

The Winery Restaurant Cocktail Lounge

TO SHARE

All Plates are served with Peller House Preserve, Grainy Mustard and Fresh Baked Artisan Breads

Cheese Plate \$15

La Sauvagine, Le Cendrillon,
Avonlea Clothbound Cheddar

Charcuterie Plate \$15

Pingue Lonza, Capicola, Prosciutto

Cheese & Charcuterie Plate \$25

La Sauvagine, Le Cendrillon, Avonlea Clothbound Cheddar, Pingue Lonza, Capicola, Prosciutto

SWEETS

Salt & Pepper Chocolate \$11

Chocolate Mousse, Salted Guanaja Chocolate Twigs,
Black Pepper Streusel, Nasturtium Ice Cream

Yogurt, Cranberry & Basil \$11

Yogurt Panna Cotta, Cranberry Leather,
Basil Gel

COCKTAILS

Old Fashion Eh! \$15

Signature Series Riesling Icewine, Ice Cask Whisky,
Maple Syrup, Chestnut Bitters, Smoked Ice

Starry Night \$14

Signature Series Ice Cuvee Classic, Tequila, Star Anise
& Chili Infused Syrup, Lemon Juice

Estate Sour \$13

Private Reserve Cabernet Franc, Private Reserve Rose,
Whisky, Lemon Juice, Egg White

Cranberry Basil Spritzer \$11

Private Reserve Muscat, Basil Syrup, Cranberries,
Micro Basil, Soda

Precious Nectar \$14

Signature Series Vidal Blanc Icewine, Gin, Lemon
Bitters