

PELLER  ESTATES

*Brunch*

**Icewine Chicken Liver Parfait**

Candied Apple, Spiced Walnuts, Icewine Gelée  
Private Reserve Late Harvest Vidal

**Sausage & Hash**

Housemade Sausage, Gold Potato, Zucchini, St. David's Peppers  
Private Reserve Pinot Noir

Choice of

**Roasted Capon or Seared Lake Trout**

Pearl Barley Risotto, Wild Mushrooms, Winter Greens  
Private Reserve Meritage (Capon Pairing)  
Private Reserve Chardonnay (Trout Pairing)

~

**A Showcase of Canadian Cheese**

House Preserves, Mustard and Pickles  
Private Reserve Late Harvest Vidal

**Rhubarb Mascarpone Fritters**

Rhubarb Sorbet, Milk Chocolate Mousse, Rhubarb Butter  
Signature Series Reisling Icewine

**4 Course Tasting Menu ~ \$52**

**5 Course Tasting Menu ~ \$64**

**4 Course Wine Pairings ~ \$35**

Premium Wine Pairing ~ \$45

**5 Course Wine Pairings ~ \$40**

Premium Wine Pairing ~ \$50

With each Peller Estates Wine Club Membership our Cityline Celebrity Chef Jason Parsons will create two wine focused recipes which will be sent to you monthly for enjoyment.

Menus are subject to change based on Chef Parsons' farm fresh ingredients