

SHARED

CHARCUTERIE - 25

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

ARTISANAL CHEESE - 25

Canadian Selection, Candied Nuts, Cellar Preserves

OYSTERS - 6 pcs - 18

On the ½ Shell, Traditional Garnishes

RARE SEARED TUNA - 18

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

SOURDOUGH BREAD - 7

Olive Oil & Balsamic, Olive Tapenade, Ricotta

TABLE D'HÔTE

FOOD - 39

WINE - Classic - 25 (comp. for wine club members)

- Reserve - 35 (\$10 for wine club members)

APPETIZERS

SOUP OF THE DAY

HARVEST 365 GREENS

Tigchelaar Strawberries, Niagara Gold,
Raw Beet, Candied Pistachio

EAST COAST MUSSELS

Double Smoked Bacon, Roasted Garlic,
Tomato, Peppernade, Salsa Verde

BEEF TARTARE

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

MAINS

BURGER

Beef Cheek Pastrami, Bourbon Sauerkraut,
Russian Dressing, Stonetown Cheese, Challah

DUCK LEG CONFIT

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

RAINBOW TROUT

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

SLOW ROASTED PORK SHOULDER

Roasted Pork Belly, Romesco, Mustard Spätzle,
Peach Chutney, Comfort Cream

DESSERTS

BROWNIE

Poached Cherries, Raspberry Gel,
Cocoa Nib Praline, Crème Fraîche Gelato

WHITE CHOCOLATE MOUSSE

Ganache, Strawberry Curd, Drunken Berries,
Crushed Pistachio

PEACH COBLER

Toasted Angel Food Cake, Compressed Peaches,
Oat Crumble, Marzipan

ESTATE MADE GELATO AND SORBETS

the
Restaurant

V I N E L A N D
E S T A T E S W I N E R Y

Steve Glintz
Chef de Cuisine

Justin Downes
Executive Chef

George Ward
Chef de Cuisine

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.