

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 Ingrao

Restaurant Manager - Operations

Joanna Demeter

Menus are subject to change based on Chef Jason Parson’s farm fresh ingredients

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 Rhubarb, Triple Crunch Mustard, Celeriac Remoulade
PRIVATE RESERVE RIESLING

Beetroot Cured Salmon \$18

Kelp Clavier, Smoked Crème Fraiche Pearls, Icewine Grapes
PRIVATE RESERVE PINOT GRIS

Icewine Chicken Liver Parfait \$16

Candied Apple, Spiced Walnuts, Icewine Gelée
PRIVATE RESERVE LATE HARVEST VIDAL

Home Made Ricotta \$14

Wild Leeks, Pickled Shimeji Mushrooms, Rhubarb Curd, 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

Spring Leek & Watercress Soup \$14

Wild Mushrooms, Confit Duck, Caramelized Onion Scone, Meteorite Cheese
PRIVATE RESERVE ROSÉ

MAIN COURSE

Icewine Spiced Lamb Curry \$38
Black Kale, Butter Glazed Root Vegetables, Saffron Pearl Cous Cous
PRIVATE RESERVE CABERNET FRANC

Spice Roasted Bison Loin \$44
Candied Beets, Charred Fennel, Rosemary Spaetzle, Cabernet Franc Reduction
SIGNATURE SERIES CABERNET SAUVIGNON

Ocean Wise Line Caught Halibut \$36
Grape Coins, Red Fife, Rhubarb Preserve, Cauliflower Purée, Spiced Fume
PRIVATE RESERVE PINOT GRIS

Black Truffle & Mushroom Tart \$34
Woolwich Goat Cheese, Baby Arugula, Confit Garlic
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 MERLOT

Icewine Lobster Linguini \$40
Black Truffle Linguini, Icewine Poached Lobster, Smoked Bacon, Chardonnay Cream Sauce
SIGNATURE SERIES CHARDONNAY

DESSERT COURSE

Butterscotch Budino

\$11

Wild Rice Coffee Crunch, Vanilla Bean Ice Cream, Crispy Milk
SIGNATURE SERIES OAK AGED VIDAL ICEWINE

Spring Symphony

\$11

Graham Cookie Financier, Rhubarb Sorbet, Hibiscus Meringue
SIGNATURE SERIES RIESLING ICEWINE

Pistachio Panna Cotta

\$11

Honey Cardamom Tapioca, Turmeric Ice Cream, Pistachio Crumble
SIGNATURE SERIES VIDAL ICEWINE

Retro Chocolate

\$11

Swiss Roll, Purple Sweet Potato Cheesecake, Chocolate Sorbet
SIGNATURE SERIES CABERNET FRANC ICEWINE

Cheese

\$15

A Showcase of Five Canadian Artisanal Cheeses
PRIVATE RESERVE LATE HARVEST VIDAL