

PELLER  ESTATES

Lunch Tasting Menu

Fennel Pollen Cured Salmon

Cider Caramelized Pear ~ Goat Cheese ~ Endive ~ Toasted Walnuts

Private Reserve Chardonnay 2007



Rose Poached Hens Egg Organic Watercress Salad

Peller Cured Elk Bresaola ~ Chevre Noir ~ Verjus Dressing

Private Reserve Gewürztraminer 2007



Frost



Grape Mustard Crusted Lamb Sirloin

Woodland Mushroom ~ Aged Cheddar Parcel ~ Golden Beetroot

Andrew Peller Signature Series Cabernet Sauvignon 2004



Warm Corn Cake

Cranberry Compote ~ Chantilly Cream

Andrew Peller Signature Series Vidal Icewine 2006

~58~ without wine pairing

~84~ with Wine Maker Lawrence Buhler's pairing

PELLER  **ESTATES**

Appetizers

Steak Tartar

Quail Egg ~ Celeriac Remoulade ~ Assorted Toast

\$13

Private Reserve Rosé 2007

Fennel Pollen Cured Salmon

Cider Caramelized Pear ~ Goat Cheese ~ Endive ~ Toasted Walnuts

\$14

Private Reserve Chardonnay 2007

Chef's Signature Parfait

Creamy Chicken Liver Parfait with an Icewine Sugar Crust

\$12

Andrew Peller Signature Series Riesling Icewine 2006

Blue Ice Brulee

Icwine Blue Cheese ~ Pingue Prosciutto ~ Toasted Croustade

\$14

Andrew Peller Signature Series Ice Cuvée Rosé

PELLER  **ESTATES**

Soup & Interludes

Peller Estates Charcuterie Plate

A Selection of House Cured Specialties ~ Wine Jelly ~ Assorted Breads

Appetizer \$12

Main \$ 18

Private Reserve Gamay Noir 2007

Rosé Poached Hens Egg ~ Organic Watercress Salad

“Peller” Cured Elk Bresaola ~ Chevre Noir ~ Verjus Dressing

\$10

Private Reserve Gewürztraminer 2007

Peller Estates Daily Soup Creation

Prepared From the Bounty of Niagara

\$10

Wine Selection Daily

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Mains

Duck Leg Confit

White Bean ~ Smoked Bacon ~ Artichoke Cassoulet

\$24

Andrew Peller Signature Series Merlot 2004

Seafood Pie

Salmon ~ Scallops ~ Black Cod in Creamy Bisque with a Puff Pastry Crust

\$20

Andrew Peller Signature Series Chardonnay 'Sur Lie' 2004

Braised Rib Steak

"Bubble & Squeak" ~ Pommery Mustard Sauce

\$24

Private Reserve Cabernet Sauvignon 2004

Chevril Grape Mustard Crusted Lamb Sirloin

Woodland Mushroom ~ Aged Cheddar Parcel ~ Golden Beetroot

\$24

Andrew Peller Signature Series Cabernet Sauvignon 2004

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Dessert Selection

Peller Estates Soufflé

Honey Soufflé ~ Spiced Crème Anglaise

\$12

Andrew Peller Signature Series Oak Aged Vidal Icewine 2005

Warm Corn Cake

Cranberry Compote ~ Cornmeal Black Pepper Crisp ~ Chantilly Cream

\$12

Andrew Peller Signature Series Vidal Icewine 2006

‘Surf & Turf’

Bittersweet Chocolate Fillet Mignon ~ Brown Sugar Bavarois Scallop

\$12

Andrew Peller Signature Series Cabernet Franc Icewine 2007

Pastry Gourmand

A Selection of Desserts for Two

\$18