

THE
WINERY
RESTAURANT
PELLER  ESTATES

EXECUTIVE CHEF JASON PARSONS
WINEMAKER KATIE DICKIESON

POACHED ONTARIO SHRIMP

Shaved Fennel, Lime Vinaigrette, Pickled Morels, Whipped Asparagus, Pea Tenders

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OCEANWISE LINE CAUGHT HALIBUT

Grilled Fiddlehead, Crispy Escargot, Beetroot Tuile, Butter Foam

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SIGNATURE LOBSTER LINGUINI

(ADDITIONAL COURSE OPTION)

Hand rolled Black Truffle Linguini, Icewine Poached Lobster, Smoked Bacon,
Sur Lie Chardonnay Cream Sauce, Basil Sprouts, Handeck Cheese

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SMOKED LINC FARMED PORK BELLY

Ramps, Rhubarb,
Garlic Flower, Soubise Sauce

RABBIT SADDLE

White Bean, Preserved Apricot,
Sugar Snap Peas, Baby Carrots, Pancetta Crisp

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POTATO CRUSTED GREY COUNTY BEEF

Creamed Leek, Jalapeño
Ramp Pico De Gallo, Grilled Woodland Mushrooms

ICEWINE GLAZED SQUAB

Scallion Gnocchi, Poached White Asparagus,
Ricotta & Roasted Red Pepper Purée, Tarragon Pesto

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CANADIAN CHEESE BOARD

(ADDITIONAL COURSE OPTION)

Late Harvest Vidal 2016

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BOUTERKOEK

Cherry Compote, Cherry Sorbet, Peanut Brittle

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Menu is subject to change based on seasonal ingredients.
Dietary requests can be accommodated, please let us know at the time of reservation.