

PELLER  **ESTATES**
Niagara-on-the-Lake

Sparkling Brunch

3-Courses for \$47.95, exclusive of wine, taxes and gratuities
Enjoy the Winemaker's Pairing for \$25.00

Appetizers

Peller Estates Soup Creation

Prepared from the Bounty of Niagara

Fennel Salmon Gravlax

Organic Watercress Salad, Chèvre Noir, Mustard Verjus Dressing

Chef's Signature Parfait

Icewine Toast, House Preserve

Blue Ice Brulée

Icewine Blue Cheese, 'Pingue' Prosciutto, Toasted Brioche

House Charcuterie Plate

A Selection of House Specialties, Wine Jelly, Assorted Breads

Main Course

Salmon Croque Monsieur

Grilled Salmon, Triple Cream Brie, Baby Arugula

Icewine Roasted Scallop Tarts

Diver Scallops, Oven Dried Tomato & Leek Tart

Lamb Benedict

Lamb Sirloin, Grilled Pancetta, Fried Brioche, Mint Aioli

Braised Rib Steak

Smoked Bacon, Spinach, Potato Hash

Omelette Soufflé

Duck Confit, Roasted Mushroom, Artichoke, Aged Cheddar

Dessert

Pistachio Parfait

Honey Yogurt Sauce

Chocolate Sea Salt Brownie

Milk Chocolate Mousse

Apple & Dried Cherry Crumble

Maple Pecan Ice Cream

Preserve Fig Bar

Crème Fraiche Ice Cream

A Selection of Canadian Cheeses

Wine Gelees & Assorted Toast