

# 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>	\$35
<i>Premium Wine Pairing</i>	\$45
<i>Five Course Tasting Menu</i>	\$75
<i>Five Course Wine Pairing</i>	\$40
<i>Premium Wine Pairing</i>	\$50

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

# FIRST COURSE

<i>Ham Hock Terrine</i>	\$17
<i>Green Grapes, Pickled Strawberry, Triple Crunch Mustard, Celeriac Remoulade</i> PRIVATE RESERVE RIESLING	
<i>Beetroot Cured Salmon</i>	\$19
<i>Kelp Caviar, Smoked Hung Yogurt, Shaved Golden Beet, Icewine Grapes</i> PRIVATE RESERVE PINOT GRIS	
<i>Icewine Chicken Liver Parfait</i>	\$18
<i>Preserved Cherry, Spiced Walnuts, Icewine Gelée</i> PRIVATE RESERVE LATE HARVEST VIDAL	
<i>Home Made Ricotta</i>	\$15
<i>Snap Pea, Pickled Shimeji Mushrooms, Lemon Thyme Curb, Honey Crumble</i> PRIVATE RESERVE SAUVIGNON BLANC	
<i>Peller Estates Daily Soup</i>	\$12
<i>Prepared from the Bounty of Niagara</i> WINE PAIRING SELECTED DAILY	

# MAIN COURSE

<i>Pan Seared Lake Huron Pickerel</i>	\$32
<i>“Peller” Lemon Oil Quinoa, Asparagus, Swiss Chard, Soya Bean Oil</i> SIGNATURE SERIES CHARDONNAY	
<i>Oven Roasted Capon Breast</i>	\$29
<i>Leek Pesto, Hand Made Gnocchi, Mini Peppers, Mushroom Herb Jus</i> PRIVATE RESERVE GAMAY NOIR	
<i>Spiced Pork Loin</i>	\$27
<i>Crispy Potato Rösti, Rainbow Swiss Chard, Carrot Puree, Red Wine Jus</i> PRIVATE RESERVE CABERNET SAUVIGNON	
<i>Signature Lobster Linguini</i>	\$40
<i>Black Truffle Linguini, Icewine Poached Lobster, Smoked Bacon, Chardonnay Cream Sauce</i> SIGNATURE SERIES CHARDONNAY	
<i>Hand Rolled Black Truffle Linguini</i>	\$25
<i>Broccoli, Toasted Walnuts, Blue Benedictine, Dijon Mustard Cream Sauce</i> PRIVATE RESERVE CHARDONNAY	

# DESSERT COURSE

<i>Sourdough Chocolate Cake</i>	\$11
<i>Cacao Barry Zephyr Ganache, Peanut Butter Crunch, Caramelized White Chocolate Ice Cream</i> SIGNATURE SERIES CABERNET FRANC ICEWINE	
<i>Strawberry Fields</i>	\$11
<i>Honey Cake, Strawberry Balsamic Ice Cream, Strawberry Curd</i> SIGNATURE SERIES RIESLING ICEWINE	
<i>Maple Almond Baklava</i>	\$11
<i>Blueberry Mousse, Olive Oil Ice Cream, Blueberry Bubbles, Barley Lemon Verbena Streusel</i> SIGNATURE SERIES VIDAL ICEWINE	
<i>Honey Mascarpone Cheesecake</i>	\$11
<i>White Peach Sorbet, Smoked Pecan Crumble, Lemon Thyme Gel, Grilled Stone Fruit</i> SIGNATURE SERIES VIDAL ICEWINE	
<i>Crème Caramel</i>	\$11
<i>Almond Tuile, Raspberry Sour Cream Ice Cream, Toasted Almonds</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	