


THE
WINERY
RESTAURANT
PELLER  ESTATES

CHEF'S TASTING MENU

Five Course Tasting Menu 120

Add Lobster Linguini 30 Add Shared Cheese Plate 24

Add Five Course Wine Pairing 65 Additional Course Wine Pairing 10

ADDITIONAL OPTIONS

OYSTERS 28

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

ONTARIO CHEESE AND CHARCUTERIE 45

A Perfect Pairing of Ontario Cheese and Meat

Suggested Pairing for all of the above: Signature Series Ice Cuvée Classic or Ice Cuvée Rosé

PELLER DAILY SOUP 16

Prepared from the Bounty of Niagara

Suggested Pairing: Ask your server for the daily recommendation

BLACK TRUFFLE CREPE AND FOREST MUSHROOM PAVE 38

Cauliflower Bechamel, Wild Leek, Shaved Handeck Cheese, Smoked Olive Oil

Suggested Pairing: Private Reserve Pinot Noir

SIGNATURE LOBSTER LINGUINI

Black Truffle, Fresh Pasta, Icewine Poached Lobster, Smoked Bacon, Chardonnay Cream
Substitution FIRST COURSE 5 | MAIN COURSE 5

Suggested Pairing: Signature Series Chardonnay Sur Lie

COMPLEMENTING WINE PAIRINGS

Two-Course Pairing 35 | Three-Course Pairing 45 | Four-Course Pairing 55



DINNER PRIX FIXE MENU

Dinner 2-Course 80 | 3-Course 95

FIRST COURSE

EARLY SPRING SALAD

Rhubarb, Dried Cranberry, Pomegranate, Asparagus, Sunflower Seeds, Lemon Honey Vinaigrette **gf | df**

Suggested Pairing: Private Reserve Rosé

HEIRLOOM BEETS

Whipped Ricotta, JT Penzinski Honey, Arugula, Oat Nut Granola **gf**

Suggested Pairing: Private Reserve Riesling

HAM HOCK CROQUETTES

Breaded Pork Croquettes, Sriracha Lettuce Slaw, Dijon Mustard

Suggested Pairing: Signature Series Ice Cuvée Classic

OLIVE OIL POACHED ALBACORE TUNA

Yukon Gold Potato, Heirloom Tomato, Gherkins, Soft Boiled Egg, Wasabi Mayo **gf**

Suggested Pairing: Private Reserve Sauvignon Blanc

MAIN COURSE

PAN SEARED LINE CAUGHT HALIBUT

Pepper and Radish Slaw, Butter Beans, Salsa Verde **gf**

Suggested Pairing: Signature Series Sauvignon Blanc

ONTARIO VEAL CHOP

Forest Mushroom, Black Garlic and Tomato Ragout, Spring Asparagus, Whisky Peppercorn Sauce **gf**

Suggested Pairing: Signature Series Estate Red

LEMON ROSEMARY DUCK

Wild Leeks, Savoy Cabbage, Black Cherry Tomato Sauce **gf**

Suggested Pairing: Private Reserve Pinot Noir

ONTARIO BEEF TENDERLOIN

Warm Teardrop Pepper and Pea Salad, Dijon Mustard Goat Cheese Croquette, Foie Gras Sauce

Suggested Pairing: Signature Series Cabernet Sauvignon

DESSERT COURSE

CHOCOLATE CREMEUX MALVA CAKE

Cocoa Nib Cracker, Cabernet Franc Icewine Gel

Suggested Pairing: Signature Series Cabernet Franc Icewine

LEMON BASQUE CHEESECAKE

Wild Blueberry Compote, Honey Tuille

Suggested Pairing: Signature Series Oak Aged Vidal Icewine

WHITE CHOCOLATE MASCARPONE MOUSSE

Rhubarb Riesling Compote, Crispy Lace Wafer

Suggested Pairing: Signature Series Riesling Icewine

ICE CREAM

House Churned Ice Cream and Sorbet **gf**

Suggested Pairing: Private Reserve Late Harvest Vidal