

# PELLER ESTATES

*“I truly hope you enjoy the culinary journey my brigade and I have Prepared for you today. My intentions are to showcase the beauty of Blending our winemaker Katie’s creations with the bounty of regional Ingredients. I think you will be pleased with my discoveries”*

*Jason Parsons*

*Chef Jason Parsons*

*Sous Chef Maurice Desharnais*

*Sous Chef Helene Belanger*

*Restaurant Manager*

*Amanda Poulin*

# 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.”*



<i>Four Course Tasting Menu</i>	<i>\$65</i>
<i>Four Course Wine Pairing</i>	<i>\$40</i>
<i>Five Course Tasting Menu</i>	<i>\$75</i>
<i>Five Course Wine Pairing</i>	<i>\$45</i>

*\*We are happy to accommodate dietary restrictions\**

# FIRST COURSE

<i>Poached Hens Egg, Pork Belly Brulé</i>	\$17
<i>Forest Mushrooms, Artichokes, Niagara Gold, Red Onion Marmalade, Herb Pesto</i> PRIVATE RESERVE GEWÜRZTRAMINER	
<i>Salmon Gravlax</i>	\$18
<i>Asparagus, Confit Potato, Sunchoke, Sorrel Leaf, Black Truffle Vinaigrette</i> PRIVATE RESERVE ROSÉ	
<i>Pistachio Crusted Goat Cheese</i>	\$16
<i>Watermelon Radish, Blonde Endive, Honey Thyme Crumble, Golden Beets</i> SIGNATURE SERIES SAUVIGNON BLANC	
<i>Peller Estates Daily Soup</i>	\$12
<i>Prepared from the Bounty of Niagara</i> WINE PAIRING SELECTED DAILY	

# MAIN COURSE

*Rainbow Trout* \$30

*Garden Pea, Morel Mushrooms, Acadian Caviar, Smoked Butter Potatoes, Pickled Red Onions*  
PRIVATE RESERVE PINOT GRIS

*Rosé Poached White Fish* \$33

*Grilled Octopus, Asparagus, Lentils du Puy, Preserved Lemon, Blonde Endive, Toasted Hazelnuts*  
PRIVATE RESERVE RIESLING

*Black Pepper & Thyme Capon* \$35

*Grilled Green Apple, Red Quinoa, Poached Garlic, Spring Leeks, Natural Reduction*  
SIGNATURE SERIES CABERNET FRANC

*Hand Rolled Black Truffle Linguini* \$28

*Forest Mushrooms, Asparagus, Toasted Hazelnuts, Handeck Cheese, Dijon Cream Sauce*  
PRIVATE RESERVE CHARDONNAY

## *Chef Parsons' Signature Dishes*

*Signature Lobster Linguini* \$45

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

*Signature Duck Breast Roasted In Icewine Juice* \$48

*Heirloom Carrot Ribbons, Choux Croute, Forest Mushrooms, Smoked Butter Potatoes, Foie Gras Sauce*  
PRIVATE RESERVE PINOT NOIR

# DESSERT COURSE

## *Rhubarb Curd Tart*

\$12

*Toasted Pistachios, Rosé Poached Rhubarb, Crème Fraiche*

SIGNATURE SERIES ICE CUVÉE CLASSIC

## *Cabernet Chocolate Ganache Bar*

\$12

*Black Pepper Popcorn, White Chocolate Snow, Cabernet Butter Ice Cream*

SIGNATURE SERIES CABERNET FRANC ICEWINE

## *Sparkling Poached Pear*

\$12

*Whipped Honey, Bee Pollen, Honey Ice Cream*

SIGNATURE SERIES VIDAL BLANC ICEWINE

## *Cheese*

\$14

*A Showcase of Five Canadian Artisanal Cheeses*

PRIVATE RESERVE LATE HARVEST VIDAL