



Oaklands Presents: Burgundy

Friday Sept 11th, 2026

FIRST COURSE

Comfort Cream

*Pinot Noir Poached Pears, J.T. Penzinski Honey,
Chicory Leaf, Rosemary Garlic Croustades
?*

SECOND COURSE

Smoked Diver Scallop

*Zucchini and Rasin Relish, Chanterelles, Niagara Corn
Velouté
?*

THIRD COURSE

Gamay Noir Braised Beef Short Rib

*Roasted Peppers, Cumin Lentils,
Tarragon Dijon Aioli, Celeriac Straw
?*

DESSERT COURSE

Chardonnay Almond Cake

*Crème Fraiche Ice Cream
?*

BREAD

Wholewheat Raisin

Red Verjus & Molasses Butter

RIVERBEND
INN AND VINEYARD

Executive Chef Jason Parsons