SIGNATURE SERIES CABERNET FRANC

POACHED FARM FRESH EGG \$30

Grilled Mushrooms, Corn Purée, Garden Squash,
Green Beans, Herb Crumble
PRIVATE RESERVE CHARDONNAY

CHEF PARSONS' SIGNATURE DISHES

SIGNATURE LOBSTER LINGUINI \$49

Black Truffle Linguini, Icewine Poached Lobster,
Smoked Bacon, Chardonnay Cream Sauce
SIGNATURE SERIES CHARDONNAY

SIGNATURE CRISPY SKINNED DUCK BREAST \$48

White Balsamic Eggplant, Caraway Carrots,
Charred Green Onions, Soubise Sauce
PRIVATE RESERVE PINOT NOIR



DESSERT

CHOCOLATE, SALTED CARAMEL AND BERRY MOUSSE \$12

Fresh Red Currants, Zicari Farm Fennel Fronds
CABERNET FRANC ICEWINE

WHITE CHOCOLATE PISTACHIO CHEESECAKE \$12

Late Harvest Plums, Bee Pollen Granola,
Wildflower Honey Ice Cream
SIGNATURE SERIES RIESLING ICEWINE

ALMOND FRANGIPANE TART \$12

Peach & Apricot Compote,
Cuvée Sabayon, Candied Pecans
OAK AGED VIDAL ICEWINE

CHEESE \$14

A Showcase Of Canadian Cheeses
PRIVATE RESERVE LATE HARVEST VIDAL

Executive Chef Jason Parsons

Restaurant Manager Amanda Poulin

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SIGNATURE TASTING MENU

*“Put all the decisions in our hands and allow us to awaken your palate
with an unscripted and Niagara inspired culinary journey.
This menu will take full advantage of the current season
while being perfectly paired with the ideal Peller Estate wine.”*



Four Course Tasting Menu	\$75	Five Course Tasting Menu	\$89
Four Course Wine Pairing	\$40	Five Course Wine Pairing	\$45

We are happy to accommodate dietary restrictions

SPARKLING

	6oz	9oz	BTL
Ice Cuvée Classic	17		70
Ice Cuvée Rosé	18		71

PRIVATE RESERVE ROSÉ

Rosé 2017	11	16	42
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PRIVATE RESERVE WHITES

Riesling 2016	11	16	44
Muscat 2016	11	16	45
Gewürztraminer 2016	11	16	45
Sauvignon Blanc 2016	12	18	48
Pinot Gris 2016	12	18	48
Chardonnay 2015	12	18	48

SIGNATURE SERIES WHITES

Sauvignon Blanc 2015	16	24	67
Chardonnay Sur Lie 2015	16	24	67
Riesling 2016	12	18	48

PRIVATE RESERVE REDS

Gamay Noir 2015	11	16	42
Baco Noir 2016	11	16	42
Pinot Noir 2016	12	18	48
Merlot 2015	14	21	57
Cabernet Sauvignon 2014	14	21	57
Cabernet Franc 2014	14	21	57
Meritage 2015	14	21	57

SIGNATURE SERIES REDS

Merlot 2012	21	31	92
Cabernet Sauvignon 2014	21	31	92
Cabernet Franc 2015	21	31	92

PRIVATE RESERVE

DESSERT WINE	20Z	
Late Harvest Vidal 2016	12	50

SIGNATURE SERIES ICEWINE

Vidal Blanc Icewine 2016	15	81
Oak Aged Vidal Icewine 2015	16	88
Riesling Icewine 2013	18	92
Cabernet Franc Icewine 2015	22	120

PELLER  ESTATES
WINE CLUB

Discover the Peller Estates Winery experience at home!

Inspiring monthly deliveries of feature wines only available at the Estate with Chef's recipes, wine tasting notes, winery news, and upcoming events. For yourself or as a gift, it's a delightful way to stay connected to wine country.

Our Wine Club members enjoy perks at the winery and restaurant, including exclusive events, pre-release wine offers, and more!

We invite you to join us and celebrate local wine and cuisine.