

# 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 Tammy Maki*

*Restaurant Manager*

*Amanda Poulin*

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

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

# FIRST COURSE

*Bison Carpaccio* \$17  
*Cured Egg Yolk, Garden Pesto, Pickled Shallots, Handeck Cheese*  
PRIVATE RESERVE ROSE

*Albacore Tuna* \$18  
*Belgium Endive, Whisky Apple Ginger Preserve, Fresh Wasabi, Dijon Ginger Dressing*  
PRIVATE RESERVE PINOT GRIS

*Icewine Chicken Liver Parfait* \$16  
*Compressed Pear, Spiced Walnuts, Icewine Gelée*  
PRIVATE RESERVE LATE HARVEST VIDAL

*Home Made Ricotta* \$14  
*Baby Beetroot, Pickled Shimeji Mushrooms, Lemon Honey Curd, Pinenut 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”* \$22  
*Black Truffle Linguini, Icewine Poached Lobster, Smoked Bacon, Chardonnay Cream Sauce*  
SIGNATURE SERIES CHARDONNAY

*Fresh Sage, Shiitake Mushroom & Garden Onion Soup* \$14  
*Crisp Sage Leaves, Mushroom Dusted Peanuts, Le Sauvagine Cheese*  
PRIVATE RESERVE GAMAY NOIR

# MAIN COURSE

*East Coast Scallops* \$42

*Atlantic Lobster, Picard's Peanuts Cabbage Roll, Jerusalem Artichoke Cream*

PRIVATE RESERVE CHARDONNAY

*VG Farms Beef Rib Eye* \$48

*Smoked Potato & Herbed Mousseline, Tri Colour Carrots, Bone Marrow Jus*

SIGNATURE SERIES CABERNET FRANC

*Chicken & Foie Gras* \$40

*Seared Foie Gras, Garden Leek, Forest Mushrooms, Potato Croquette*

SIGNATURE SERIES MERLOT

*Slow Poached Duck Egg* \$36

*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* \$45

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

SIGNATURE SERIES CHARDONNAY

# DESSERT COURSE

<i>Salt &amp; Pepper Chocolate</i>	\$11
<i>Chocolate Mousse, Salted Guanaja Chocolate Twig, Black Pepper Streusel, Nasturtium Ice Cream</i> PRIVATE RESERVE BACO NOIR	
<i>Yogurt, Cranberry &amp; Basil</i>	\$11
<i>Yogurt Panna Cotta, Cranberry Leather, Basil Gel</i> PRIVATE RESERVE MUSCAT	
<i>Honeyed Pear</i>	\$11
<i>Poached Pear, Puff Pastry, Whipped Honey, Beeswax Ice Cream</i> SIGNATURE SERIES RIESLING ICEWINE	
<i>Heirloom Carrot Cake</i>	\$11
<i>White Chocolate Cream Cheese, Candied Carrots</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	

*Menus are subject to change based on farm fresh ingredients.*