Peller at Home

February 23, 24, 25, 2024

TAKE HOME MENU with Wine Pairing for TWO

FIRST COURSE

Beef Shortrib Croquette Horseradish Aioli, Macerated Napa Cabbage

SECOND COURSE

Smoked Potato Leek Soup Double Smoked Bacon Jam, Truffle Cream

MAIN COURSE

Coq au Vin Herb Orzo

DESSERT

PELL White Chocolate Profiteroles ATES

MENU with DELUXE Wine Pairing

109 plus tax *Choice of one:*

WHITE

Peller Estates Signature Series Chardonnay Sur Lie 2021

RFD

Peller Estates Private Reserve Meritage 2020

MENU with PREMIUM Wine Pairing

99 plus tax

Choice of one:

WHITE

Trius Distinction Divine White 2022

RFD

Peller Estates Private Reserve Baco Noir 2021