OAKLANDS
RESTAURANT

Oaklands Presents: French Classics

Friday, November 27th, 2026

BREAD

Ficelle

Ratatouille Jam, House Churned Butter

FIRST COURSE

Steak Tartare

Cured Quail Egg Yolk, Potato Straw, Pickled Shallot, Fried Capers, Dijon Aioli

Peller Estates Rosé, 2025

SECOND COURSE

Croque Monsieur

Pork Belly, Gruyere Cheese, Concord Grape Jam

Peller Estates Ice Cuvée Classic

MAIN COURSE

Duck Confit

Oven Dried Tomato, Butternut Squash, Roasted Garlic, White Bean Cassoulet

Thirty Bench Small Lot Pinot Noir, 2024

DESSERT COURSE

The Peller Classic Opera Cake

Almonds, Coffee, Chocolate

Peller Estates Signature Cabernet Franc Icewine 2023

RIVERBEND
INN AND VINEYARD

Executive Chef Jason Parsons
Oaklands Chef Timothy Rowe
Pastry Chef Sid Nair