


THE  
WINERY  
RESTAURANT  
PELLER  ESTATES

## FIRST COURSE

### GOAT CHEESE & HONEY CROQUETTES \$17

Balsamic Mushrooms, Roasted Artichokes  
Confit Baby Peppers  
PRIVATE RESERVE GEWÜRZTRAMINER

### DUCK RILLETTE \$18

Pickled Beetroot, Frisee Blonde  
Icewine Reduction  
PRIVATE RESERVE ROSÉ

### NIAGARA ARTISANAL GREENS \$14

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

### ONTARIO SHRIMP \$18

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

### PELLER ESTATES DAILY SOUP \$12

Prepared From The Bounty Of Niagara  
WINE PAIRING SELECTED DAILY

## MAIN COURSE

### OCEANWISE SPRING SALMON FILET \$35

Fingerling Potatoes, Broccoli, Baby Peppers  
Mustard Vinaigrette  
PRIVATE RESERVE PINOT GRIS

### FLANK STEAK \$38

Forest Mushrooms, Baby Bok Choy,  
Sweet Potato  
PRIVATE RESERVE MERITAGE

### CAPON BREAST \$33

Brussel Sprouts, Pickled Radish,  
Potato Dumplings, Sage Reduction  
PRIVATE RESERVE CABERNET FRANC

### POACHED FARM FRESH EGG \$30

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

### SIGNATURE LOBSTER LINGUINI \$49

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



## DESSERT

### ICEWINE CHOCOLATE TART \$12

Oatmeal Crumble, Raspberry Coulis,  
Basil Gel  
CABERNET FRANC ICEWINE

### PISTACHIO CHEESECAKE \$12

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

### ICEWINE POACHED APPLE \$12

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

### CARROT & BEETROOT CAKE \$12

Ginger Mascarpone Icing  
Roasted Squash Ice Cream  
OAK AGED VIDAL ICEWINE

### CHEESE \$14

A Showcase Of Canadian Cheeses  
PRIVATE RESERVE LATE HARVEST VIDAL

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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 2017	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 2016	14	21	57
Cabernet Sauvignon 2016	14	21	57
Cabernet Franc 2016	14	21	57
Meritage 2016	14	21	57

### SIGNATURE SERIES REDS

Merlot 2015	21	31	92
Cabernet Sauvignon 2015	21	31	92
Cabernet Franc 2015	23	34	115

### PRIVATE RESERVE

DESSERT WINE	20Z	
Late Harvest Vidal 2017	12	50

### SIGNATURE SERIES ICEWINE

Vidal Blanc Icewine 2017	15	81
Oak Aged Vidal Icewine 2017	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.*