



OAKLANDS

RESTAURANT

A LA CARTE

Bistro Board | Niagara Gold, Meteorite, Crottin De Chavignol, Pingue Prosciutto, Black Forest Ham, Beetroot Cured Salmon, Pickled Vegetables, Grainy Mustard, Red Pepper Icewine Jelly 48

Fresh Baguette | Sea Salt Butter 4.5

Sparkling Onion Soup | Gruyere Cheese, Garlic Croustade 16
Suggested Pairing: Peller Estates Ice Cuvée Classic

Summer Spaghetti | Green Peas, Cured Lemon, Sheep's Milk Cheese, Basil Pesto, Truffle Oil 38
Suggested Pairing: Trius Distinction White

COMPLEMENTING WINE PAIRINGS

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

UPCOMING EVENTS at OAKLANDS RESTAURANT

LE BRUNCH

Available Saturday, Sunday and Long Weekend Mondays 12pm – 3pm

OAKLANDS DINNER SERIES

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 21 - 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 Siddharth Nair*



OAKLANDS

RESTAURANT

DINNER PRIX FIXE MENU

Available Daily 5pm – 8:30pm

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: 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

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: Stratus 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: 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 Signature Series 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

Executive Chef Jason Parsons

Pastry Chef Siddharth Nair