

# PELLER ESTATES

*Niagara-on-the-Lake*

**Fabulicious**

November 9<sup>th</sup> to November 16<sup>th</sup>, 2017

## Lunch

\$25

### Appetizers

*Roasted Beetroot Soup*

*Fried Leeks, Horseradish Crème Fraiche*

*Salmon Pastrami*

*Farro, Butternut Squash, Toasted Sunflower Seeds, Feta Cheese*

*Ham Hock Terrine*

*Celeriac Remoulade, Grainy Mustard, Icewine Grapes*

### Mains

*Grilled Pork Chops*

*Poached Pear, Smoked Bacon, Savoy Cabbage*

*Braised Beef Linguini*

*Broccoli, Teardrop Peppers, Goat Cheese, Dijon Cream*

*Mussels*

*Charred Fennel, Red Pepper, Grilled Potato, Tarragon Cream*

### Desserts

*Carrot Cake*

*Cream Cheese, White Chocolate, Walnuts*

*Chocolate Truffle Bar*

*Blackout Crumble, Salted Caramel Ice Cream*

*Beurre Noisette Apple Pie*

*Apple Gel, Torched Saint Honore Cheese*

## Dinner

\$39

### Appetizers

*Roasted Beetroot Soup*

*Fried Leeks, Horseradish Crème Fraiche*

*Salmon Pastrami*

*Farro, Butternut Squash, Toasted Sunflower Seeds, Feta Cheese*

*Ham Hock Terrine*

*Celeriac Remoulade, Grainy Mustard, Icewine Grapes*

### Mains

*Herb Braised Lamb Sirloin*

*Broccoli, Teardrop Peppers, Goat Cheese, Dijon Pomme Puree*

*Duck Leg Confit*

*Poached Pear, Smoked Bacon, Savoy Cabbage*

*Smoked Halibut Stew*

*Charred Fennel, Red Pepper, Grilled Potato, Tarragon Cream*

### Desserts

*Carrot Cake*

*Cream Cheese, White Chocolate, Walnuts*

*Chocolate Truffle Bar*

*Blackout Crumble, Salted Caramel Ice Cream*

*Beurre Noisette Apple Pie*

*Apple Gel, Torched Saint Honore Cheese*