

## 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**

**EAST COAST MUSSELS - 16**

Riesling Broth, Cherry Tomato, Roasted Garlic, Olive Dust, Salsa Verde, Pickled Fennel

**CURED DUCK BREAST - 16**

Heirloom Beets, Frisée, Preserved Lemon Vinaigrette, Damson Plum, Niagara Gold Crisp

**NIAGARA MUSHROOM SALAD - 18**

Roasted Pork Belly, Poached Egg, Croutons, Roasted Garlic Emulsion, Green Goddess, Crispy Kale

**CHARCUTERIE - 28**

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

### MAINS

**16 HOUR SHORT RIB - 40**

Creamy Grits, Old Cheddar, Rapini, Asian Pear Kimchi, Crispy Smoked Onions

**RAINBOW TROUT - 36**

Miso & Ham Hock Broth, Beluga Lentils, Bok Choy, Enoki Mushroom, Daikon, Sesame Seed

**CHICKEN BREAST - 36**

Horseradish Gratin, Romesco, Maple Carrots, Foie Butter, Pearl Onions, Confit Chicken Heart, Lardon Jus

**SEARED SCALLOPS - 38**

Smoked Sweetbreads, Jerusalem Artichoke, Compressed Apple, Easter Egg Radish, Brown Butter Jus

**RICOTTA GNOCCHI - 34**

Squash Purée, Toasted Pumpkin Seeds, Fried Brussels, Truffle, Comfort Cream, Sweet Potato Chips

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.