

# PELLER ESTATES



## Holiday House Tour Feature Menu

*The Winery Restaurant, Peller Estates*

*December 2 & 3, 2022 | Lunch served 12:00 - 4:00 pm*

**\$60 | two-course menu with take-home dessert**

### **Starter**

*Roasted Butternut Squash Soup  
Toasted Pumpkin Seeds, Ginger Cream*

### **Main**

*Maple Glazed Salmon  
Red Pepper, Spinach and Feta Cheese Orzo*

### **Take Home**

*Cabernet Franc Icewine Peppermint Bark*

*Special diets can be accommodated.*

# Trius



## Holiday House Tour Menu

### Trius Winery Restaurant

Friday, December 2, & Saturday, December 3, 2022

Lunch served from 12:00pm to 2:30pm

**\$60 two-course menu and take-home dessert**

#### **Starter**

Creamed Ontario Mushroom "Cappuccino" Soup  
Aged Cheddar Biscotti

#### **Main**

Fresh Linguini Pasta  
Pan Roasted Atlantic Salmon  
Maple Butternut Squash, Fresh Ricotta, Fried Sage, Candied Walnuts

#### **Take-Home Dessert**

Double Chocolate Pretzel Bar

*Special diets can be accommodated.*

# RIVERBEND INN & VINEYARD



## Holiday House Tour Lunch Menu

December 2 & 3, 2022 | Lunch served 11:30 am - 3:00 pm

**\$60 | 2-course menu with take-home dessert**

*Choice of:*

### **Appetizer**

*Pickled Beet Salad with Baby Arugula, Goat's Cheese,  
House Granola and Roasted Shallot Vinaigrette*

*~ or ~*

*Celeriac and Vanilla Soup with Truffle Croutons and Sour Cherry*

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### **Main Course**

*Seared Atlantic Salmon on a 'Fettucine' Of Root Vegetables,  
Forked Fingerling Potatoes and Chive Butter Sauce*

*~ or ~*

*Turkey Schnitzel on Goat's Cheese Whipped Potato, Lemon, Braised Red  
Cabbage Purée, Fennel Soubise and Fine Green Beans*

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*Rosco's Dark Chocolate Brownie to Take Home*

# RIVERBEND INN & VINEYARD



## Holiday House Tour Dinner Menu

December 2 & 3, 2022 | Dinner served 5:00 - 8:00 pm

**\$60 | 2-course menu with take-home dessert**

*Choice of:*

### **Appetizer**

*Wild and Cultivated Mushrooms with Brandy - Green Peppercorn Cream and Grilled Baguette*

~ or ~

*Celeriac and Vanilla Soup with Truffle Croutons and Sour Cherry*

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### **Main Course**

*Seared Atlantic Salmon on a 'Fettucine' of Root Vegetables,*

*Forked Fingerling Potatoes and Chive Butter Sauce*

~ or ~

*Gretzky '99 Lager and Cabernet Braised Beef Short Rib,*

*Truffle Whipped Potato, Fine Green Beans and Horseradish 'Ravigotte'*

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*Rosco's Dark Chocolate Brownie to Take Home*

# St. Mark's Anglican Church Hall Luncheon



## ***Holiday House Tour Lunch Menu***

*December 2 & 3, 2022 | Church Hall Luncheon served 11:00 am - 2:00 pm*

**\$12 | cash only**

*Chicken Vol au Vent (served hot over a pastry shell)  
with green peas and a tossed salad.  
Tables of 8 will be set up in the Parish Hall.*

*Coffee or tea and dessert will be offered.*

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*A guide will be available for tours of the Church on Friday from 9:30 am-5 pm; and Saturday from 12-2:45 pm, and again from 4:15-5 pm.*