



LUNCH MENU

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: Kirby Estates Gamay

Cheese Plate | 5 Ontario Cheeses, Grainy Mustard, Red Pepper Icewine Jelly 26

Suggested Pairing: Stratus Cabernet Franc Rose

Fresh Baguette | Sea Salt Butter 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: Peller Signature Series Sauvignon Blanc

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

Suggested Pairing: Domaine Queylus Rose

Mushroom Toast | Toasted Baguette, Green Peppercorn 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 38

Suggested Pairing: MW Syrah

Croque Monsieur | Black Forest Ham, Gruyère Cheese, Sourdough, Dijon Aioli, served with Frites or Spinach Salad 30

Suggested Pairing: Stratus Alto White

Moules Frites | Sparkling PEI Mussels, Roasted Red Peppers, Black Garlic Fennel Crème, Pomme Frites 30

Suggested Pairing: Peller Estates Signature Series Chardonnay Sur Lie

Summer Spaghetti | Green Peas, Cured Lemon, Sheep's Milk Cheese, Basil Pesto, Truffle Oil 32

Suggested Pairing: Stratus Alto White

Steak Tartare | Quail Egg, Black Truffle Chips, Frisse Endive, Dijon Aioli, served with Frites or Spinach Salad 38

Suggested Pairing: Domaine Queylus Pinot Noir

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

Sriracha Dressing 35

Suggested Pairing: Stratus Cabernet Franc Rose

DESSERT COURSE

Sour Cherry Financier | Rosé Chantilly, Macerated Sour Cherries 15

Suggested Pairing: Trius Showcase Riesling Icewine

Summer Fruit Trifle | Vanilla Bean Diplomat Cream, Macerated Seasonal Fruit, Buttermilk Cake 15

Suggested Pairing: Peller Estates Cabernet Franc Icewine

Chocolate Semifreddo | Salted Caramel Sauce, Cocoa Oatmeal Crumb 15

Suggested Pairing: Peller Estates Cabernet Franc Icewine

Cheese Plate | 5 Ontario Cheeses, Grainy Mustard, Red Pepper Icewine Jelly 26

Suggested Pairing: Thirty Bench Select Late Harvest Vidal