

Peller at Home

March 1, 2, 3, 2024

TAKE HOME MENU with Wine Pairing for TWO

FIRST COURSE

Seafood Ceviche
Lemon Cuvée Vinaigrette

SECOND COURSE

Roasted Red Pepper Soup
Ginger Crème Fraiche

MAIN COURSE

Duck Confit
Red Quinoa, Zucchini, Cherry Tomato, Black Garlic

DESSERT

Mild Chocolate and Brownie Cheesecake



MENU with DELUXE Wine Pairing

109 plus tax

Choice of one:

WHITE

Peller Estates Signature Series Ice Cuvée Classic

RED

Trius Showcase Clark Farm Pinot Noir 2021

MENU with PREMIUM Wine Pairing

99 plus tax

Choice of one:

WHITE

Peller Estates Private Reserve Pinot Gris 2021

RED

Peller Estates Private Reserve Pinot Noir 2021