

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

EAST COAST MUSSELS

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

CURED DUCK BREAST

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

NIAGARA MUSHROOM SALAD

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

MAINS

BURGER & FRITES

Blue Haze, 16 Hour Short Rib, Triple Crunch Aioli,
Arugula, Challah Bun

RAINBOW TROUT

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

CHICKEN BREAST

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

RICOTTA GNOCCHI

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

DESSERTS

CHÈVRE CRÈME BRÛLÉE

Yogurt Chiffon, Beetroot Coulis, Charcoal Shortbread,
Black Sesame Tuile, Strawberry Fennel Sorbet

DARK CHOCOLATE STOUT TORTE

Smoked Mousse, Crushed Pistachio, Raspberry,
Malted Milk Crumbs, Toasted Sourdough Gelato

RED WINE POACHED PEAR

Frangipane, Spiced Pastry Cream, Thyme Crumble,
Concord Gel, Mulled Wine Sorbet

ESTATE MADE GELATO AND SORBETS

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.