



OAKLANDS

RESTAURANT

MOTHER'S DAY PRIX FIXE MENU

Saturday May 9th and Sunday May 10th, 2026, 12:00pm – 3:00pm
3-Course 75

FIRST COURSE

Sparkling Onion Soup | Gruyère Cheese, Garlic Croustade
Suggested Pairing: Peller Estates Ice Cuvée Classic

Crottin De Chavignol Brule | Strawberry, Grapefruit, Baby Spinach, Walnut Crunch, Mint Citrus Dressing
Suggested Pairing: Peller Estates Signature Series Ice Cuvée Rosé

Beetroot Cured Salmon | Horseradish Crème Fraiche, Fried Capers, Pickled Fennel, Red Chili, Mustard Sprouts
Suggested Pairing: Thirty Bench Small Lot Riesling

Mushroom Toast | Toasted Baguette, Green Peppercorn Dijon Café Au Lait Sauce
Suggested Pairing: Trius Showcase Pinot Noir

MAIN COURSE

Coq Au Vin | Bacon Lardons, Baby Carrots, Parisian Mushrooms, Pearl Onions, Dijon Pomme Purée
Suggested Pairing: Trius Showcase Pinot Noir

Rainbow Trout | Pearl Cous Cous, Asparagus, Lemon Herb Gremolata, Yellow Tomato Beurre Blanc
Suggested Pairing: Stratus Sauvignon Blanc

Summer Spaghetti | Green Peas, Cured Lemon, Sheep's Milk Cheese, Basil Pesto, Truffle Oil
Suggested Pairing: Peller Estates Gamay Noir

Steak Au Poivre | Boneless Beef Short Rib, Peppercorn Sauce, Smoked Tomato Chutney, Rapini, Black Truffle Fries
*Substitute **Beef Tenderloin 6oz** Additional 10*
Suggested Pairing: Peller Estates Signature Series Cabernet Sauvignon

DESSERT COURSE

Sour Cherry Tart | Toasted Meringue, Rye Shortbread, Riesling Anglaise
Suggested Pairing: Trius Showcase Riesling Icewine

Summer Fruit Trifle | Vanilla Bean Diplomat Cream, Macerated Seasonal Fruit, Buttermilk Cake
Suggested Pairing: WGE Estate Series Vidal Icewine

Chocolate Praline Semifreddo | Whipped Crème Fraiche, Cocoa Nib Toile
Suggested Pairing: Peller Estates Cabernet Franc Icewine

Cheese Plate | Niagara Gold, Meteorite, Crottin De Chavignol, Red Pepper Icewine Jelly **Additional 7**
Suggested Pairing: Thirty Bench Select Late Harvest Vidal

COMPLEMENTING WINE PAIRINGS

Two-Course Wine Pairing 35 | Three-Course Wine Pairing 45 | Four-Course Wine Pairing 55

*Executive Chef Jason Parsons
Pastry Chef Siddharth Nair*