



# OAKLANDS

RESTAURANT

## **Mothers Day Pre Fix Lunch Menu**

*Saturday, May 9<sup>th</sup> & Sunday May 10<sup>th</sup>, 2026*  
12-3pm

### **SHAREABLES**

#### **Bistro Board 48**

*Niagara Gold, Meteorite, Crottin De Chavignol,  
Pingu Prosciutto, BlackForest Ham, Beetroot Cured Salmon,  
Pickled Vegetables, Grainy Mustard, Red Pepper Iced Wine Jelly*

### **STARTERS**

#### **Crottin De Chavignol Brule**

*Strawberry, Grapefruit, Baby Spinach, Walnut Crunch, Mint  
Citrus Dressing*

#### **Sparkling Onion Soup**

*Melted Gruyere Cheese, Garlic Croustade*

#### **Beetroot Cured Salmon**

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

#### **Mushroom Toast**

*Toasted Baguette, Green Peppercorn Dijon Café Au Lait Sauce*

### **MAINS**

#### **Steak Au Poire**

*Braised Boneless Beef Short Rib, Peppercorn Sauce, Smoked  
Tomato Chutney, Rapini, Black Truffle Frites*  
Change to 6oz Beef Tenderloin - 10

## **Coq Au Vin**

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

## **Rainbow Trout**

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

## **Summer Spaghetti**

*Garden Peas, Cured Lemon, Sheep's Milk Cheese, Basil Pesto,  
White Truffle Oil*

## **DESSERT COURSE**

### **Sour Cherry Tart**

*Toasted Meringue, Rye Shortbread, Riesling Anglaise*

### **Chocolate Praline Semifreddo**

*Whipped Crème Fresh, Cocoa Nib Tuile*

### **Summer Fruit Trifle**

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

### **Cheese Plate - 7**

*Niagara Gold, Meteorite, Crottin De Chavignol,  
Red Pepper Icewine Jelly, Crackers*

**RIVERBEND**  
INN AND VINEYARD

*Executive Chef Jason Parsons*