



# OAKLANDS

RESTAURANT

## LUNCH MENU

**Bistro Board** | Niagara Gold, Meteorite Brie, Woolwich Goat 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 Goat Cheese, Grainy Mustard, Red Pepper Icewine Jelly 21

*Suggested Pairing: Stratus Cabernet Franc Rose*

**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 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

*Executive Chef Jason Parsons  
Oaklands Chef Timothy Rowe*

RIVERBEND  
INN AND VINEYARD

## A LA CARTE MENU

Available Daily 12pm – 3pm

### FIRST COURSE

**Sparkling Onion Soup** | Gruyère Cheese, Garlic Croustade 18

*Suggested Pairing: Peller Estates Ice Cuvée Classic*

**Chevre Brule Salad** | Strawberry, Watermelon, Baby Spinach, Walnut Crunch, Mint Citrus Dressing 21

*Suggested Pairing: Thirty Bench Small Lot Riesling*

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

*Suggested Pairing: Kew Marsanne Viognier*

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

*Suggested Pairing: Domaine Queylus Rose*

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

*Suggested Pairing: Peller Signature Series Sur Lie Chardonnay*

### MAIN COURSE

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

*Suggested Pairing: MW Syrah*

**Croque Monsieur** | Black Forest Ham, Gruyère Cheese, Sourdough, Dijon Aioli, served with Frites or Spinach Salad 28

*Suggested Pairing: Stratus Alto White*

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

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

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

*Suggested Pairing: Stratus Sauvignon Blanc*

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

*Suggested Pairing: Domaine Queylus Pinot Noir*

**Spicy Tuna Nicoise Bowl** | Poke Style Lemon Ginger Tuna, Egg, Heirloom Tomato, Potato, Green Beans, Olives

Sriracha Dressing 33

*Suggested Pairing: Stratus Cabernet Franc Rose*

### DESSERT COURSE

**Sour Cherry Financier** | Rosé Chantilly, Macerated Sour Cherries 14

*Suggested Pairing: Trius Showcase Riesling Icewine*

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

*Suggested Pairing: WGE Estate Series Vidal Icewine*

**Chocolate Semifreddo** | Salted Caramel Sauce, Cocoa Oatmeal Crumb 14

*Suggested Pairing: Peller Estates Cabernet Franc Icewine*

**Cheese Plate** | Niagara Gold, Meteorite Brie, Woolwich Goat Cheese, Grainy Mustard, Red Pepper Icewine Jelly 21

*Suggested Pairing: Thirty Bench Select Late Harvest Vidal*