

PELLER  ESTATES
Niagara-on-the-Lake

Dessert Menu

Warm Pistachio Cherry Soufflé \$12
White Chocolate Cardamom Sauce
Signature Series Riesling Icewine 2007

Chocolate and Peanut Butter \$12
Chocolate and Peanut Butter Ganache Tart
Peanut Butter Mousse, Grape Sorbet
Signature Series Cabernet Franc Icewine 2008

Niagara Pear Frangipane Tart \$12
Goat Cheese Ice Cream, Cranberry Reduction
Signature Series Oak Aged Vidal Icewine 2010

Apple Crumble \$12
Caramelized Apples, Pecan Crumble
Cider Caramel Ice Cream
Signature Series Riesling Icewine 2007

“Pastry Gourmand” \$18
A Selection of Desserts for Two
Wine Selection Daily

Cheese

"Cheese Board" \$15
A Showcase of Five Canadian Artisanal Cheese

**Chef Jason Parsons only uses the freshest local ingredients,
therefore his menus are subject to change**