

A LA CARTE MENU

APPETIZERS

HARVEST 365 GREENS - 12

Tigchelaar Strawberries, Niagara Gold,
Raw Beet, Candied Pistachio

RARE SEARED TUNA - 18

Chorizo, Succotash, Frisée, Chili Lime Vinaigrette,
Easter Egg Radish, Pickled Pearls

BEEF TARTARE - 15

Fried Chicken Skin, Dried Yolk,
Smoked Kale, Horseradish Emulsion

CHARCUTERIE - 25

House Cured Meats, Terrine, Rillettes,
Pickled Vegetables, Beer Mustard

PASTA

POTATO GNOCCHI - 16

Pork Belly, Romesco, Comfort Cream,
Peach Chutney, Salsa Verde

SHORT RIB TORTELLINI - 16

Chantrelles, Peas, Lobster Cream,
Pea Shoots

MAINS

RAINBOW TROUT - 36

Green Beans, Gribiche, Heirloom Tomatoes,
Hen's Egg, Pickled Red Onion, Gaufrettes

DUCK LEG CONFIT - 36

Duck Fat Fingerlings, Parsnip Purée,
Blueberry Reduction, Chèvre, Toasted Almond

CUMBRAE SKIRT STEAK - 40

Roasted Bone Marrow, Torchon, Chimichurri,
Pole Beans, Triple Crunch Jus

VENISON HAUNCH - 40

Mustard Spätzle, Sunchoke, Marc's Mushrooms,
Lardons, Roasted Cipollini Jus

V I N E L A N D

ESTATES WINERY

Steve Glintz
Chef de Cuisine

Justin Downes
Executive Chef

George Ward
Chef de Cuisine

the Restaurant

5 COURSE CHEF'S CREATIVE MENU

MENU - 85

WINE - Classic - 35 (comp. for wine club members)
- Reserve - 55

This menu is created daily by our team of chefs, to showcase seasonal ingredients sourced from local farms and foragers. Wine pairings are selected through collaboration with our chefs and our estate wine professionals.

We are very proud of this menu and we welcome you to join us in our culinary adventure.

V I N E L A N D
ESTATES WINERY

www.vineland.com

Please inform your server of any food allergies.
An automatic gratuity of 18% will be added to tables of 8 or more guests.
Chef may modify items based on availability.