

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>Four Course Tasting Menu</i>	\$65
<i>Four Course Wine Pairing</i>	\$29
<i>Premium Wine Pairing</i>	\$39
<i>Five Course Tasting Menu</i>	\$75
<i>Five Course Wine Pairing</i>	\$35
<i>Premium Wine Pairing</i>	\$45

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

Confit Arctic Char \$15

Broccoli, Fried Eggplant, Toasted Red Walnuts, Maple Dijon Vinaigrette
"PRIVATE RESERVE" PINOT GRIS

White Tuna Carpaccio \$18

Watermelon Radish, Wasabi Kelp Caviar, Lemon Thyme Yogurt
"SIGNATURE SERIES" ICE CUVÉE ROSÉ

Peller Estates Daily Soup \$12

Prepared from the Bounty of Niagara
WINE PAIRING SELECTED DAILY

MAIN COURSE

<i>Duck Leg Confit</i>	\$29
<i>Savoy Cabbage Hearts, Baby Carrots, White Beans</i> "PRIVATE RESERVE" GAMAY NOIR	
<i>White Bean, Cauliflower Gratin</i>	\$25
<i>Roasted Mushroom, Savoy Cabbage, Five Brothers Gruyere Garlic Cream</i> "PRIVATE RESERVE" CHARDONNAY	
<i>Atlantic Salmon</i>	\$27
<i>Roasted Mushrooms, Spruce tips & Farro Seed, Poached Garlic Cream</i> "SIGNATURE SERIES" CHARDONNAY	
<i>Beef Striploin</i>	\$34
<i>Rosemary Duck Fat Potatoes, Smoked Cauliflower, Shaved Lonza, Black Kale</i> "PRIVATE RESERVE" CABERNET FRANC	
<i>Signature Lobster Linguini</i>	\$40
<i>Black Truffle Linguini, Icewine Poached Lobster, Smoked Bacon, Chardonnay Cream Sauce</i> "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>A Showcase of Five Canadian Artisanal Cheeses</i> "PRIVATE RESERVE" LATE HARVEST VIDAL	