

## 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.

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## A LA CARTE MENU

### APPETIZERS

**SOUP OF THE DAY - 14**

**CHARCUTERIE - 28**

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

**HEIRLOOM TOMATO SALAD - 16**

Tempura Bocconcini, Roasted Garlic Emulsion,  
Pine Nut Praline, Fermented Pepper, Arugula Cress

**SEARED SCALLOP - 20**

Grilled Calamari, Beef Cheek Pastrami, Romesco,  
Corn Succotash, Pickled Shallot, Charmoula

**TUNA CRUDO - 18**

Radish, Orange, Frisée, Pickled Pearls,  
Olive Dust, Candied Chillies, Miso, Cilantro

### MAINS

**RICOTTA & TRUFFLE TORTELLINI - 34**

Soubise, Niagara Peas, Cured Yolk, Olive Tapenade,  
Niagara Mushrooms, Kale Pesto

**LAKE ERIE YELLOW PERCH - 36**

Frites, Smoked Onion Aioli, Red Cabbage,  
Grilled Fennel, Lemon Vinaigrette

**BLACKENED FLANK STEAK - 40**

Smoked Fingerling Salad, Lardons,  
Green Beans, Almond Gremolata, Foie Butter

**CURED DUCK BREAST - 38**

Kohlrabi Purée, Peach Relish, Heirloom Beets,  
Le Bleu d'Elizabeth, Pistachio, Jus

**ONTARIO LAMB RACK - 42**

Spätzle, Parsnip Purée, Roasted Patty Pans,  
Triple Crunch, Chèvre, Lamb Neck Jus

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.