

THE
WINERY
RESTAURANT
PELLER ESTATES

TO SHARE

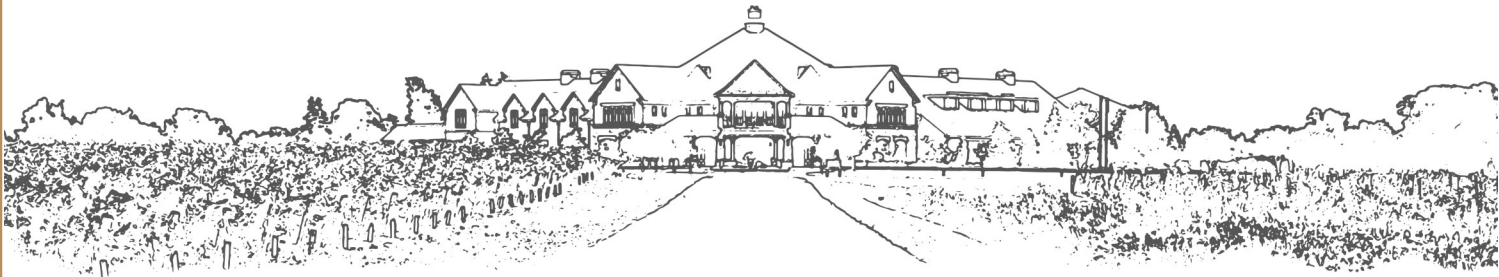
- ONTARIO CHEESE House Preserves, Grainy Mustard, Icewine Jelly, Pickled Vegetables 24
Heritage Cheddar, Guernsey Cow Milk | Niagara Gold, Guernsey Cow Milk | Nosey Goat, Goat Milk | Oveja Manchego, Sheep Milk | Krueger Blue, Cow Milk
- ONTARIO CHARCUTERIE House Preserves, Grainy Mustard, Icewine Jelly, 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

FIRST COURSE

- PELLER ESTATES DAILY SOUP Prepared from the bounty of Niagara 16 *available vegan*
- WINTER SALAD Icewine Compressed Apple, Pickled Cranberries, Puffed Farro, Buttermilk Goat Cheese Dressing 19 *available vegan*
- WATERMELON SASHIMI Golden Beetroot & Radish Slaw, Fried Parsnip, Sesame Seed, Wasabi Yogurt 21 *vegan*
- ATLANTIC SALMON TARTARE Rice Crisp Fried Nori, Garlic Siracha Dressing, Pickled Chili, Watermelon Radish 22
- SPICED VENISON CARPACCIO Golden Beetroot, Goat Cheddar, Parsnip Chips, Lemon Black Pepper Cuvée Wine Jelly 24
- SIGNATURE LOBSTER LINGUINI Black Truffle, Fresh Pasta, Icewine Poached Lobster, Smoked Bacon, Chardonnay Cream 30

MAIN COURSE

- BRAISED BEEF SHORTRIB Pomme Puree, Icewine Roasted Onion, Forest Mushroom 48
- HERB CRUSTED WHITEFISH Broccolini, Saffron Butter Bean, Soubise Sauce 45
- DUCK LEG CONFIT Roasted Spaghetti Squash, Snap Peas, Blackberry Gastrique 42
- POTATO GNOCCHI Garden Herb Pesto, Spiced King Oyster Mushrooms, Fresh Chili, Cauliflower Parmesan 40 *vegan, gf*
- CUMIN CHILI TOFU BOWL Spaghetti Squash, Broccolini, Confit Carrot, Swiss Chard, Golden Farro, Miso Ginger Aioli 38 *vegan*
- SIGNATURE LOBSTER LINGUINI Black Truffle, Fresh Pasta, Icewine Poached Lobster, Smoked Bacon, Chardonnay Cream 60



Ask your server to see our selection of seasonal desserts

THE
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PELLER ESTATES

CHEF'S TASTING MENU

Five Course Tasting Menu	115	Add Five Course Wine Pairing	65
Add Lobster Linguini	30	Additional Course Wine Pairing	10
Add Shared Cheese Plate	24		

We are happy to accommodate dietary restrictions

PELLER SPARKLING	60Z	90Z	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 2021	14	21	56
Private Reserve Pinot Gris 2021	14	21	56
Private Reserve Chardonnay 2022	15	23	60

Signature Series Riesling 2020	18	27	70
Signature Series Sauvignon Blanc 2020	18	27	70
Signature Series Chardonnay Sur Lie 2021	18	27	70

TRIUS WHITE			
Trius Divine White 2021	15	23	60

THIRTY BENCH WHITE			
Small Lot Riesling “Triangle Vineyard” 2020	18	27	70

PELLER DESSERT WINE	20Z		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	60Z	90Z	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	24	36	92
JEP XXII			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



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!