

# 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

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# 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**

#### **GRILLED CALAMARI**

Baba Ghanoush, Za'atar Aioli,  
Tabbouleh, Fried Chickpeas

#### **BITTER GREENS SALAD**

Beef Tongue Pastrami, Hen's Egg,  
Niagara Gold, Easter Egg Radish

#### **5 SPICE PORK BELLY**

Green Papaya, Chilled Mussels,  
Toasted Peanuts, Compressed Watermelon

## MAINS

#### **GRILLED FLANK STEAK**

Smoked Onion Emulsion, Frites,  
Charred Corn Succotash, Jus

#### **DUCK CONFIT**

Strawberry, Madagascar Peppercorns,  
Roasted Fennel Purée, Rich's Greens, Bourbon Onion Jam

#### **LAKE ERIE PICKEREL**

Romesco, Chorizo, Green Tomato Chutney, Garlic Beans

#### **HAND ROLLED GNOCCHI**

Bleu d'Elizabeth, Niagara Mushrooms,  
Dried Olive, Candied Chilies

## DESSERTS

#### **SALTED DARK CHOCOLATE MOUSSE**

Cocoa Hazelnut Sponge, Espresso Ganache,  
Malted Milk Shortbread, Caramel

#### **VANILLA BEAN CHEESECAKE**

Honey Roasted Strawberries, Lemon IPA Sorbet,  
Sourdough Tuile, Bay Leaf Anglaise

#### **KEY LIME TART**

Yogurt Sorbet, Matcha Powder,  
Toasted Meringue, Pistachio Praline

#### **ESTATE MADE GELATO AND SORBETS**

the  
**Restaurant**



**V I N E L A N D**  
ESTATES WINERY

**Jason Bilkszto**  
Sous Chef

**George Ward**  
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.