

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 - 45

WINE - Classic - 30 (comp. for wine club members)
- Reserve - 40 (\$10 for wine club members)

APPETIZERS

SOUP OF THE DAY

HEIRLOOM TOMATO SALAD

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

GRILLED CALAMARI

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

TUNA CRUDO

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

MAINS

LAKE ERIE YELLOW PERCH

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

BLACKENED FLANK STEAK

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

CURED DUCK BREAST

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

RICOTTA & TRUFFLE TORTELLINI

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

DESSERTS

DARK CHOCOLATE BROWNIE

Poached Cherries, Crème Anglaise, Tuile,
Caramelized Cocoa Nib Gelato

PANNA COTTA

Roasted Strawberries, Milk Crumbs,
Pink Peppercorn Meringue Crisp, Sorbet, Basil Cress

SALTED HONEY CHEESECAKE

Niagara Stone Fruit, Honey Comb,
Espresso Soil, Pistachio Praline, Lemon Sorbet

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

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.