

Winter Warm Up

LUNCH Feb 19th - Mar 29th

SHARED

CHARCUTERIE - 28

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

ARTISANAL CHEESE - 28

Canadian Selection, Candied Nuts, Cellar Preserves

SOURDOUGH BREAD - 8

Olive Oil & Balsamic, Olive Tapenade, Ricotta

TABLE D'HÔTE

FOOD - 35

WINE - Classic - 30 (comp. for wine club members)

- Reserve - 40 (\$10 for wine club members)

APPETIZERS

SOUP OF THE DAY

or

PEI MUSSELS

Saffron Cream, Guanciale, Dried Tomato,
Tarragon, Roasted Garlic

or

SHORT RIB CROQUETTES

Horseradish Emulsion, Raw Apple,
Pickled Red Onion, Triple Crunch

MAINS

ESTATE BURGER

Frites, Smoked Mushrooms,
Stonetown Game Changer, Bacon Jam

or

ONTARIO TROUT

Heirloom Beets, Blood Orange Gastrique,
Celeriac Remoulade, Dill

or

SOUS VIDE PORK TENDERLOIN

Charred Cabbage Purée, Pear Chutney,
Paillot De Chèvre, Buttered Spätzle

DESSERTS

MILK CHOCOLATE CHEESECAKE

Peanut Caramel Corn, Chocolate Sorbet,
Cocoa Nibs, Espresso Crumb

or

COCONUT PANNA COTTA

Banana Mousse, Screech Meringue,
Passion Fruit Gel, Toasted Coconut

or

ESTATE MADE GELATO AND SORBETS

the
Restaurant

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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

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.