

PELLER ESTATES

Niagara-on-the-Lake

Fabulicious

February 23rd – March 2nd, 2017

Choice of appetizer, main & dessert.

Lunch

\$25*

Appetizers

Curried Potato & Leek Soup
Princess Shrimp, Horseradish Yogurt

Pear & Blue Cheese Salad
Romaine Hearts, Toasted Walnuts, Rye Croutons

Country Pâté
Pickled Carrot, Shaved Shallot, Fried Capers, Salsa Verde

Mains

Braised Beef Short Rib
Crushed Potatoes, Mini Peppers, Winter Greens

Smoked Salmon Linguini
Charred Fennel, Teardrop Peppers, Goat Cheese, Dijon Cream

Coq Au Vin Blanc
Wild Rice, Smoked Bacon, Forest Mushroom Sauce

Desserts

Avonlea Clothbound Cheddar
Vanilla Honey Panna Cotta, Honey Pearls, Cider Gastrique

S'more Cheesecake
Chocolate Gel, Toasted Cab Franc Icewine Marshmallow

Caramel Budino
Sour Cream Ice Cream, Salted Caramel, Milk Crumble

Dinner

\$39*

Appetizers

Curried Potato & Leek Soup
Princess Shrimp, Horseradish Yogurt

Pear & Blue Cheese Salad
Romaine Hearts, Toasted Walnuts, Rye Croutons

Country Pâté
Pickled Carrot, Shaved Shallot, Fried Capers, Salsa Verde

Mains

Spiced Braised Lamb Sirloin
Dried Apricot, Fig Sauce, Saffron Pearl Couscous

Rosemary Grilled Pork Chop
Mini Peppers, Winter Greens, Pommery Mustard Potato,

Seared Atlantic Salmon
Forest Mushrooms, Baby Carrots, Wild Rice

Desserts

Avonlea Clothbound Cheddar
Vanilla Honey Panna Cotta, Honey Pearls, Cider Gastrique

S'more Cheesecake
Chocolate Gel, Toasted Cab Franc Icewine Marshmallow

Caramel Budino
Sour Cream Ice Cream, Salted Caramel, Milk Crumble

*Price is per person excluding taxes, gratuity, tea, coffee & alcohol.

**We are happy to accommodate dietary restrictions.