



### **TO SHARE**

#### **Bistro Board 48**

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

#### **Fresh Baguette 4.5**

Sea Salt Butter

### **COMPLEMENTING WINE PAIRINGS**

Two-Course Wine Pairing 35 | Three-Course Wine Pairing 45 | Four-Course Wine Pairing 50

### **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

*Executive Chef Jason Parsons*

*Pastry Chef Lexi Orbanski*

**RIVERBEND**  
INN AND VINEYARD

## A LA CARTE LUNCH MENU

### FIRST COURSE

**Sparkling Onion Soup** | Gruyere, Garlic Croustade **18**

*Suggested Pairing: Peller Estates Ice Cuvée Classic*

**Crottin De Chavignol Brule** | Strawberry, Grapefruit, Baby Spinach, Walnut Crunch, Mint Citrus Dressing **21**

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

**Bistro Caesar** | Romaine Hearts, Prosciutto, Sundried Tomato, Black Truffle Croutons, Anchovy Garlic Dressing **18**

*Suggested Pairing: Rose*

**Beetroot Cured Salmon** | Horseradish Crème Fraiche, Fried Capers, Pickled Fennel, Red Chili, Mustard Sprouts **22**

*Suggested Pairing:*

**Mushroom Toast** | Toasted Baguette, Green Peppercorn Dijon Café Au Lait Sauce **23**

*Suggested Pairing:*

### MAIN COURSE

**Riverbend Ribeye Burger** | Peameal Bacon, Meteorite, Sweet Peppers, Red Onion Jam, Pomme Frites, Dijon Aioli **36**

*Suggested Pairing: Cabernet Sauvignon*

**Croque Monsieur** | Black Forest Ham, Gruyere Cheese, Sourdough, Dijon Aioli **28**

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

**Moules Frites** | Sparkling PEI Mussels, Roasted Red Peppers, Black Garlic Fennel Crème, Pomme Frites **28**

*Suggested Pairing: Sauvignon Blanc*

**Summer Spaghetti** | Green Peas, Cured Lemon, Sheep's Milk Cheese, Basil Pesto, Truffle Oil **18**

*Suggested Pairing: Peller Estates Gamay Noir*

**Steak Tartare** | Quail Egg, Black Truffle Chips, Frisse Endive, Dijon Aioli, served with Frites or Spinach Salad **36**

*Suggested Pairing: Cabernet Sauvignon*

**Spicy Tuna Nicoise Bowl** | Lemon Ginger Tuna, Egg, Heirloom Tomato, Potato, Green Beans, Olives, Sriracha Dressing **33**

*Suggested Pairing: Cabernet Sauvignon*

### DESSERT COURSE

**Sour Cherry Tart** | Toasted Meringue, Rye Shortbread, Riesling Anglaise **14**

*Suggested Pairing: XX Riesling Icewine*

**Summer Fruit Trifle** | Vanilla Bean Diplomat Cream, Macerated Seasonal Fruit, Buttermilk Cake **14**

*Suggested Pairing: XX Vidal Icewine*

**Chocolate Praline Semifreddo** | Whipped Crème Fraiche, Cocoa Nib Toile **14**

*Suggested Pairing: Peller Estates Cabernet Franc Icewine*

**Cheese Plate** | Niagara Gold, Meteorite, Crottin De Chavignol, Red Pepper Icewine Jelly **21**

*Suggested Pairing: Peller Estates Cabernet Franc Icewine*

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