

Food Day Canada BBQ
At
Peller Estates Winery

On The Table

Heirloom Tomato, Garden Basil, Honey Buttermilk Ricotta
Chilled Melon & Pingu Prosciutto
Niagara Farm Vegetable Crudit  & Lemon Thyme Yogurt
Sparkling Poached Quebec Matane Shrimp & Baby Gem Lettuce
Artisanal Baked Breads & Crackers

From The Grill

PEI Grass Fed Beef Striploin, Smoked Chipotle, Ros  Barbeque Glaze
Brome Lake Duck Leg Confit, Roasted Redhaven Peach & Savoy Cabbage Slaw
Cedar Plank Manitoulin island Trout, Salsa Verde Relish

From the Peller Garden

Charred Heirloom Carrots, Baby Fennel & Young Onions
Icicle Radish, Green Bean, Swiss Chard, Black Kale, Icewine Cherries, Wheat Berry, Wild Rice

From The Sweet Table

Brown Butter Cake with Maple Icing
Peller Timbits
Signature Icewine Marshmallows, roasted over an open fire