


THE  
WINERY  
RESTAURANT  
PELLER  ESTATES

## CHEF'S TASTING MENU

Five Course Tasting Menu 120

Add Lobster Linguini 30      Add Shared Cheese Board 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 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

Fresh Pasta, Icewine Poached Lobster, Smoked Bacon, Chardonnay Cream, Black Truffle  
Substitution FIRST COURSE 10 | MAIN COURSE 10

*Suggested Pairing: Signature Series Chardonnay Sur Lie*

## COMPLEMENTING WINE PAIRINGS

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



# LUNCH PRIX FIXE MENU

Lunch 2-Course 70 | 3-Course 85

## 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 PICKEREL

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

*Suggested Pairing: Signature Series Sauvignon Blanc*

### BACON WRAPPED PORK TENDERLOIN

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

*Suggested Pairing: Signature Series Estate Red*

### LEMON ROSEMARY CHICKEN BREAST

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

*Suggested Pairing: Private Reserve Pinot Noir*

### PELLER SIGNATURE RIBEYE BURGER

Seared Foie Gras, Cure Bacon, Aged Cheddar, Black Truffle Aioli, Smoked Tomato Ketchup  
Served with Chardonnay Mustard Potato and Arugula Salad

*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*