

SHARED

- 28 - **CHARCUTERIE** Estate Cured Meats, Terrine, Rillettes, Pickled Vegetables, Beer Mustard
- 28 - **ARTISANAL CHEESE** Canadian Selection, Candied Nuts, Cellar Preserves
- 28 - **GRILLED SHORTRIBS** Gochujang Aioli, Pickled Turnip, Sesame, Cabbage, Cucumber
- 8 - **SOURDOUGH BREAD** Olive Oil & Balsamic, Ricotta, Olive Tapenade

APPETIZERS

- 16 - **SOUP OF THE DAY**
- 18 - **HEIRLOOM BEET SALAD**
Toasted Pepitas, Raw Apple, Horseradish Emulsion, Comfort Cream
- 18 - **PEI MUSSELS**
Braised Leeks, Miso Butter, Triple Crunch, Roasted Garlic, Riesling
- 18 - **SMOKED LAKE SUPERIOR WHITEFISH**
Preserved Lemon, Celeriac Remoulade, Quail Egg, Fried Brussel Sprouts

MAINS

- 44 - **16 HR BEEF CHUCK FLAT**
Smashed Sweet Potatoes, Kohlrabi Salad, Roasted Cauliflower, Smoked Onion
- 42 - **CURED DUCK BREAST**
Beluga Lentils, Bacon, Squash Purée, Roasted Roots, Paillot de Chèvre
- 36 - **BRAISED RABBIT**
Fettuccine, Tomato Sugo, Dried Olive, Toscano, Elaine's Basil
- 38 - **ATLANTIC SALMON**
Cold Water Shrimp, Shiitake Velouté, Prosciutto, Rapini, Confit Fingerlings

DESSERTS

- 12 - **SPICED CHEESECAKE**
Oatmeal Raisin Cookie, Compressed Apple, Roasted Pumpkin Ganache
- 12 - **DARK CHOCOLATE PATÉ**
Peanut Brittle, Dulce de Leche, Swiss Meringue, Raspberry Gel
- 12 - **STICKY TOFFEE PUDDING**
Pecan Praline, Pear, Salted Caramel, Brown Butter Gelato
- 12 - **ESTATE MADE GELATO AND SORBETS**

the Restaurant

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.



VINELAND
ESTATES WINERY

George Ward
Executive Chef

Adam Prentice
Sous Chef

Jason Bilkszto
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 guests.
Chef may modify items based on availability.