



OAKLANDS
RESTAURANT

Oaklands Presents: Spring into Alsace

Friday, April 17th, 2026

FIRST COURSE

Beetroot Cured Salmon

*Horseradish Crème Fraiche, Fried Capers, Pickled Fennel,
Red Chili, Mustard Sprouts*

Paired with Pierre Sparr Gewurztraminer, Alsace 2020

SECOND COURSE

Rainbow Trout

*Asparagus, Pearl Cous Cous, Lemon Herb Gremolata,
Yellow Tomato Beurre Blanc*

Paired with Willm Pinot Gris, Alsace 2023

THIRD COURSE

Coq Au Vin

*Bacon Lardons, Baby Carrots, Parisian Mushrooms,
Pearl Onions, Dijon Pomme Purée*

Paired with Trius Showcase Pinot Noir, Niagara 2023

DESSERT COURSE

Summer Fruit Trifle

*Vanilla Bean Diplomat Cream, Macerated Seasonal Fruit,
Buttermilk Cake*

Paired with Peller Estates Riesling Icewine, Niagara 2019

RIVERBEND
INN AND VINEYARD

Executive Chef Jason Parsons