

# PELLER ESTATES

*“I truly hope you enjoy the culinary journey my brigade and I have Prepared for you today. My intentions are to showcase the beauty of Blending our winemaker Katie’s creations with the bounty of regional Ingredients. I think you will be pleased with my discoveries”*

*Jason Parsons*

*Chef Jason Parsons*

*Sous Chef Maurice Desharnais*

*Sous Chef Helene Belanger*

*Pastry Chef Tammy Maki*

*Restaurant Manager*

*Amanda Poulin*

# SIGNATURE TASTING MENU

*“Put all the decisions in our hands and allow us to awaken your palate  
with an unscripted and Niagara inspired culinary journey.  
This menu will take full advantage of the current season  
while being perfectly paired with the ideal Peller Estate wine.”*



<i>Four Course Tasting Menu</i>	\$65
<i>Four Course Wine Pairing</i>	\$35
<i>Premium Wine Pairing</i>	\$45
<i>Five Course Tasting Menu</i>	\$75
<i>Five Course Wine Pairing</i>	\$40
<i>Premium Wine Pairing</i>	\$50

*\*We are happy to accommodate dietary restrictions\**

# FIRST COURSE

<i>Bison Carpaccio</i>	\$17
<i>Cured Egg Yolk, Garden Pesto, Pickled Shallots, Handeck Cheese</i> PRIVATE RESERVE ROSE	
<i>Albacore Tuna</i>	\$18
<i>Belgium Endive, Whisky Apple Ginger Preserve, Fresh Wasabi, Dijon Ginger Dressing</i> PRIVATE RESERVE PINOT GRIS	
<i>Icewine Chicken Liver Parfait</i>	\$16
<i>Compressed Pear, Spiced Walnuts, Icewine Gelée</i> PRIVATE RESERVE LATE HARVEST VIDAL	
<i>Home Made Ricotta</i>	\$14
<i>Baby Beetroot, Pickled Shimeji Mushrooms, Lemon Honey Curd, Pinenut Crumble</i> PRIVATE RESERVE SAUVIGNON BLANC	
<i>Peller Estates Daily Soup</i>	\$12
<i>Prepared from the Bounty of Niagara</i> WINE PAIRING SELECTED DAILY	

# MAIN COURSE

<i>Wild Sockeye Salmon</i>	\$32
<i>Niagara Beetroot, Poached New Potato, Sweet Pea Shoots, Iced Wine Butter Sauce</i>	
PRIVATE RESERVE CHARDONNAY	
<i>Fried Duck Egg</i>	\$27
<i>Eggplant Puree, Duck Confit, Curry Spiced Zucchini, Goat Cheese</i>	
PRIVATE RESERVE GAMAY NOIR	
<i>Braised Lamb Sirloin</i>	\$30
<i>Tomatoes, Cauliflower, Caramelized Cipollini Onions, Wild Rice</i>	
SIGNATURE SERIES CABERNET FRANC	
<i>Signature Lobster Linguini</i>	\$45
<i>Black Truffle Linguini, Iced Wine Poached Lobster, Smoked Bacon, Chardonnay Cream Sauce</i>	
SIGNATURE SERIES CHARDONNAY	
<i>Hand Rolled Black Truffle Linguini</i>	\$25
<i>Broccoli, Toasted Walnuts, Blue Benedictine, Dijon Mustard Cream Sauce</i>	
PRIVATE RESERVE CHARDONNAY	

# DESSERT COURSE

<i>Salt &amp; Pepper Chocolate</i>	\$11
<i>Chocolate Mousse, Salted Guanaja Chocolate Twig, Black Pepper Streusel, Nasturtium Ice Cream</i> PRIVATE RESERVE BACO NOIR	
<i>Yogurt, Cranberry &amp; Basil</i>	\$11
<i>Yogurt Panna Cotta, Cranberry Leather, Basil Gel</i> PRIVATE RESERVE MUSCAT	
<i>Honeyed Pear</i>	\$11
<i>Poached Pear, Puff Pastry, Whipped Honey, Beeswax Ice Cream</i> SIGNATURE SERIES RIESLING ICEWINE	
<i>Heirloom Carrot Cake</i>	\$11
<i>White Chocolate Cream Cheese, Candied Carrots</i> SIGNATURE SERIES OAK AGED VIDAL ICEWINE	
<i>Cheese</i>	\$15
<i>A Showcase of Five Canadian Artisanal Cheeses</i> PRIVATE RESERVE LATE HARVEST VIDAL	

*Menus are subject to change based on farm fresh ingredients.*