



A LA CARTE

Bistro Board | Niagara Gold, Meteorite Brie, Nosey Goat, 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, Nosey Goat, 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 18
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

RIVERBEND
INN AND VINEYARD

Executive Chef Jason Parsons
Oaklands Chef Timothy Rowe



DINNER PRIX FIXE MENU

Available Daily 5pm – 8:30pm

2-Course 80 | 3-Course 95

FIRST COURSE

Steak Tartare | Quail Egg, Black Truffle Chips, Frisée Endive, Spinach Salad, Dijon Aioli

Suggested Pairing: Peller Estates Signature Series Ice Cuvée Rosé

Foie Gras Parfait | Strawberry, Watermelon, Walnut Crunch, Baby Spinach, Mint Citrus Dressing

Toasted Brioche, Red Pepper Icewine Jelly

Suggested Pairing: Domaine Queylus Cabernet Franc Rose

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

Red Chilis, Mustard Sprouts

Suggested Pairing: Thirty Bench Small Lot Triangle Riesling

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

Suggested Pairing: Peller Estates Signature Series Sur Lie Chardonnay

MAIN COURSE

Tarragon Chicken Breast | Smoked Bacon, Baby Carrots, Pearl Onions, Pommes Persillade

Coq Au Vin Sauce

Suggested Pairing: Domaine Queylus Pinot Noir

Conestoga Farms Pork Chop | Sweet Peppers, Garden Pea Salad, Chardonnay White Beans

Balsamic Strawberry Vierge

Suggested Pairing: Peller Estates Private Reserve Baco Noir

Rainbow Trout | Pearl Couscous, 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 15***

Suggested Pairing: Peller Estates Signature Series Cabernet Sauvignon

DESSERT COURSE

Sour Cherry Financier | Rose 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, Nosey Goat, Grainy Mustard

Red Pepper Icewine Jelly **Additional 7**

Suggested Pairing: Thirty Bench Select Late Harvest Vidal

RIVERBEND
INN AND VINEYARD