

Appetizers

SOUP OF THE DAY

or

CALAMARI

Fried, Ginger Emulsion, Pickled Carrot, Sesame, Chili, Olive Tapenade, Fermented Pepper

or

LINGUINE

Pulled Lamb Shank, Tomato Sugo, Salsa Verde, Hazelnut, Parmesan

Mains

SEAFOOD

Marinated Shrimp, Chorizo, Hominy Grits, Baby Kale, Crème Fraîche, Breakfast Radish

or

COW

Cumbræ Skirt Steak, Frites, Truffle Aioli, Marc's Mushrooms, Watercress Salad

or

DUCK

Confit Leg, Bourbon Sauerkraut, Mustard Spätzle, Sunchoke Purée, Sunny Egg, Jus

Desserts

RHUBARB

Lemon Curd Tart, Poached Rhubarb, Candied Pistachio, Sorbet

or

MAPLE

Pecan Torte, Granola, Buttercream, Crème Anglaise, Cardamom Gelato

or

CHEF'S CREATIVE DESSERT

ADD-ONS

CHARCUTERIE

(Individual \$14 / Shared \$24)

Cured Meats, Rillettes, Terrine, Pickled Vegetables, Beer Mustard

ARTISANAL CHEESE

(Individual \$14 / Shared \$24)

Canadian Selection, Candied Nuts, House Preserves

Food - \$45 per person

*add-ons, wine, taxes & gratuity extra (18% gratuity is applied to groups of 8 or more)

5 Course Creative Menu

Food \$80 | Classic Wine \$35, Reserve Wine \$55

V I N E L A N D
ESTATES WINERY

APRIL 12 - MAY 14

DINNER
2.0

Spring Fling

www.vineland.com

Please inform your server of any food allergies.
Chef may modify items based on availability.

Steve Glintz
Chef de Cuisine

Justin Downes
Executive Chef

George Ward
Chef de Cuisine