

# SHARED

## CHARCUTERIE - 26

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

## ARTISANAL CHEESE - 26

Canadian Selection, Candied Nuts, Cellar Preserves

## OYSTERS - 6 pcs - 18

On the ½ Shell, Traditional Garnishes

## SOURDOUGH BREAD - 7

Olive Oil & Balsamic, Olive Tapenade, Ricotta

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## 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

#### WARM MUSHROOM SALAD

Poached Hen's Egg, Pancetta, Roasted Garlic Vinaigrette,  
Smoked Feta, Sourdough Crouton

#### HEIRLOOM BEET SALAD

Roasted Pork Belly, Honey Emulsion,  
Candied Pecan, Harvest 365 Kale

#### EAST COAST MUSSELS

Miso Broth, Pickled Honey Mushroom,  
Roasted Garlic, Elaine's Ginger

### MAINS

#### STEAK & FRITES

Marinated Flat Iron, Frites, Aioli,  
Chimichurri, Jus

#### PICKEREL

Beef Cheek Pastrami, Parsnip,  
Duck Fat Potato, Brown Butter Jus

#### DUCK LEG

Pierogi, Bourbon Sauerkraut, Fresh Truffle,  
Crème Fraîche, Mushroom Jus

#### POTATO GNOCCHI

Sunny Side Duck Egg, Fried Brussels,  
Paillet de Chèvre, Candied Chilies

### DESSERTS

#### CRÈME CARAMEL

Candied Pumpkin, Toasted Seeds,  
Gingerbread Crumb, Crème Anglaise

#### APPLE TART

Poached Apple, Apple Butter,  
Pie Crust Crisp, Spiced Rum Gelato

#### FERRERO ROCHER

Milk Chocolate Cheesecake, Nutella Ganache,  
Hazelnut Praline, Crème Fraîche

#### 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](http://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.