

# 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>	<i>\$95</i>
<i>Five Course Wine Pairing</i>	<i>\$35</i>
<i>Premium Wine Pairing</i>	<i>\$45</i>
<i>Seven Course Tasting Menu</i>	<i>\$120</i>
<i>Seven Course Wine Pairing</i>	<i>\$45</i>
<i>Premium Wine Pairing</i>	<i>\$55</i>

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

# FIRST COURSE

*Butternut Squash & Le Cendrillon* \$14

*Late Harvest Vidal Jelly, Hazelnut Sponge, Frisée Blonde Endive*

“SIGNATURE SERIES” SAUVIGNON BLANC

*Icewine Duck Foie Gras Torchon* \$21

*Caramelized Apple, Sparkling Ice Grapes, Honey Pollen Brioche*

“SIGNATURE SERIES” RIESLING ICEWINE

*White Tuna Carpaccio* \$18

*Watermelon Radish, Wasabi Kelp Caviar, Lemon Thyme Yogurt*

“SIGNATURE SERIES” ICE CUVÉE ROSÉ

## *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

*Confit Arctic Char* \$15

*Broccoli, Fried Eggplant, Toasted Red Walnuts, Maple Dijon Vinaigrette*

“PRIVATE RESERVE” PINOT GRIS

*Pear & Riesling Soup* \$12

*Soy Glazed Pork Belly, Olive Oil Pearls*

“PRIVATE RESERVE” RIESLING

# MAIN COURSE

*Pan Seared Diver Scallop* \$37

*Goat Cheese Polenta, Baby Bok Choy, Sea Asparagus, Lobster Oil*  
"PRIVATE RESERVE" SAUVIGNON BLANC

*Milk Fed Veal Striploin* \$42

*Savoy Cabbage Hearts, Niagara Peppers, Confit Potato*  
"PRIVATE RESERVE" GAMAY NOIR

*Cabernet Duck Breast* \$38

*Chestnut Gnocchi, Poached Duck Egg, Honeynut Squash*  
"PRIVATE RESERVE" MERITAGE

*Hand Rolled Chestnut Gnocchi* \$34

*Honeynut Squash, Poached Duck Egg, Black Kale*  
"SIGNATURE SERIES" SAUVIGNON BLANC

## *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

<i>Sourdough Carrot Cake</i>	\$11
<i>House Made Mascarpone, Carrot Ginger Gel, Oatmeal Raisin Ice Cream</i> "SIGNATURE SERIES" RIESLING ICEWINE	
<i>Chocolate Marquise</i>	\$11
<i>Peanut Butter Shortbread, Brown Butter Ice Cream, Caramel Popcorn</i> "SIGNATURE SERIES" CABERNET FRANC ICEWINE	
<i>Apple Confit</i>	\$11
<i>Chai Spice Ice Cream, Burnt Honey Cream, Apple Cider Vinegar Gel</i> "SIGNATURE SERIES" OAK AGED VIDAL ICEWINE	
<i>Cranberry White Chocolate Mousse</i>	\$11
<i>Cranberry Poached Pear Purée, Hazelnut Crisp, Candied Cranberry</i> "SIGNATURE SERIES" VIDAL ICEWINE	
<i>Cheese</i>	\$15
<i>Showcase of Five Canadian Artisanal Cheeses</i> "PRIVATE RESERVE" LATE HARVEST VIDAL	