

# 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*

*Pastry Chef Lauren Hambleton*

*Restaurant Manager – Experiences & Events*

*Jonathan Ingraio*

*Restaurant Manager - Operations*

*Joanna Demeter*

# 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>Five Course Tasting Menu</i>	\$95
<i>Five Course Wine Pairing</i>	\$40
<i>Premium Wine Pairing</i>	\$50
<i>Seven Course Tasting Menu</i>	\$120
<i>Seven Course Wine Pairing</i>	\$50
<i>Premium Wine Pairing</i>	\$60

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

# FIRST COURSE

*Ham Hock Terrine* \$17

*Green Grapes, Pickled Strawberry, Triple Crunch Mustard, Celeriac Remoulade*

PRIVATE RESERVE RIESLING

*Beetroot Cured Salmon* \$19

*Kelp Caviar, Smoked Hung Yogurt, Shaved Golden Beet, Icewine Grapes*

PRIVATE RESERVE PINOT GRIS

*Icewine Chicken Liver Parfait* \$18

*Preserved Cherry, Spiced Walnuts, Icewine Gelée*

PRIVATE RESERVE LATE HARVEST VIDAL

*Home Made Ricotta* \$15

*Snap Pea, Pickled Shimeji Mushrooms, Lemon Thyme Curb, Honey Crumble*

PRIVATE RESERVE SAUVIGNON BLANC

## *Interludes*

*“I have developed these sampling sized dishes as an interlude between courses.*

*I truly hope you enjoy these gourmet selections.”*



*Signature Lobster Linguini – Showcased at “The James Beard House”* \$18

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

SIGNATURE SERIES CHARDONNAY SUR LIE

*Fresh Sage, Shiitake Mushroom & Garden Onion Soup* \$14

*Crisp Sage Leaves, Mushroom Dusted Peanuts, Le Sauvagine Cheese*

PRIVATE RESERVE ROSÉ

# MAIN COURSE

*Digby Bay Scallops* \$38

*Warm Garden Peas, Chili Tomato Relish, Pomme Paille, Mint Balsamic*

PRIVATE RESERVE CHARDONNAY

*VG Farms Beef Rib Eye* \$46

*Smoked Potato Mousseline, Confit Leeks, Tri Colour Carrots, Bone Marrow Jus*

SIGNATURE SERIES CABERNET FRANC

*Ocean Wise Line Caught Halibut* \$36

*Grape Coins, Red Fife, Strawberry Preserve, Cauliflower Purée, Spiced Fume*

PRIVATE RESERVE PINOT GRIS

*Slow Poached Duck Egg* \$34

*Hand Rolled Truffle Linguini, Broccoli, Toasted Walnuts, Blue Benedictine*

PRIVATE RESERVE GAMAY NOIR

## *Chef Parsons' Signature Dishes*

*Featured at 'The James Beard House'*

*Sous Vide Ontario Venison* \$50

*Saint David's Peppers, Ash Rind Goat Cheese, Cocoa Nib Merlot Sauce*

SIGNATURE SERIES" CABERNET SAUVIGNON

*Icewine Lobster Linguini* \$40

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

SIGNATURE SERIES CHARDONNAY

# DESSERT COURSE

<i>Sourdough Chocolate Cake</i>	\$11
<i>Cacao Barry Zephyr Ganache, Peanut Butter Crunch, Caramelized White Chocolate Ice Cream</i> SIGNATURE SERIES CABERNET FRANC ICEWINE	
<i>Strawberry Fields</i>	\$11
<i>Honey Cake, Strawberry Balsamic Ice Cream, Strawberry Curd</i> SIGNATURE SERIES RIESLING ICEWINE	
<i>Maple Almond Baklava</i>	\$11
<i>Blueberry Mousse, Olive Oil Ice Cream, Blueberry Bubbles, Barley Lemon Verbena Streusel</i> SIGNATURE SERIES VIDAL ICEWINE	
<i>Honey Mascarpone Cheesecake</i>	\$11
<i>White Peach Sorbet, Smoked Pecan Crumble, Lemon Thyme Gel, Grilled Stone Fruit</i> SIGNATURE SERIES VIDAL ICEWINE	
<i>Crème Caramel</i>	\$11
<i>Almond Tuile, Raspberry Sour Cream Ice Cream, Toasted Almonds</i> SIGNATURE SERIES OAK AGED VIDAL ICEWINE	
<i>Cheese</i>	\$15
<i>A Showcase of Five Canadian Artisanal Cheeses</i> PRIVATE RESERVE LATE HARVEST VIDAL	