

MICHELIN
2024

Trius

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2025

Holiday House Tour Luncheon

December 5 & 6, 2025

2-Course Lunch with a Glass of Wine Trius VQA Pinot
Grigio or Merlot and Take Home Dessert \$60

APPETIZER

CREAMED MUSHROOM CAPPUCCINO SOUP

Funghi Guy Roasted Mushroom Collection

MAIN

FRESH RIGATONI

Roasted Northern Woods Maple Butternut Squash
Capella Farms Goat's Milk Feta, Biscotti Crumble
Fried Sage

DESSERT

WARM APPLE CRISP WITH CARAMEL SAUCE

Packaged to go

Prices do not include wine, coffee, tea, taxes, or gratuities

ASK ABOUT OUR WINE PAIRING OPTIONS

THE
WINERY
RESTAURANT
PELLER ESTATES

HOLIDAY HOUSE TOUR

Friday, December 5th - Saturday, December 6th, 2025

Available 12pm - 3:30pm

HHT Menu 60 | Additional Two-Course Wine Pairings 35

FIRST COURSE

Winter Squash and Orchard Apple Bisque

Spiced Nut Granola, Maple Creme Fraiche

SECOND COURSE

Mustard Glazed Pork Loin

Cranberry Bacon Jam

Forest Mushroom and Black Pepper Spaetzle

Dijon Muscard Cream

DESSERT

To Take Home

Enjoy!

Wishing you an extraordinary holiday season from
Peller Estates!



OAKLANDS
RESTAURANT



Christmas at the Inn

December 5, 2025

FIRST COURSE

Roquefort Cheese Souffle

Icewine Bacon, Toasted Walnuts,
Black Truffle, Creamy Cauliflower Sauce

SECOND COURSE

Sparkling Cuvee Poached Halibut

Pomegranate Seeds, Braised Baby Fennel, White Turnip

THIRD COURSE

Pheasant Breast with Black Fig Pinot Noir Sauce

Apple & Sage Stuffing, Brussel Sprouts, Fondant Potato

FOURTH COURSE

Black Plum and Almond Cream Tart

Vanilla Bean Ice Cream, Cinnamon Sugar

*All guests will leave with a take-home bottle of VQA wine.
HHT attendees will enjoy an additional special treat when they
show their ticket at dinner!*



GRACE UNITED CHURCH

LUNCH MENU

CHOICE OF:

1- HOMEMADE SQUASH SOUP
(VEGETARIAN)

2- HOMEMADE CHILI (MEAT)

DESSERT

TEA AND COFFEE

\$15 CASH ONLY