

SHARED

CHARCUTERIE - 28

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

ARTISANAL CHEESE - 28

Canadian Selection, Candied Nuts, Cellar Preserves

OYSTERS - 6 pcs - 20

On the ½ Shell, Traditional Garnishes

SOURDOUGH BREAD - 8

Olive Oil & Balsamic, Olive Tapenade, Ricotta

TABLE D'HÔTE

FOOD - 42

WINE - Classic - 30 (comp. for wine club members)

- Reserve - 40 (\$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,
Paillot de Chèvre, Candied Chilies

DESSERTS

CRÈME CARAMEL

Candied Pumpkin, Toasted Seeds,
Gingerbread Crumb, Crème Anglaise

FERRERO ROCHER

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

CHEF'S CREATIVE DESSERT

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.