

APPETIZERS

- Goat's Cheese Parfait,**
Merlot & Onion Jam, Niagara Greens & Berry Vinaigrette 16 -
- "Spring Chicken"**
Tender Morsels, Early Peas, Herbs & Pearl Onions in Intense Broth 12 -
- Grilled Calamari Salad,**
Preserved Lemon & Roasted Peppers, with Warm Bacon Aioli 14 -
- Roasted Cluster Tomato Bisque,**
Benedictine Cream & Crushed Hazelnut Oil 14 -
- Green Tomato & Cucumber Salad,**
Vietnamese Coriander with Cold-Smoked Salmon 16 -
- Bluecoat Mussels,**
Ginger, Cilantro & Lime Bouquet, Cherry Tomatoes & Gewürztraminer 16 -



SECOND PLATES

- Egg-Yolk Arborio,**
Egg-Yolk Arborio, with EuroBacon, Cumbrae's Chorizo, & Shiitakes 18 -
- Vegetarian Celebration of the Region's Best,**
with Tomato Fusilli, & Spicy Eggplant Caviar 16 -
- Whole Egg Linguine,**
Seared Beef Tips, St David's Peppers & Grainy Mustard Broth 18 -



MAIN PLATES

Cumbrae's Dry-aged Beef Tenderloin, <i>Torched Chevre, Bacon Studded Rosti, Truffled Jus</i>	38 -
Herb Cured Pork Tenderloin, <i>with Charred Onions & Strawberry-Pinot Chutney</i>	34 -
Boneless Halibut Filet, <i>Sauteed Chard, Vine Crops & Roasted Fingerlings, in Olive & Caper Remoulade</i>	36 -
Seared Canadian Salmon, <i>Niagara Gardener's Nicoise, & Lemon Verbena Aioli</i>	34 -
Roasted Cumbrae Chicken Suprême, <i>Wild Leek Soufflé, & Warm Arugula Pesto</i>	36 -



CHEF'S CREATIVE

Your server will provide details about our current Creative Menu.

\$75 - 5 COURSE MENU
** additional courses add \$9*

\$35 - Premium Wine Pairing

\$55 - Reserve Wine Pairing
** additional wine pairings add \$5*



Q WATER	
Sparkling 750ml	4 -
Still 750ml	4 -

Vineland Estates is proud to introduce Q Water®, a new premium filtered eco-friendly water service system, available in still and sparkling. Q Water® is created using a unique patented filtration/carbonation system, then served tableside in a glass decanter, eliminating the need to recycle imported water bottles. An all around savings to you and the environment.

Please Silence all cell phones
Split orders add 5- July 2010

 Executive Chef	 Chef de Cuisine	 Sous Chef
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Vineland Estates Winery + www.vineland.com
1-888-846.3526 ext. 33 for reservations

Our menu reflects seasonal ingredients, not all of which are specified. Chef may modify items based on availability. Please inform your server of any food allergies.

