



# OAKLANDS

RESTAURANT

## LUNCH MENU

**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

## 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 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*

RIVERBEND  
INN AND VINEYARD

## A LA CARTE MENU

Available Daily 12pm – 3pm

### 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: Thirty Bench Small Lot Rosé*

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

*Suggested Pairing: Thirty Bench Triangle Riesling*

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

*Suggested Pairing: Trius Showcase Pinot Noir*

### MAIN COURSE

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

*Suggested Pairing: Peller Estates Private Reserve Baco Noir*

**Croque Monsieur** | Black Forest Ham, Gruyere Cheese, Sourdough, Dijon Aioli, served with Frites or Spinach Salad 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: Peller Estates Signature Series Ice Cuvée Classic*

**Summer Spaghetti** | Green Peas, Cured Lemon, Sheep's Milk Cheese, Basil Pesto, Truffle Oil 30

*Suggested Pairing: Trius Distinction White*

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

*Suggested Pairing: Domain Quelyus Pinot Noir*

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

*Suggested Pairing: Peller Estates Private Reserve Rosé*

### DESSERT COURSE

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

*Suggested Pairing: Trius Showcase Riesling Icewine*

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

*Suggested Pairing: WGE Estate 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 20

*Suggested Pairing: Thirty Bench Select Late Harvest Vidal*