


THE  
WINERY  
RESTAURANT  
PELLER  ESTATES

## FIRST COURSE

### GOAT CHEESE & HONEY CROQUETTES \$17

Balsamic Mushrooms, Roasted Artichokes,  
Confit Baby Peppers  
PRIVATE RESERVE GEWÜRZTRAMINER

### SMOKED RAINBOW TROUT \$18

Pickled Baby Beets, Blonde Frisée,  
Hazelnut Vinaigrette  
PRIVATE RESERVE ROSÉ

### NIAGARA ARTISANAL GREENS \$14

Ice Cuvée Dressing, Heirloom Tomatoes, Shaved Hothouse Vegetables  
SIGNATURE SERIES SAUVIGNON BLANC

### PELLER ESTATES DAILY SOUP \$12

Prepared From The Bounty Of Niagara  
WINE PAIRING SELECTED DAILY

## MAIN COURSE

### OCEANWISE SPRING SALMON FILET \$35

Charred Broccoli, Grilled King Oyster Mushroom,  
Preserved Lemon Butter, Soya Bean Oil Pesto  
PRIVATE RESERVE PINOT GRIS

### GLAZED ONTARIO LAMB LOIN \$38

Sweet Potato Purée, Brussel Sprouts,  
Mini Turnips, Herb Crumble  
PRIVATE RESERVE CABERNET SAUVIGNON

### LEMON THYME ROASTED CAPON \$33

Mint Wild Rice, Toasted Almonds, Baby Bok Choy, Garden Kale  
SIGNATURE SERIES CABERNET FRANC

### POACHED FARM FRESH EGG \$30

Grilled Mushrooms, Sweet Potato Purée, Brussel Sprouts,  
Mini Turnips, Herb Crumble  
PRIVATE RESERVE CHARDONNAY

## CHEF PARSONS' SIGNATURE DISHES

### SIGNATURE LOBSTER LINGUINI \$49

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

### SIGNATURE CRISPY SKINNED DUCK BREAST \$48

White Balsamic Eggplant, Caraway Carrots,  
Charred Green Onions, Soubise Sauce  
PRIVATE RESERVE PINOT NOIR



## DESSERT

### CHOCOLATE, SALTED CARAMEL AND BERRY MOUSSE \$12

Fresh Raspberries, Zicari Farm Fennel Fronds  
CABERNET FRANC ICEWINE

### PISTACHIO CHEESECAKE \$12

Late Harvest Plums, Bee Pollen Granola,  
Wildflower Honey Ice Cream  
SIGNATURE SERIES RIESLING ICEWINE

### CABERNET FRANC ICEWINE MACERATED SUMMER FRUIT \$10

Sparkling Cuvée Sabayon, Bee Pollen  
OAK AGED VIDAL ICEWINE

### CHEESE \$14

A Showcase Of Canadian Cheeses  
PRIVATE RESERVE LATE HARVEST VIDAL

Executive Chef Jason Parsons

Restaurant Manager Amanda Poulin

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## 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.”*



Four Course Tasting Menu	\$75	Five Course Tasting Menu	\$89
Four Course Wine Pairing	\$40	Five Course Wine Pairing	\$45

*\*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	20Z	
Late Harvest Vidal 2016	12	50

### 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.*