

PELLER  ESTATES
Niagara-on-the-Lake

Lunch Menu

First

Vine Smoked Salmon	\$14
Cellar Pear, Blue Ice, Arugula Salad and Endive Marmalade Private Reserve Riesling 2008	
Pickled Beetroot and Berkshire Pork Salad	\$13
Woolwich Goat Cheese, Seedlings and Soya Bean Oil Private Reserve Rosé 2008	
Chef's Signature Parfait	\$12
Creamy Chicken Liver Parfait with Icewine Sugar Crust Signature Series Ice Cuvée	
Gamay Poached Hen's Egg, Organic Watercress Salad	\$11
Elk Bresaola, Home Made Mustard Verjus Dressing Private Reserve Gamay Noir 2008	
Peller Estates Daily Soup Creation	\$11
Prepared from the Bounty of Niagara Wine Selection Daily	

Mains

Confit Diver Scallop	\$22
Heirloom Bean, Chorizo and Artichoke Cassoulet Private Reserve Pinot Gris 2008	
Truffle Honey Roasted Salmon	\$23
Butternut Squash, Chestnut, Wild Rice Risotto Signature Series Chardonnay 'Sur Lie' 2007	
Icewine Roasted Capon Breast	\$26
Autumn Root vegetable and Chestnut Ratatouille Private Reserve Gamay Noir 2008	
Slow Braised Short Rib	\$24
Smoked Bacon, "Saint Jerome" Cheese Curd, Black Pepper Poutine Private Reserve Merlot 2007	
'Awaken The Palate'	\$38
Chef Jason Parsons will take you through the anatomy of a wine. Wine Included	