

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

BEEF CARPACCIO

Compressed Watermelon, Miso, Pickled Rind,
Hazelnut Praline, Le Cendrillon

PORK SCRAPPLE

Sunny Egg, Honey Emulsion, Fennel, Radish,
East Coast Pickles

ONTARIO SHRIMP CEVICHE

Candied Chillies, Smoked Pineapple, Guacamole,
Pancetta, Ontario Watercress

MAINS

FOGO ISLAND COD

Fingerlings, Remoulade, Rapini, Beef Tongue Jus

DUCK CONFIT

Smashed Rutabaga, Bacon, Dino Kale,
Onion Marmalade, Cranberry Jus

FLANK STEAK

Braised Short Rib Pierogi, Kohlrabi Purée,
Niagara Mushrooms, Bourbon Sauerkraut, Jus

RICOTTA TORTELLINI

Beet Relish, Rye Crumb, Soubise, Edamame,
Fermented Carrot, Cow Tomme

DESSERTS

LEMON MOUSSE

Violet Coulis, Poppy Seed Soil, Bee Pollen,
Blueberry Basil Sorbet

COCOA STEAM CAKE

Smoked Vanilla Anglaise, Peanut Tuile, Caramel Crumb,
Sorghum Gelato

EARL GREY PANNA COTTA

White Chocolate Milk Crumb, Compressed Rhubarb,
Meringue, Crushed Pistachio

ESTATE MADE GELATO AND SORBETS

the
Restaurant



V I N E L A N D
ESTATES WINERY

Justin Downes
Executive Chef

Steve Glintz
Chef de Cuisine

George Ward
Chef de Cuisine

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.