

PELLER ESTATES

Niagara-on-the-Lake

Fabulicious MENUS 2009

Lunch \$25

Appetizers

CHICKEN LIVER PARFAIT
Icewine Toast, House Preserve

BLUE CRAB CAESAR
*Romaine Hearts, Grilled Anchovy
Roasted Garlic Dressing,*

PELLER ESTATES DAILY SOUP CREATION
Prepared From the Bounty of Niagara

Mains

OMELETTE SOUFFLÉ
Chorizo, , Spinach and Aged Cheddar

CABERNET BRAISED SHORT RIB LINGUINI
Alberta Parmesan, Sur Lie Cream Sauce

SALMON "CROQUE MONSIEUR"
Triple Cream Brie and Baby Arugula Sandwich

Desserts

PECAN TART
Spiced Crème Anglaise, Caramel Pear

BUTTERMILK CAKE
Maple Meringue, Crème Fraiche Ice Cream

CHOCOLATE CHESTNUT MOUSSE

Flourless Chocolate Cake, Chantilly

Dinner \$35

Appetizers

LOBSTER BISQUE
Icewine Crème Fraiche

PELLER GAME PATE
*Celeriac Remoulade, Grape Mustard
And Assorted Toast*

BABY BEETROOT, PROSCUITO SALAD
*Woolwich Goat Cheese, Arugula
And Soya Bean Oil*

Mains

ONTARIO RIB EYE
*Smoked Bacon, "Saint Jerome" Cheese Curd,
Black Pepper Poutine*

ICEWINE ROASTED CAPON BREAST
White Bean, Lentil and Bacon Cassoulet

FENNEL CRUSTED SALMON
Wild Rice, Mushroom and Gruyere Risotto

Desserts

PECAN TART
Spiced Crème Anglaise, Caramel Pear

BUTTERMILK CAKE
Maple Meringue, Crème Fraiche Ice Cream

CHOCOLATE CHESTNUT MOUSSE
Flourless Chocolate Cake, Chantilly