

5 COURSE CHEF'S CREATIVE MENU

MENU - 90

WINE - Classic - 45 (comp for wine club members)
- Reserve - 65 (\$20 for wine club members)

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.

A LA CARTE MENU

APPETIZERS

SOUP OF THE DAY - 14

HEIRLOOM BEET SALAD - 16

Roasted Pork Belly, Buffalo Mozzarella, Candied Rhubarb,
Honey & Truffle Emulsion, Crackling

EAST COAST MUSSELS - 16

Fermented Black Bean Broth, Cucumber Kimchi,
Local Ramps, Cilantro

RARE SEARED TUNA - 18

Grapefruit Segments, Baby Fennel, Radish,
Shallot, Fermented Pepper, Frisée

CHARCUTERIE - 28

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

MAINS

BRAISED CHUCK FLAT - 38

Cheddar Pierogi, Red Cabbage,
Celeriac Rémoulade, Smoked Onion, Jus

LAKE ERIE PICKEREL - 34

Romesco, Ontario Asparagus, Gaufrettes,
Pickled Red Onion, Gribiche

CURED DUCK BREAST - 36

Beluga Lentils, Jerusalem Artichoke, Bacon,
Roasted Roots, Apple Chutney

ONTARIO LAMB LOIN - 40

Hummus, Snap Peas, Harissa Emulsion,
Olive Tapenade, Fried Chick Peas, Jus

POTATO GNOCCHI - 32

Squash Purée, Fried Cauliflower, Chili's, Brussels,
Ramp Oil, Chèvre, Niagara Mushrooms

the
Restaurant



VINELAND
ESTATES WINERY

George Ward
Chef de Cuisine

Justin Downes
Executive Chef

Adam Prentice
Sous Chef

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.