

# Appetizers

## SOUP OF THE DAY

or

## CALAMARI

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

or

## HARVEST 365 GREENS

Poached Rhubarb, Raw Beets, Upper Canada Comfort Cream, Bee Pollen Brittle

# Mains

## SEAFOOD

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

or

## COW

Ground Chuck Burger, Marc's Mushrooms, Truffle Aioli, Smoked Chèvre, Watercress, Frites

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 - \$25 per person

\$10 wine pairing for Wine Club Members Only

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

V I N E L A N D  
ESTATES WINERY

# Spring Fling

APRIL 12 - MAY 13

LUNCH  
2.0

[www.vineland.com](http://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