



## TO SHARE

### **Bistro Board 48**

Niagara Gold, Meteorite, Crottin De Chavignol, Pingue Prosciutto, Black Forest Ham, Beetroot Cured Salmon  
Pickled Vegetables, Grainy Mustard, Red Pepper Icewine Jelly

*Suggested Pairing: Peller Estates Ice Cuvée Classic*

## ADDITIONAL OPTIONS

### **Fresh Baguette 4.5**

Sea Salt Butter

### **Sparkling Onion Soup 16**

Gruyere Cheese, Garlic Croustade

*Suggested Pairing: Peller Estates Ice Cuvée Classic*

### **Summer Spaghetti 38**

Green Peas, Cured Lemon, Sheep's Milk Cheese, Basil Pesto, Truffle Oil

*Suggested Pairing: Trius Distinction White*

## COMPLEMENTING WINE PAIRINGS

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

## UPCOMING OAKLANDS DINNER SERIES EVENTS

Join us for a 4-course al fresco culinary experience, paired with two wines from each French region and two from our Andrew Peller Portfolio that represent the classic style of the region.

This experience begins with a sparkling reception and ends with a bottle of region-related take-home wine.

Friday June 26 - Sunset in Champagne

Friday July 24 - Sunset in Provence

Friday August 14 - Sunset in the Loire Valley

Friday September 11 - Sunset in Burgundy

Friday October 9 – Fall in the Rhone Valley

Friday November 27 – French Classics

Friday December 4 – Christmas at the Inn

For more information and reservations call 1-888-510-5537



## DINNER PRIX FIXE MENU

Dinner 2-Course 80 | 3-Course 95

### FIRST COURSE

**Steak Tartare** | Quail Egg, Black Truffle Chips, Frisse Endive, Dijon Aioli

*Suggested Pairing: Peller Estates Signature Series Ice Cuvée Rosé*

**Foie Gras Parfait** | Strawberry, Grapefruit, Baby Spinach, Red Pepper Icewine Jelly, Toasted Brioche

*Suggested Pairing: Peller Estates Private Reserve Rose*

**Beetroot Cured Salmon** | Horseradish Crème Fraiche, Fried Capers, Pickled Fennel  
Red Chili, Mustard Sprouts

*Suggested Pairing: Thirty Bench Small Lot Triangle Riesling*

**Mushroom Toast** | Toasted Baguette, Green Peppercorns, Dijon Café Au Lait Sauce

*Suggested Pairing: Peller Estates Signature Series Sur Lie Chardonnay*

### MAIN COURSE

**Coq Au Vin** | Bacon Lardons, Baby Carrots, Parisian Mushrooms, Pearl Onions, Dijon Pomme Purée

*Suggested Pairing: Trius Showcase Pinot Noir*

**Diver Scallops** | Roasted Cauliflower Purée, Green Pea Salad, Shaved Pecorino, Basil Sprouts  
Strawberry Vierge

*Suggested Pairing: Peller Estates Signature Series Chardonnay Sur Lie*

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

*Suggested Pairing: Peller Estates Signature Series Sauvignon Blanc*

**Steak Au Poivre** | Boneless Beef Short Rib, Peppercorn Sauce, Smoked Tomato Chutney, Rapini  
Black Truffle Fries

Substitute **Beef Tenderloin 6oz** Additional 10

*Suggested Pairing: 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: Wayne Gretzky Estates Vidal Icewine*

**Chocolate Praline Semifreddo** | Whipped Crème Fraiche, Cocoa Nib Toile

*Suggested Pairing: Peller Estates Signature Series Cabernet Franc Icewine*

**Cheese Plate** | Niagara Gold, Meteorite, Crottin De Chavignol, Red Pepper Icewine Jelly **Additional 7**

*Suggested Pairing: Taylor Fladgate 20 year Tawny Port*

*Executive Chef Jason Parsons*

*Pastry Chef Lexi Orbanski*

**RIVERBEND**  
INN AND VINEYARD