

THE
WINERY
RESTAURANT
PELLER ESTATES

FIRST COURSE

HEIRLOOM SALAD \$14

Marinated Tomatoes & Zucchini
Chickpea Herb Puree, Harissa Vinaigrette
PRIVATE RESERVE ROSÉ

VEAL SWEETBREADS \$16

Cornmeal Crust, Wild Mushroom Salad
Red Pepper Gel
PRIVATE RESERVE RIESLING

ESCARGOT \$16

Black Garlic Tempura, Pumpkin Butter
Candied Chilies, Fried Basil
PRIVATE RESERVE GAMAY NOIR

AUTUMN SOUP \$12

Broccoli Florets, Sous Vide Leeks
Cow's Milk Belle Creme
PRIVATE RESERVE SAUVIGNON BLANC

LOBSTER LINGUINI \$20

Sur Lie Chardonnay Cream Sauce
Smoked Bacon, Basil Sprouts, Handeck Cheese
SIGNATURE CHARDONNAY SUR LIE

ONTARIO SHRIMP \$18

Pickled Cauliflower, Charred Onion Yogurt
Cauliflower Cheddar Crisp
PRIVATE RESERVE PINOT GRIS

MAIN COURSE

OCEANWISE SALMON \$45

Ginger Scallop Dumpling, Root Vegetables
King Oyster Mushroom, Fortified Shrimp Stock
PRIVATE RESERVE ROSÉ

WILD BOAR \$48

Broccoli, Red Pearl Onions
Chanterelles, Shallot Cider Jus
PRIVATE RESERVE MERITAGE

DUCK MAGRET \$45

Braised Cumin Cabbage
Spatzle, Baby Carrots
PRIVATE RESERVE PINOT NOIR

CHICKEN BALLOTINE \$42

Crispy Potato, Sunchoke, Belgian Endive,
Black Kale, Café au Lait
SIGNATURE SERIES MERLOT

VENISON \$55

Cauliflower, Mini Peppers, Pearl Onions
Ash Goat Cheese, La Esmeralda Chocolate Sauce
SIGNATURE CABERNET FRANC

VEGETARIAN \$38

Eggplant, Goat Cheese
Puffed Quinoa, Wild Mushrooms
SIGNATURE SAUVIGNON BLANC



DESSERT

NIAGARA PEACH SEMIFREDO \$10

Peaches, Purple Basil Meringue,
Fresh Basil Gel, Peach Jam
OAK AGED VIDAL ICEWINE

CANADIAN CHEESE SELECTION \$20

House Preserves, Wine Jelly
Artisan Breads
SIGNATURE RIESLING ICEWINE

PISTACHIO CHEESECAKE \$12


Wildflower Honey Ice Cream,
Oatmeal Granola, Late Harvest Plums
VIDAL BLANC ICEWINE

CABERNET FRANC ICEWINE FRUIT \$10

Sparkling Cuvée Sabayon, Bee Pollen
Red Beetroot Sprouts
LATE HARVEST VIDAL

CHOCOLATE, CARAMEL & BERRY MOUSSE \$12

Fresh Berries
Zicari Farm Fennel Fronds
SIGNATURE CABERNET FRANC ICEWINE

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TASTING MENU

<i>Five Courses</i>	\$106	<i>Add Lobster Linguini</i>	\$20
<i>Add Wine Pairing</i>	\$45	<i>Add Shared Cheese Plate</i>	\$20

We are happy to accommodate dietary restrictions

SPARKLING

	6oz	9oz	BTL
Ice Cuvée Classic	17		70
Ice Cuvée Rosé	18		71

PRIVATE RESERVE ROSÉ

Rosé 2017	11	16	42
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PRIVATE RESERVE WHITES

Riesling 2016	11	16	44
Muscat 2016	11	16	45
Gewürztraminer 2016	11	16	45
Sauvignon Blanc 2016	12	18	48
Pinot Gris 2016	12	18	48
Chardonnay 2015	12	18	48

SIGNATURE SERIES WHITES

Sauvignon Blanc 2015	16	24	67
Chardonnay Sur Lie 2015	16	24	67
Riesling 2016	12	18	48

PRIVATE RESERVE REDS

Gamay Noir 2015	11	16	42
Baco Noir 2016	11	16	42
Pinot Noir 2016	12	18	48
Merlot 2015	14	21	57
Cabernet Sauvignon 2014	14	21	57
Cabernet Franc 2014	14	21	57
Meritage 2015	14	21	57

SIGNATURE SERIES REDS

Merlot 2012	21	31	92
Cabernet Sauvignon 2014	21	31	92
Cabernet Franc 2015	21	31	92

PRIVATE RESERVE

DESSERT WINE

Late Harvest Vidal 2016	12	20Z	50
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SIGNATURE SERIES ICEWINE

Vidal Blanc Icewine 2016	15	81
Oak Aged Vidal Icewine 2015	16	88
Riesling Icewine 2013	18	92
Cabernet Franc Icewine 2015	22	120

PELLER  ESTATES
WINE CLUB

Discover the Peller Estates Winery experience at home!

Inspiring monthly deliveries of feature wines only available at the Estate with Chef's recipes, wine tasting notes, winery news, and upcoming events. For yourself or as a gift, it's a delightful way to stay connected to wine country.

Our Wine Club members enjoy perks at the winery and restaurant, including exclusive events, pre-release wine offers, and more!

We invite you to join us and celebrate local wine and cuisine.