

# 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

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# TABLE D'HÔTE

## FOOD - 39

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

- Reserve - 40 (\$10 for wine club members)

## APPETIZERS

### SOUP OF THE DAY

#### HEIRLOOM BEET SALAD

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

#### EAST COAST MUSSELS

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

#### RARE SEARED TUNA

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

## MAINS

#### BRAISED CHUCK FLAT

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

#### LAKE ERIE PICKEREL

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

#### CURED DUCK BREAST

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

#### POTATO GNOCCHI

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

## DESSERTS

#### RHUBARB PANNA COTTA

Compressed Rhubarb, Burnt Orange Curd,  
Shortbread Crumb, Dillon's Gin & Rhubarb Sorbet

#### DARK CHOCOLATE BROWNIE

Malted Milk Gelato, Sponge Toffee, Ganache,  
Espresso Crème Anglaise

#### CARROT CAKE

Goat Cheese Mousse, Salted Walnut Caramel Corn,  
Brandy Raisin Gelato, Honey Comb

#### ESTATE MADE GELATO AND SORBETS

the  
**Restaurant**



**V I N E L A N D**  
ESTATES WINERY

**George Ward**  
Chef de Cuisine

**Justin Downes**  
Executive Chef

**Adam Prentice**  
Sous Chef

[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.