

THE
WINERY
RESTAURANT
PELLER  ESTATES

FIRST COURSE

HEIRLOOM SALAD \$14

Pickled Beets, White Navy Beans
Pink Peppercorn Vinaigrette
PRIVATE RESERVE SAUVIGNON BLANC

VEAL SWEETBREADS \$16

Cornmeal Crust, Wild Mushroom Salad
Red Pepper Gel
PRIVATE RESERVE GAMAY NOIR

ESCARGOT \$16

Black Garlic Tempura, Butternut Squash Butter
Candied Chilies, Fried Basil
SIGNATURE SERIES RIESLING

WINTER SOUP \$12

Curried Parsnip Soup, Spiced Lentils
Parsnip Chips
PRIVATE RESERVE RIESLING

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

WILD SALMON \$45

Fennel Cream, Sweet Potato
Brussel Sprout Leaves
PRIVATE RESERVE ROSÉ

WILD BOAR \$48

Broccoli, Red Pearl Onions
Forest Mushrooms, Shallot Cider Jus
PRIVATE RESERVE MERITAGE

DUCK MAGRET \$45

Braised Cumin Cabbage
Spatzle, Baby Carrots
SIGNATURE SERIES MERLOT

CHICKEN BALLOTINE \$42

Crispy Potato, Sunchoke, Belgian Endive
Black Kale, Café au Lait
PRIVATE RESERVE PINOT NOIR

VENISON \$55

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

VEGETARIAN \$38

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



DESSERT

CANADIAN CHEESE SELECTION \$20

House Preserves, Wine Jelly
Artisan Breads
PRIVATE RESERVE LATE HARVEST VIDAL

CARROT & BEETROOT CAKE \$12

Ginger Mascarpone Icing
Roasted Squash Ice Cream
OAK AGED VIDAL ICEWINE

PISTACHIO CHEESECAKE \$12


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

ICEWINE POACHED APPLE \$12

Brown Sugar Roasted Apple,
Cinnamon Chantilly, Merlot Wine Jelly
VIDAL BLANC ICEWINE

ICEWINE CHOCOLATE TART \$12

Oatmeal Crumble, Raspberry Coulis, Basil Gel
SIGNATURE CABERNET FRANC ICEWINE

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TASTING MENU

Five Courses	\$106	Add Lobster Linguini	\$20
Add Wine Pairing	\$45	Add Shared Cheese Plate	\$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 2017	11	16	45
Gewürztraminer 2016	11	16	45
Sauvignon Blanc 2017	12	18	48
Pinot Gris 2016	12	18	48
Chardonnay 2016	12	18	48

SIGNATURE SERIES WHITES

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

PRIVATE RESERVE REDS

Gamay Noir 2016	11	16	42
Baco Noir 2017	11	16	42
Pinot Noir 2016	12	18	48
Merlot 2015	14	21	57
Cabernet Sauvignon 2015	14	21	57
Cabernet Franc 2016	14	21	57
Meritage 2016	14	21	57

SIGNATURE SERIES REDS

Merlot 2013	21	31	92
Cabernet Sauvignon 2015	21	31	92
Cabernet Franc 2015	21	31	92

PRIVATE RESERVE

DESSERT WINE

Late Harvest Vidal 2017	12	20Z	50
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SIGNATURE SERIES ICEWINE

Vidal Blanc Icewine 2017	15	81
Oak Aged Vidal Icewine 2016	16	88
Riesling Icewine 2016	18	92
Cabernet Franc Icewine 2016	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.