

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 Parsons’ 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>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

Ham Hock Terrine

\$17

Green Grapes, Pickled Rhubarb, Triple Crunch Mustard, Celeriac Remoulade

PRIVATE RESERVE RIESLING

Beetroot Cured Salmon

\$18

Kelp Clavier, Smoked Crème Fraîche 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

Peller Estates Daily Soup

\$12

Prepared from the Bounty of Niagara

WINE PAIRING SELECTED DAILY

MAIN COURSE

Pan Seared Lake Huron Pickerel

\$32

“Peller” Lemon Oil Quinoa, Asparagus, Field Spinach, Soya Bean Oil

SIGNATURE SERIES CHARDONNAY

Oven Roasted Capon Breast

\$29

Leek Pesto, Hand Made Gnocchi, Roasted Red Peppers, Mushroom Herb Jus

PRIVATE RESERVE PINOT NOIR

Spiced Pork Loin

\$27

Crispy Potato Rösti, Rainbow Swiss Chard, Carrot Puree, Red Wine Jus

PRIVATE RESERVE CABERNET SAUVIGNON

Signature Lobster Linguini

\$40

Black Truffle Linguini, Icewine Poached Lobster, Smoked Bacon, Chardonnay Cream Sauce

SIGNATURE SERIES CHARDONNAY

Hand Rolled Black Truffle Linguini

\$25

Broccoli, Toasted Walnuts, Blue Benedictine, Dijon Mustard Cream Sauce

PRIVATE RESERVE 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