

THE
WINERY
RESTAURANT
PELLER ESTATES

TO SHARE

ONTARIO CHEESE House Preserves, Grainy Mustard, Icewine Jelly, Pickled Vegetables **24**

Pacific Rock | Niagara Gold | Nosey Goat | Vacherin | Meteorite

ONTARIO CHARCUTERIE House Preserves, Grainy Mustard, Icewine Jelly, Pickled Vegetables **24**

Lonza | Capocollo | Prosciutto | Chorizo

CHEESE and CHARCUTERIE A Perfect Pairing of Ontario Cheese and Meat **40**

OYSTERS Half a Dozen Fresh Shucked Canadian Oysters **28 gf**

FIRST COURSE

CHICKEN LIVER PARFAIT ON TOAST Rhubarb Jam, Red Wine Figs, Pingue Prosciutto, Golden Rye Bread **21**

TOASTED SESAME CRUSTED ALBACORE TUNA Apple Radish Bok Choy Slaw, Miso Icewine Dressing **24**

PELLER ESTATES DAILY SOUP Prepared from the bounty of Niagara **16** [available vegan | gf](#)

BUTTERNUT SQUASH & APPLE SALAD Artisanal Greens, Spiced Ricotta, Maple Cider Dressing, Toasted Hazelnuts **19** [available vegan | gf](#)

SIGNATURE LOBSTER LINGUINI Black Truffle, Fresh Pasta, Icewine Poached Lobster, Smoked Bacon, Handeck, Chardonnay Cream **35**

MAIN COURSE

BRAISED BEEF SHORTRIB Icewine Roasted Pearl Onions, Green Beans, Baby Carrots, Duck Fat Mustard Fingerling Potato **48 gf**

SAGE ROASTED HEN Poached Hen's Egg, Black Kale, Sweet Potato, Baby Onion & Bell Pepper Hash, Chardonnay Jus **42 gf**

DIGBY BAY SCALLOPS Pickled Chili, Baby Fennel, Ginger Quinoa, Parsnip Chip, Saffron Cream Sauce **46 gf**

VEGAN RISOTTO Roasted Butternut Squash, Charred Brussel Sprouts, Cumin Carrot, Potato Parmesan **40** [vegan | gf](#)

SIGNATURE LOBSTER LINGUINI Black Truffle, Fresh Pasta, Icewine Poached Lobster, Smoked Bacon, Chardonnay Cream **70**



ADDITIONAL WINE PAIRING Expertly tailored wine pairings to accompany your meal

Two-Course Wine Pairing **35**

Three-Course Wine Pairing **45**

Four-Course Wine Pairing **55**

Ask your server to see our selection of seasonal desserts to complete your dining experience.

THE
WINERY
RESTAURANT
PELLER  ESTATES

CHEF'S TASTING MENU

<i>Five Course Tasting Menu</i>	115	<i>Add Five Course Wine Pairing</i>	65
<i>Add Lobster Linguini</i>	35	<i>Additional Course Wine Pairing</i>	10
<i>Add Shared Cheese Plate</i>	24		

We are happy to accommodate dietary restrictions

PELLER SPARKLING

	6oz	9oz	750
Ice Cuvée Classic	18		72
Ice Cuvée Rosé	18		72

PELLER ROSÉ

Private Reserve Rosé 2021	14	21	56
---------------------------	----	----	----

PELLER WHITES

Private Reserve Riesling 2021	14	21	56
Private Reserve Sauvignon Blanc 2022	14	21	56
Private Reserve Pinot Gris 2022	14	21	56
Private Reserve Chardonnay 2022	15	23	60

Signature Series Riesling 2021	18	27	70
Signature Series Sauvignon Blanc 2021	18	27	70
Signature Series Chardonnay Sur Lie 2021	18	27	70

TRIUS WHITE

Trius Divine White 2022	15	23	60
-------------------------	----	----	----

THIRTY BENCH WHITE

Small Lot Riesling 'Triangle Vineyard' 2020	18	27	70
---	----	----	----

PELLER DESSERT WINE

	2oz	375
Late Harvest Vidal 2021	14	55

SIGNATURE SERIES ICEWINE

Vidal Blanc Icewine 2018	18	105
Oak Aged Vidal Icewine 2019	20	115
Riesling Icewine 2019	22	120
Cabernet Franc Icewine 2019	26	140

PELLER REDS

	6oz	9oz	750
Private Reserve Gamay Noir 2021	15	23	58
Private Reserve Baco Noir 2021	15	23	58
Private Reserve Merlot 2021	15	23	58
Private Reserve Cabernet Sauvignon 2021	16	24	64
Private Reserve Cabernet Franc 2020	16	24	64
Private Reserve Meritage 2020	16	24	64
Private Reserve Pinot Noir 2021	18	27	70

Signature Series Cabernet Sauvignon 2020	24	36	92
Signature Series Cabernet Franc 2020 JEP XXII	24	36	92
			160

TRIUS REDS

Showcase Clark Farm Pinot Noir 2021	22	33	80
Showcase East Block Cabernet 2019			106

THIRTY BENCH REDS

Small Lot Merlot 2019	26	39	100
Small Lot Cabernet Franc 2018			150
Benchmark Red 2019			170

*my*WINE*Life*

NIAGARA'S BEST WINE CLUB!

Discover premium wines from Niagara's best wineries with customizable quarterly wine collections delivered right to your door. Ask your server for details and sign up for a taste of the good life!