



OAKLANDS

RESTAURANT

A LA CARTE

Bistro Board | Niagara Gold, Meteorite Brie, Woolwich Goats Cheese, Pingue Prosciutto, Black Forest Ham
Beetroot Cured Salmon, Pickled Vegetables, Grainy Mustard, Red Pepper Icewine Jelly 48
Suggested Pairing: Malivoire Small Lot Gamay

Cheese Plate | Niagara Gold, Meteorite Brie, Woolwich Goats Cheese, Grainy Mustard, Red Pepper Icewine Jelly 21
Suggested Pairing: Stratus Cabernet Franc Rose

Fresh Baguette | Sea Salt Butter 4.5

Sparkling Onion Soup | Gruyère 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 30
Suggested Pairing: Stratus Alto 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 the themed 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



OAKLANDS

RESTAURANT

DINNER PRIX FIXE MENU

Available Daily 5pm – 8:30pm

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, Watermelon, Walnuts, Baby Spinach, Mint Citrus Dressing
Toasted Brioche, Red Pepper Icewine Jelly

Suggested Pairing: Domaine Queylus Cabernet Franc Rose

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

Suggested Pairing: Thirty Bench Small Lot Triangle Riesling

Mushroom Toast | Toasted Baguette, Green Peppercorn 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: Thirty Bench Small Lot 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 Café au Lait Sauce, Heirloom Tomato Chutney
Rapini, Black Truffle Fries

*Substitute **Beef Tenderloin 6oz Additional 10***

Suggested Pairing: Peller Estates Signature Series Cabernet Sauvignon

DESSERT COURSE

Sour Cherry Financier | Rosé Chantilly, Macerated Sour Cherries

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 Semifreddo | Salted Caramel Sauce, Cocoa Oatmeal Crumb

Suggested Pairing: Peller Estates Cabernet Franc Icewine

Cheese Plate | Niagara Gold, Meteorite Brie, Woolwich Goats Cheese, Grainy Mustard
Red Pepper Icewine Jelly **Additional 7**

Suggested Pairing: Thirty Bench Select Late Harvest Vidal

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

Suggested Pairing: Malivoire Small Lot Gamay

Pairing Notes: Goes with everything! Hence the board – which has everything! Medium Body, Easy Drinking, Red Fruits

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

Suggested Pairing: Stratus Cabernet Franc Rose, 2024

Pairing Notes: Fruit notes of the rose pair well with cheese. Think strawberry, raspberry, light citrus

Sparkling Onion Soup | Gruyère Cheese, Garlic Croustade 16

Suggested Pairing: Peller Estates Ice Cuvée Classic

Pairing Notes: Crisp acidity of the sparkling cuts the richness of the soup. Dosage of icewine adds touch of sweetness to cut the salty cheese topping.

Summer Spaghetti | Green Peas, Cured Lemon, Sheep's Milk Cheese, Basil Pesto, Truffle Oil 38

Suggested Pairing: Stratus Alto White

Pairing Notes:

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

Suggested Pairing: Peller Estates Signature Series Ice Cuvée Rosé

Pairing Notes: Crisp acidity of the sparkling cuts the richness of the truffle chips & steak. Dosage of icewine adds touch of sweetness to cut the salty accompaniments on the plate (aioli, diced pickles)

Foie Gras Parfait | Strawberry, Grapefruit, Walnuts, Baby Spinach, Mint Citrus Dressing

Toasted Brioche, Red Pepper Icewine Jelly

Suggested Pairing: Domaine Queylus Cabernet Franc Rose

Pairing Notes: Strawberry & lychee notes pair beautifully with the salad

Beetroot Cured Salmon | Horseradish Crème Fraiche, Fried Capers, Pickled Fennel

Red Chilis, Mustard Sprouts

Suggested Pairing: Thirty Bench Small Lot Triangle Riesling

Pairing Notes: off dry Riesling contrasts well with the heat of the horseradish and chilis. Lemon, green apple.

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

Suggested Pairing: Peller Estates Signature Series Sur Lie Chardonnay

Pairing Notes: earthiness of the mushrooms enhance the earthiness of the chardonnay. Done in French oak, notes of butter, vanilla. Sur lie means On the Lees in French. Lees are yeast that naturally develop in the barrels over time. When the yeast dies - usually, they are strained out of the barrels but in this wine they are purposely kept in to enhance texture of the wine. Soft on the palate long finish.

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

Suggested Pairing: Thirty Bench Small Lot Pinot Noir

Pairing Notes: smoky earthiness of the coq au vin, pairs with this light earthy pinot noir. Notes of spice, cranberry soft tannins. Which makes it an appropriate red wine to have with a lighter meat option = chicken for example!

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

Strawberry Vierge

Suggested Pairing: Peller Estates Signature Series Chardonnay Sur Lie

Pairing Notes: Creamy richness pairs with rich scallops and cauliflower puree. Done in French oak, notes of butter, vanilla. Sur lie means On the Lees in French. Lees are yeast that naturally develop in the barrels over time. When the yeast dies - usually, they are strained out of the barrels but in this wine they are purposely kept in to enhance texture of the wine. Soft on the palate long finish.

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

Suggested Pairing: Stratus Sauvignon Blanc

Pairing Notes:

Steak Au Poivre | Boneless Beef Short Rib, Peppercorn Café au Lait Sauce, Smoked Tomato Chutney

Rapini, Black Truffle Fries

*Substitute **Beef Tenderloin 6oz Additional 10***

Suggested Pairing: Peller Estates Signature Series Cabernet Sauvignon

Pairing Notes:

Sour Cherry Financier | Rosé Chantilly, Macerated Sour Cherries

Suggested Pairing: Trius Showcase Riesling Icewine

Pairing Notes:

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

Suggested Pairing: WGE Estate Series Vidal Icewine

Pairing Notes:

Chocolate Semifreddo | Salted Caramel Sauce, Cocoa Oatmeal Crumb

Suggested Pairing: Peller Estates Cabernet Franc Icewine

Pairing Notes:

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

Suggested Pairing: Thirty Bench Select Late Harvest Vidal

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