

SHARED

- 28 - **CHARCUTERIE** Estate Cured Meats, Terrine, Rillettes, Pickled Vegetables, Beer Mustard
- 28 - **ARTISANAL CHEESE** Canadian Selection, Candied Nuts, Cellar Preserves
- 20 - **OYSTERS ON THE HALF SHELL - ½ dozen**
Traditional Garnishes
- 8 - **SOURDOUGH BREAD** Olive Oil & Balsamic, Ricotta, Olive Tapenade

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

HEIRLOOM BEET SALAD

Toasted Pepitas, Raw Apple, Horseradish Emulsion, Comfort Cream

PEI MUSSELS

Braised Leeks, Miso Butter, Triple Crunch, Roasted Garlic, Riesling

SMOKED LAKE SUPERIOR WHITEFISH

Preserved Lemon, Celeriac Remoulade, Quail Egg, Fried Brussel Sprouts

MAINS

16 HR BEEF CHUCK FLAT

Smashed Sweet Potatoes, Kohlrabi Salad, Roasted Cauliflower, Smoked Onion

ONTARIO CHICKEN BREAST

Beluga Lentils, Bacon, Squash Purée, Roasted Roots, Paillot de Chèvre

BRAISED RABBIT

Fettuccine, Tomato Sugo, Dried Olive, Toscano, Elaine's Basil

ATLANTIC SALMON

Cold Water Shrimp, Shiitake Velouté, Prosciutto, Rapini, Confit Fingerlings

DESSERTS

SPICED CHEESECAKE

Oatmeal Raisin Cookie, Compressed Apple, Roasted Pumpkin Ganache

DARK CHOCOLATE PATÉ

Peanut Brittle, Dulce de Leche, Swiss Meringue, Raspberry Gel

STICKY TOFFEE PUDDING

Pecan Praline, Pear, Salted Caramel, Brown Butter Gelato

ESTATE MADE GELATO AND SORBETS

the
Restaurant



V I N E L A N D
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.