

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

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>Bison Carpaccio</i>	\$17
<i>Cured Egg Yolk, Garden Pesto, Pickled Shallots, Handeck Cheese</i> PRIVATE RESERVE ROSE	
<i>Albacore Tuna</i>	\$18
<i>Belgium Endive, Whisky Peach Ginger Preserve, Fresh Wasabi, Dijon Ginger Dressing</i> PRIVATE RESERVE PINOT GRIS	
<i>Icewine Chicken Liver Parfait</i>	\$16
<i>Preserved Plum, Green Apple, Spiced Walnuts, Icewine Gelée</i> PRIVATE RESERVE LATE HARVEST VIDAL	
<i>Home Made Ricotta</i>	\$14
<i>Baby Beetroot, Pickled Shimeji Mushrooms, Lemon Honey Curd, Pinenut 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>Wild Sockeye Salmon</i>	\$32
<i>Yellow Beetroot, Poached New Potato, Sweet Pea Shoots, Iced Wine Butter Sauce</i>	
PRIVATE RESERVE CHARDONNAY	
<i>Duck Confit Tart</i>	\$27
<i>Eggplant Puree, Grilled Zucchini, Fresh Tomatoes, Goat Cheese, Fried Duck Egg</i>	
PRIVATE RESERVE GAMAY NOIR	
<i>Braised Lamb Sirloin</i>	\$30
<i>Tomatoes, Cauliflower, Caramelized Cipollini Onions, Wild Rice</i>	
SIGNATURE SERIES CABERNET FRANC	
<i>Signature Lobster Linguini</i>	\$45
<i>Black Truffle Linguini, Iced Wine 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	