

THE
WINERY
RESTAURANT
PELLER ESTATES

PELLER at HOME

Our take-home, prepared four-course menu for two.
All you need to do is heat, plate and enjoy! Available Friday – Sunday, November to March.

March 6, 7, 8, 2026

FIRST COURSE

Cured Salmon Tartare
Cucumber and Fennel Slaw, Wasabi Mayo

SECOND COURSE

Cabbage Roll Soup
Green Cabbage, Ground Charcuterie, Onion Tomato Broth

MAIN COURSE

Roasted Cornish Hen
Mini Bell Peppers, Tarragon Sauteed Mushrooms, Wild Rice Gruyere Cheese Risotto

DESSERT

Rich Chocolate Ganache Bar
Raspberry Compote

MENU with DELUXE Wine Pairing

115 plus tax

Choice of one:

WHITE

Peller Estates Signature Series Chardonnay Sur Lie 2023

RED

Trius Showcase Pinot Noir 2023

MENU with PREMIUM Wine Pairing

105 plus tax

Choice of one:

WHITE

Peller Estates Private Reserve Chardonnay 2023

RED

Peller Estates Private Reserve Pinot Noir 2024

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March 13, 14, 15, 2026

FIRST COURSE

Lemon Garlic Hummus

Grilled Vegetable, Diced Feta, Marinated Olives, Toasted Naan

SECOND COURSE

White Bean and Black Kale Soup

Fried Chorizo Sausage

MAIN COURSE

Braised Lamb Sirloin

Winter Vegetable Ratatouille, Saffron Cumin Cous Cous

DESSERT

Blackberry and Fig Tart

Pastry Cream, Puff Pastry

MENU with DELUXE Wine Pairing

115 plus tax

Choice of one:

WHITE

Peller Estates Signature Series Chardonnay Sur Lie 2023

RED

Peller Estates Signature Series Estate Red 2021

MENU with PREMIUM Wine Pairing

105 plus tax

Choice of one:

WHITE

Peller Estates Private Reserve Chardonnay 2023

RED

Peller Estates Private Reserve Merlot 2021

PELLER AT HOME NOVEMBER 2025 – MARCH 2026 | WE HOPE YOU ENJOY!
THE WINERY RESTAURANT | PELLER ESTATES WINERY | 888.510.5537

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March 20, 21, 22, 2026

FIRST COURSE

Butter Leek, Potato and Brie Tart
Arugula and Endive Salad

SECOND COURSE

Roasted Beetroot Riesling Soup
Celeriac and Pear Slaw

MAIN COURSE

Chicken Paprikash

Braised Chicken, Paprika Sauce, Cipollini Onions, Spinach, Butter Noodles, Sour Cream

DESSERT

Strawberry Shortcake
Vanilla Bean Chantilly, Fresh Basil Syrup

MENU with DELUXE Wine Pairing

115 plus tax

Choice of one:

WHITE

Peller Estates Signature Series Chardonnay Sur Lie 2023

RED

Peller Estates Private Reserve Pinot Noir 2024

MENU with PREMIUM Wine Pairing

105 plus tax

Choice of one:

WHITE

Peller Estates Private Reserve Chardonnay 2023

RED

Peller Estates Private Reserve Gamay Noir 2023

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March 27, 28, 29, 2026

FIRST COURSE

Heirloom Beetroot Salad

Pingue Prosciutto, Boston Bibb Lettuce, Marinated Red Onion, Honey Soya Vinaigrette

SECOND COURSE

Carrot and Ginger Soup

Icewine Raisons, Woolwich Goat cheese

MAIN COURSE

Maple Cider Glazed Pork Tenderloin

Pork Sausage, Choucroute, Blistered Carrots, Grainy Mustard Fingerling Potatoes

DESSERT

Blackout Chocolate Cake

Dark Chocolate Frosting, Shaved White Chocolate

MENU with DELUXE Wine Pairing

115 plus tax

Choice of one:

WHITE

Peller Estates Signature Series Riesling 2022

RED

Peller Estates Signature Series Ice Cuvée Rosé

MENU with PREMIUM Wine Pairing

105 plus tax

Choice of one:

WHITE

Peller Estates Private Reserve Riesling 2024

RED

Peller Estates Private Reserve Rosé 2024