

THE
WINERY
RESTAURANT
PELLER ESTATES

FIRST COURSE

POACHED HENS EGG, PORK BELLY BRULEE \$17

Forest Mushrooms, Artichokes, Niagara Gold,
Red Onion Marmalade, Herb Pesto
PRIVATE RESERVE GEWURZTRAMINER

SALMON GRAVLAX \$18

Asparagus, Confit Potato, Sunchoke, Sorrel Leaf,
Black Truffle Vinaigrette
PRIVATE RESERVE ROSE

PISTACHIO CRUSTED GOAT CHEESE \$16

Pancetta, White Bean, Preserved Apricot,
Heirloom Carrot
SIGNATURE SERIES SAUVIGNON BLANC

PELLER ESTATES DAILY SOUP \$12

Prepared From The Bounty Of Niagara
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

ROSE 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

DESSERT

CHOCOLATE GANACHE BAR \$12

Baco Noir Butter Ice Cream,
White Chocolate Pistachio Snow,
Black Pepper Truffle Popcorn
CABERNET FRANC ICEWINE

ALMOND FRANGIPANE TART \$12

Concord Grape Compote,
Cuvée Sabayon, Candied Pecans
OAK AGED VIDAL ICEWINE

WHITE CHOCO CHEESECAKE \$12

Bacon & Pecan Crumble, Caramel Sauce
SIGNATURE SERIES RIESLING ICEWINE



Please advise us of any allergies or dietary concerns.

Entire table must participate in either the dining experience or the a la carte menu.

Menu is subject to change based on Chef Parsons' farm fresh ingredients.

Executive Chef Jason Parsons

Restaurant Manager Amanda Poulin