

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.