

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

LOBSTER ROLLS - 20

Poached Lobster, Pullman Loaf, Candied Celery,
Pickled Fennel, Preserved Lemon

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

Cabernet Franc Poached Pears, Blue Cheese,
Candied Walnuts, Icewine Vinaigrette

CRISPY CALAMARI

Miso Emulsion, Fermented Carrot,
Broccoli Kimchi, Frisée, Easter Egg Radish

BEEF CARPACCIO

Pickled Honey Mushroom, Fresh Truffle,
Wild Wood, Roasted Garlic, Shoot Boss Cress

MAINS

BURGER

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

DUCK LEG CONFIT

Creamy Hominy Grits, Hen's Egg,
Raw Beet Salad, Jus

RAINBOW TROUT

Pearl Barley, Romesco, Heirloom Tomatoes,
Seabans, Olives, Capers, Pickled Red Onion

SMOKED PORK TENDERLOIN

Great Northern Beans, Apple Chutney,
Sunchoke Purée, Triple Crunch Jus

DESSERTS

APPLE

Upside-Down Cake, Green Apple Gel, Pecans,
Cinnamon Whiskey Gelato

PEAR

Sticky Toffee Pudding, Pear Compote,
Chai Foam, Salted Caramel, Pumpkin Seeds

CHOCOLATE

Milk Chocolate Cheesecake, Pistachio Bark,
Graham Cracker, Toasted Meringue

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.